

@ThePlace2B initial seasonal menu

Starters

Soup of the day with fresh homebaked breads R 39

Baked cheese pots - Delicious hot baked camembert,
with Moskonfyt, homemade biscuits and a fresh herb salad. R 75

Pot Bread Bunny Chow - Mini pot bread filled with Creamy
peri peri chicken livers - HOT or NOT! R 48

Traditional sliced Smoked trout with Horseradish cream R 85
Served with fresh brown bread slices on a bed of greens
with cracked black pepper and capers.

Karoo Carpaccio R 78
Thinly sliced Ostrich Carpaccio on a bed of rocket with a
cranberry and olive oil puree and pecorino shavings.

Homemade trout pate - Served with handmade black
pepper crackers. R69

Salads

	FULL	HALF
Fresh Garden to table salad served with a sprinkling of toasted seeds.	R 35	R 27

Or Zoosh it up!! With your Choice of trimmings.

Lemon and Honey Chicken Salad	R68	R53
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Biltong and Local Blue cheese salad	R75	R55
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Garden Cheese Salad (Seasonal Farm to table ingredients with local feta & marinated olives)	R55	R38
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Mains

The Karoo Plate	R135	
Succulent Ostrich boerwors and lamb chop, served with sweet potato mash, seasonal farm to table vegetables and a serving of homemade tomato relish.		
Classic Butter Chicken Curry	R110	
Tender chicken breast, gently sautéed in aromatics, in a rich, spicy, yoghurt based sauce, served with fragrant Basmati rice and a selection of sambals. (Mild, Medium or Hot) Replace the Basmati with a serving of Cauli Rice for a low Carb Option.		
Morogo Cream Cheese Pie	R82	
Layers of well seasoned, creamed garden spinach, interleaved with phyllo pastry and served with a Greek style salad.		
Lamb Shank	R195	
Succulent oven roasted lamb shank (500g) in a rich red wine sauce, served with herb creamed potato and seasonal farm to table vegetables.		
Gourmet Handmade Burger		
Served on a freshly baked bun with hand cut potato wedges, seasonal greens, local cheese and pickles. With a side of homemade relish and onion marmalade.		
Beef, Lamb or Chicken (200g patty with grilled bacon)	R89	
Ostrich (125g patty with grilled bacon)	R79	
Vegetarian (200g homemade veggie patty)	R75	
Replace "The Bun" with chargrilled aubergine slices, and change your side for a Low Carb option!		
Rump Steak	300g	200g
Grilled Prime farm reared rump steak, served with handcut potato wedges and seasonal farm to table vegetables.	R150	R120
Add a sauce or crumble to your steak for extra flavour.		
Sauces: Red wine, garlic & mushroom,		
Brandy & green peppercorn, Classic Cheese or Monkey gland.	R20	
Crumbles: Fresh herb & wholegrain mustard or Blue cheese.	R15	

The following dishes are served with your choice of two sides.

Roly Poly Pork Tender pork fillet, stuffed with apples and blue cheese, served with a rich red wine and mushroom sauce.	R119
Pan Fried Kingklip Served with a fresh herb and lemon butter sauce.	R165
Pan Fried Farm Trout Served with and almond butter sauce.	R165
Khoisan Chicken Rooibos infused chicken breast, served with a warm mango and coriander salsa.	R115

Desserts

Upside down Banoffie pie Sliced caramelised bananas with fresh farm yoghurt, butter biscuit crumble and caramel drizzle.	R50
Rooibos Malva Pudding with fresh cream.	R45
Decadent Chocolate Mousse, with a raspberry Coulis and fresh cream.	R45
“Everybody’s Favourite” Ice Cream and Chocolate Sauce	R35
Peppermint Crisp Tart	R45
Cheese Platter Local cheeses with homemade pickles, freshly baked bread and savoury biscuits.	R85

Ask your waiter for our gluten free and Banting alternatives.

Choice of sides and alternatives to accompany main meals.

Hand cut potato wedges

Sweet potato mash

Sweet potato wedges

Green garden salad

Vegetables in season

Kiddies meals

Kids Homemade Cheese Burger

100g Beef or Chicken burger with hand cut potato wedges R45

Spaghetti Bolognese R50

Kids Baskets

Crumbed chicken strips & hand cut potato wedges. R40

Fish Fingers & handcut potato wedges R30