



## Lunch menu

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Sunday 8 September 2019

### Starters

Smoked Franschoek trout and leek tart  
with a spring salad  
Freshly baked breads and farm butter

### Main course choice of

Nage of Cape linefish with poached carrot, fresh peas and  
baby potatoes

**or**

Roast pork neck with a garlic & cumin crust on  
homemade coleslaw with crispy potato wedges and salsa verde

**or**

Homemade tagliatelle with a tomato & olive oil sauce  
homecured coppa, black olive & basil

### Followed by

Cheese board: Dalewood huguenot, Dalewood lanquedoc,  
Cremalat gorgonzola, Flenterskloof fig jam and melba toast

**or**

Trio of ice creams & sorbet with a tuile biscuit

R140 kids under 12yrs | R250 per adult



Especially for the little ones under 12yrs

### Main course choice of

Pork sausages served with apple sauce and chips OR mash  
**or**  
Homemade tagliatelle with a bolognese sauce and white cheddar

### Dessert

2 Scoops homemade vanilla ice cream and chocolate sauce

2 course R95

## 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
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
appetizer / grapetizer		R 25
rock shandy: lemonade + soda with bitters		R 32
orange juice / apple juice	glass	R 20
	jug	R 55
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