**TOWERBOSCH A ‘LA CARTE MENU EXAMPLE**

**SERVED MONDAYS TO SATURDAYS 12H00 TO 15H00**

**STARTERS**

Roast tomato & basil pesto soup **R40**

Rare roast beef salad with pickled peppers and garlic aioli **R55**

Towerbosch caprese salad with Fior de Latte mozzarella, balsamic reduction & fresh basil **R55**

Tempura chicken livers with tomato chakalaka **R50**

Hoisin duck croquettes with plumb sauce and spring onion **R65**

**MAIN COURSE**

Grilled sirloin with hand-cut fries, confit tomatoes, roasted caramelized red onion & Café de Paris butter **R140**

Braised lamb shoulder on potato rosti with sautéed baby vegetables and pan gravy **R125**

Sautéed prawns with home-made tagliatelle in a spicy tomato sauce **R135**

Tomato involtini with aubergine, Fior de Latte mozzarella & basil pesto (V) **R85**

Chicken ballotine with sautéed mushroom, roasted garlic mash and baby marrow ribbons **R105**

**DESSERT**

Baked chocolate pudding with chocolate caramel mousse **R55**

White chocolate berry bread & butter pudding **R55**

Towerbosch Plaasbord **R120**