



Lunch menu

Sunday 10 June 2018

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

pork rilette and coppa with homemade pickles

herbed arancini with salsa verde

spicy beetroot dip

home baked breads with farm butter

Main course choice of

pan fried fillet of cape linefish with ratatouille, fried turmeric baby potatoes
and a lightly curried seafood sauce

or

braised pork neck, whole grain mustard sauce and glazed seasonal vegetables

or

homemade pappardelle with creamy, free range chicken & mushrooms and
fresh muriwo garden rainbow spinach

Followed by

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

and/or

lemon drizzle cake and italian meringue with lemon curd

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 45
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