**starters**

**+ beef carpaccio** 90

perfectly cured & drizzled with olive oil, topped micro herbs, roasted seeds

& cheese shavings

**+ calamari and chorizo salad -** 75

served with quinoa, oven baked garlic, citrus wedges, cherry tomato

& a chilli dressing

**+ vegan tamari summer pumpkin** 60

topped with horseradish & dill, with a creamy sunflower seed savoury sauce

**+ halloumi – fried to perfection** 65

Golden brown with a sweet chilli or a spicy tomato cream sauce

**+ south african snoek** 80

baked with apricots & cumin, served with steamed coriander, garlic-lemon-butter

& a sweet-potato bun

**+ slow roasted pork belly** 80

slow cooked to perfection, served with bacon and creamed cabbage and

apple roasted with sage and maple syrup

**+ ostrich mince frikkadels** 75

with roasted baby beetroot and a port & pomegranate sauce

**+ soup of the day** 70

served with our famous home baked farm bread

**please tell us about any food allergies**

**mains**

**vegan options**

**+ white bean, mushroom & oats home-made vegan burger** 95

topped with a cucumber & ginger pickle, served on tahini rye bread

**+ vegan ‘spaghetti’ with tomato sauce** 100

spiralized courgette spaghetti, red bean & sweetcorn balls

served with a sauce of tomato and thyme

**+ vegan tamari summer pumpkin** 90

topped with horse radish & dill, with a creamy sunflower seed savoury sauce

**poultry & fish**

**+ fresh, grilled hake in a miso, ginger & maple syrup marinade** 140

served with a summer salad, avo & lime dressing

**+ grilled salmon fillet 200g** 210

soy braised cabbage and wasabi flavoured mash & a ponzu sauce (soy & lemon juice)

**+ casamance chicken** 125

the famous casserole from the casamance region of Senegal –

chicken marinated in lemon, onions & chilli, served with citrus flavoured couscous & chickpeas

**+ cape malay chicken curry** 125

apart from bobotie, this is another traditional South African favourite

served with potatoes, vegetables & basmati rice

**please tell us about any food allergies**

**prime meat cuts**

**+ rump steak 250g** 165

grilled to perfection, served with our homemade fries or salad

**+ sirloin steak 250g** 150

grilled to perfection, served with our homemade fries or salad

**+ fillet steak 200g** 149

**+ fillet steak 300g** 189

grilled to perfection, served with our homemade fries or salad

**\*\*\*\* SAUCES \*\*\*\***

mushroom – pepper – cheese – ‘chakalaka’ 35.

biltong & mushroom – decadent blue cheese 42

**+ peppered fillet 200g** 169

**300g** 195

pepper crusted fillet medallions, served with a wasabi flavoured mash

\

**+ summer lamb shank & mint gremolata** 220

tender shank slow cooked with white wine, topped with a fresh gremolata of mint,

lemon rind & garlic, served withbaby spring vegetable

**+ boerewors and umngqusho (sugar beans and samp)** 110

served with an onion & tomato gravy and ‘chakalaka’

*a mix of African and Afrikaans traditions*

**please tell us about any food allergies**

**Game Meat**

**please enquire about our wild cuts specials**

.

**+ ostrich fillet & teriyaki** 190

served with soy braised baby spinach and mash potato

**+ slow roasted pork belly** 160

slow cooked to perfection, served with bacon and creamed cabbage and

apple roasted with sage and maple syrup

**+ ostrich burger** 120

ostrich patty with bobotie rice stuffing, topped with mushroom & bacon sauce,

with hand cut chips or salad

**+ pinotage springbok shanks** 195

slow cooked in pinotage & peaches – served with krummel pap

**+ venison wild cut steak** 180

rubbed with mixed herbs & grilled to perfection, topped with grilled

portobellini mushrooms & caramalized onions, served with baby spring vegetables

**+ ostrich boerewors and umngqusho (sugar beans and samp)** 140

served with an onion & tomato gravy and ‘chakalaka’

*a mix of African and Afrikaans traditions*

**please tell us about any food allergies**

**to finish**

**+ home made ice cream selection 2 scoops** 60

mango & chilli, basil, amasi, vanilla bean, or blueberry sorbet

served with lime meringues and cream

**+ maroela malva** 60

topped with an amarula liquer & cream sauce and served with ‘amasi ‘ ice cream

**+** **blueberry sorbet, basil ice-cream, lime meringue** 65

**+** **warm chocpot** 65

dark chocolate with muscadel & coconut cream, served with vanilla shortbread

& butterscotch sandwiches

**+**  **triple chocolate tart** 70

chocolate pastry with a layer of creamy white chocolate & hazelnuts,

topped with beautifully smooth dark chocolate

**+**  **crème brulee** 75

homemade recipe, our elegant and classic French desert with caramelized sugar

**+**  **cheese board** – serves 2-3 guests 135

with a selection of 5 different cheeses and crackers and preserved fruits

**Lunch & Snacks**

**+ lucky bean “dirty” burger** 90

garlic mayo, cheddar cheese, pickles, tomato, hand cut chips

**+ spicy prawns & garlic cream sauce** 70

thyme roasted tomatoes In pita, with hand cut chips or salad

harissa chicken wings 48

chicken and prawn spring rolls with a coconut milk & coriander dip 45

hand cut chips with garlic, Japanese mayo 35

tempura prawns with wasabi dip 48

ostrich meat balls, tzatziki & pita bread 48

chicken satay skewers & pita bread 45

Vegan

chickpea pancakes with avocado salsa 35

grilled vegetable skewers with Moroccan marinade 35

vegetable spring rolls with sweet chilli dipping sauce 35

meat board 150

harissa chicken wings

grilled pork ribs

chicken and prawn spring rolls with a coconut milk & coriander dip

hand cut chips with garlic, Japanese mayo

vegan board 120

chickpea pancakes with avocado salsa

grilled vegetable skewers with Moroccan marinade

vegetable spring rolls with sweet chilli dipping sauce

hand cut chips with garlic, Japanese mayo