



Lunch menu

Sunday 17 March 2019

3 saldanha bay oysters with red wine vinegar dressing and lemon R60

A selection of starters, served in the centre of the table
chef's selection of joostenberg charcuterie: pork terrine, chicken liver paté,
pork rilette, home cured coppa, jambon persille with dijon mustard and pickles
and
leek & white cheddar tart with
dressed baby butter lettuce

Main course choice of
milk & sage braised pork neck steak
with mashed potato, carrot and onion
or

pan fried fillet of cape linefish with niçoise ratatouille,
garlic roast potato and a bouillabaisse reduction
or

free range chicken curry with raita,
turmeric fried potato and poppadom

Followed by
cheese board: dalewood huguenot, dalewood languedoc,
cremalat gorgonzola, flenterskloof fig jam and melba toast
or

traditional flan with whipped cream and
berry compote

3 Course R250 pp





especially for the little ones under 12yrs

pork sausages served with apple sauce and mash or with chips
or
 homemade spaghetti with a bolognaise sauce and white cheddar
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

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

spring water	500ml bottle	R 18
	1L bottle	R 28
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 juice / apple juice	glass	R 20
	jug	R 55
sir juice: pink lemonade	glass	R 20
	jug	R 55
iced tea:cranberry-cherry / lemon-apple	glass	R 20
	jug	R 58
koelenhof sparkling grape juice 750ml		R 58

