



MENU

Soup of the Day (V)

Served with freshly baked bread

Beetroot Salad

Sweet roasted beetroot, creamy feta, fresh garden leaves and toasted walnuts, finished with a delicate honey-balsamic dressing.

Ostrich

Pepper-Crusted Ostrich | Buchu Mint Yoghurt | Sweet Potato Crisps

Dumplings

Pickled Cabbage | Carrot | Apple-Fermented Soy
Cabbage & Ginger Dumplings – Vegetarian Option

Baked Camembert (V)

Grape Compote | Toast

Caesar Salad

Crisp Lettuce | Parmesan | Herb Croutons | Poached Egg | Caesar Dressing



Chicken Roulade

Preserved Olive & Herb | Silky Polenta | Seasonal Garden Greens
Spiced Moroccan Jus

Lamb Strudel

Broccoli | Potato Fondant | Carrots | Lamb Jus
Truffled Mushroom Strudel – Vegetarian Option

Beef Fillet

Cauliflower Purée | Onion Pearls | Kapokbos Potatoes Green Beans | Beef Jus
Roasted Eggplant with Basil Pesto – Vegetarian Option

Tenderloin

Roasted Pumpkin | Braised Cabbage | Dauphinoise Potato
Mustard & Garlic



Chocolate Mousse

Silky smooth dark chocolate mousse, delicately whipped and served with fresh seasonal berries and a crisp chocolate crumble.

Rooibos Ice Cream

Rooibos/Redbush
Olive Leaf Smoked Almonds | Fynbos Honey | Ginger Crumb

85

120

130

95

110

115

180

265

240

185

120

75

