



Lunch menu

Sunday 14 October 2018

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

gaspacho
shaved fennel & orange salad
homemade pork shoulder rilette with pickles and sourdough
a selection of homemade breads

Main course choice of

roast pork neck with wildflower honey & grain mustard with
cauliflower pureé & glazed vegetables
or

butter poached fillet of cape linefish with steamed vegetables
in a black peppercorn & thyme nage
or

pan fried galette of pork trotters and deep fried pork tail with dijon jus,
homemade coleslaw and picallili vegetables

Followed by

cheese board: dalewood huguenot, dalewood languedoc,
crèmalat gorgonzola, flenterskloof fig jam and melba toast
and/or

trio of homemade ice creams & sorbet
in an almond tuile basket

3 Courses R250 pp
4 Courses R295 pp



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 course R90
kids 3 course 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	R 22
old fasionioned homemade lemonade:	R 20
coke /coke zero / tab / fanta / creme soda	R 22
appletizer / grapetizer	R 25
rock shandy:	
lemonade + soda with bitters	R 32
ansie's homemade ginger beer	R 17
sir juice: orange / apple	R 20