

LEISURELY LUNCH MENU



TO START

Vegetable broth - La Cotte Farm vegetables	R 110
Pork Bitterballen – masala fermented cabbage, buttermilk dressing, hanepoot jam	R 140
White wine poached pear – cinnamon and star anise, whipped goats cheese, gremolata, spiced walnuts	R 140
Tempura fish goujouns – pickled vegetables, sesame seeds, smoked garlic & horseradish aioli, charred lime	R 165

AS YOUR MAIN

Butternut squash risotto - chilli oil, pickled pepper, tender stem broccoli, almonds	R 210
Potato gnocchi - wild mushrooms, pecorino cheese, garlic crumbs	R 210
Kudu bobotie - coconut steamed yellow basmati rice, almonds, banana sambal, dried fruit blatjang, poppadum	R 240
Nguni beef burger - bacon, avocado, mature flagship Irish cheddar, peppadew, rocket, rustic chips, tempura onion rings	R 260
Parsley stuffed chicken – deboned thighs, creamy parmesan samp, baby vegetables, citrus muscadell sauce	R 270
Franschhoek Trout – sushi rice, dashi, Japanese mayonnaise, spring onion, coriander	R 275
Slow cooked Karoo lamb neck – potato pave, labneh cheese, baby beetroot, sherry poached prunes, carrot puree	R 335
Fillet of beef - duck fat potato wedges, spinach, " Sauce Bordelaise "	R 345

FOR DESSERT

Homemade ice cream selection	R 65
Chocolate Banana " Split " – caramelized banana, dark chocolate cremeux, malt crumble, candied walnuts, yoghurt ice cream	R 95
Blueberry & White Chocolate Croissant Bread & Butter Pudding - ginger gel, white chocolate snow, cinnamon croissant tuile, lemon curd ice cream	R 110