



AFTERNOON

Served 15h00-17h00

Light meals:

3 Saldanha bay oysters, red wine vinegar dressing and lemon R 65

Joostenberg charcuterie: pork terrine, chicken liver paté, pork rilette, home-cured coppa & ham, pork pie, homemade brawn and pickles R 95

Artisan cheese board: 5 local cheeses, Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese and homemade peach chutney ✓ R 95

Home-cured ham & Ladismith cheddar quiche served with a salad R 60

Zandam fior di latte, tomato, pickled red onions & basil ✓ R 75

Bowl of hand-cut chips ✓ R 30

Desserts & Pastries:

Blueberry muffin with homemade jam and butter R 45

Scone with homemade jam and butter R 45

ADD: whipped cream R10

Raspberry & orange crème brûlée R 60

Dark chocolate mousse cake with orange crème anglaise R 60

Tart of the day with homemade vanilla pod ice cream R 55

Crème caramel R 55

Baked cheesecake with berry sauce R 50

Klapmuts strawberries, meringue, whipped cream and berry sorbet R 50

Pastry plate:

2 canelé, 2 financier, 2 shortbread marble biscuits R 50