Starters
Soup of the day 65
Sesame chicken salad, baby leaves and poppy seeds 90
Bosjes “Ceasar” salad, Hugenout crumble 85
Franschhoek trout fish cake, garden salad and lemon mayo 90
Farm platter (for 2) pate,cured meats,local cheese,farm bread,homemade pickles 220

Mains
Karoo Lamb cutlets, chermoula mash, olive and tomato salsa 180
Homemade pasta verde, lemon cream, gruyere shavings 135
Pan fried sea bass “nicoise style” soft poached egg, wholegrain hollandaise 175
200g Beef hamburger, bacon, brie and caramelized onion with hand cut fries 130
Sticky Asian pork belly, potato batons and guacamole 200

Dessert
Baked Lemon Cheese Cake, Passion Fruit foam and Butterscotch 75
“Eton mess”, Almond Praline, Chocolate Ice Cream 75
“Bosjes” Brulee 75
Trio of homemade ice cream 60
Kiddies menu

Mains
Sticky cheese burger and fries 65
Spaghetti and bolanaise 60
BBq drum sticks and crispy fries 60

Dessert
Vanilla ice cream on sugar cone 30
Milkshake of the Day 35

Babies
Please ask your waiter how we can accommodate your baby with a snack or lunch.
The kitchen can do a nutritious pureé or small portion of yoghurt.