



Lunch menu

Sunday 15 April 2018

A selection of starters, served in the centre of each table

homemade springbok & prune terrine with pickles and wholegrain mustard
mushroom & spinach frittata with black olive tapenade
cottage cheese, garlic & herb dip
home baked breads and farm butter

Main course choice of

west coast mussels mariniere with triple cooked hand cut chips and aioli
or

homemade tagliatelle with pan fried porcini, sage & crispy smoked belly
and confit cherry tomato
or

fennel and thyme roast pork shoulder with carrot pureé,
roast cauliflower and thyme jus

Followed by

cheese plate: dalewood huguenot, dalewood languedoc,
cremalat gorgonzola, flenterskloof fig jam and melba toast
and/or

dark chocolate mousse, almond tuille, vanilla sauce

R250 pp for 3 Courses - starter, main & dessert or cheese
R295 pp for 4 Courses - starter, main, cheese & dessert





especially for the little ones under 12yrs

pork sausages served with apple sauce and mash or with chips
or
fresh pasta with a creamy cheese sauce and homed cured ham
or
small portion from the set lunch

dessert

2 scoops homemade vanilla ice cream and chocolate sauce
or
dessert from set lunch

kids 2 courses R90 kids 3 courses R120

homemade shakes

dark chocolate / vanilla / coffee / fresh red berry
large glass
small glass

R 40
R 30

hot drinks

single espresso R 17
double espresso R 19
cappuccino R 25
café au lait R 30
coffee / americano R 18

red cappuccino R 27
red latté R 31
tea:
ceylon, earl grey, rooibos, peppermint R 20
hot chocolate / milo R 26

iced coffee:
espresso topped with cold milk & ice R 30

cold drinks

aqua bella spring water
500ml bottle R 18
1L bottle R 28
iced tea:cranberry-cherry / lemon-apple
500ml bottle R 22
old fasionioned homemade lemonade:
500ml bottle R 20
coke / coke zero / tab / fanta / creme soda
330ml can R 22
appletizer / grapetizer
330ml can R 25
rock shandy:
lemonade + soda with bitters R 32
ansie's homemade ginger beer
500ml bottle R 17
fresh fruit juice
350ml bottle R 20