



Sunday Lunch Menu 22 March 2020

3 Saldanha bay oysters with red wine vinegar dressing and lemon - R65

Starters choice of

Beetroot and creamed goat's cheese salad

or

Homebaked pork terrine with dressed leaves, pickles and toasted sourdough

or

Mezze plate: baba ganoush, herb cottage cheese and hummus with crudité and seed cracker

Main course choice of

Pan fried fillet of Cape linefish with a julienne of vegetables, steamed baby potatoes and a creamy white wine sauce

or

Homemade tagliatelle with tomato, black olive, basil and shavings of Klein River Gruberg

or

Slow cooked pork neck on a red cabbage coleslaw with roast pear and a soy dressing

Followed by

Cheese board: Dalewood Huguenot, Dalewood Lanquedoc, Cremalat gorgonzola, Flenterskloof figs and melba toast

or

Trio of ice creams & sorbets with a tuile biscuit

or

Baked cheesecake with plum sorbet

2 Course R225 | 3 Course R250
Kids under 12yrs R140



Especially for the little ones under 12yrs

Main Course

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

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
ginger beer		R 25
rock shandy: lemonade + soda with bitters		R 32
fruit juice: orange/apple	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