



LUNCH

Served 12h00-15h00

Mother's Day

9 May 2021

'Glass of bubbly' – spoil yourself with a glass of Villiera Brut MCC R 62

3 West Coast oysters with red wine vinegar dressing and lemon R 65

To start

Joostenberg charcuterie: pork terrine, chicken liver parfait, pork rilette, home cured coppa & ham, pork pie, brawn with pickles and dressed leaves

OR

Smoked Franschoek trout with steamed baby potatoes, creamy chive & lemon cream sauce and dressed leaves

Followed by

Poached fillet of fish in a white wine and fennel nage with steamed vegetables

OR

Slow cooked pork belly with caramelised apple & onion, leek and potato mash and wholegrain mustard sauce

OR

Roast fillet of beef with glazed root vegetables, fondant potato and a red wine sauce

To finish

Artisan cheese board:

selection of local cheese with Flenterskloof fig jam and melba toast

OR

Dark chocolate mousse cake with roast pear and homemade pistachio ice cream

R350 adults



LUNCH

Served 12h00-15h00

Especially for little ones under 12 yrs

Pork sausages served with apple sauce and chips OR mash

OR

Mac & Cheese with home cured ham & white cheddar

OR

Small portion from the set lunch

Dessert

2 Scoops homemade vanilla ice cream and chocolate sauce

OR

Dessert from set lunch

R120 kids