

Starters

Curry coconut mussel soup served with *vetkoek*

R50

Smoked snoek fish cake set on pear and ginger *blatjang*

R50

Smoked ostrich and rocket salad complemented by pineapple crisps, peppadews and masala spiced macadamia nuts

R70

Lamskilpadjie and ox tongue drizzled with mustard sauce, accompanied by *potbrood*

R55

Mains

Venison wellington set on onion and garlic *slaphakskeentjies* with brandied plums and *pampoenpoffertjies*

R120

Lamb flank stuffed with *stowe vrugte* set on potato gratin with a green bean bundle

R105

Macadamia nut *bobotie* served with herbed basmati rice, warm cucumber salad and sambals

R90

Grilled duck breast and duck pie complemented by garden vegetables

R115

Pan fried line fish set on carrot purée served in a *biltong* nage

R105

Loin of lamb served with tender stem broccoli, garlic and rosemary flavoured butternut purée and roast potatoes

R115

Desserts

Brandewyntert served with gooseberry confit and almond caramel ice cream

R50

Curried banana *samoosa* served with granadilla ice cream and chocolate sauce

R40

Melktert cheesecake offered with a *koeksister* and butternut-orange sorbet

R45

Traditional cakes

R35

Vetkoek - deepfried bread dough; *smoked snoek* – a local cape fish that has been hot oak smoked; *blatjang* - chutney; *lamskilpadjie* – lamb liver in caul; *potbrood* – bread dough baked in a pot; *slaphakskeentjies* – baby onion salad; *pampoenpoffertjies* – pumpkin fritters; *stowe vrugte* – stewed dried fruit; *bobotie* – curried finely chopped meat, fish or nuts; *biltong* – cured and dried meat; *brandewyntert* – date and nut sponge pudding soaked in a brandy sauce; *samoosa* – deep-fried triangle shaped filled pastry; *melktert* – milk tart; *koeksister*- plaited deep-fried dough and soaked in sugar syrup.