



GROOTE POST

ANNO 1706

Thank you for joining us for lunch today. We, at Hilda's Kitchen appreciate the effort you have made in getting to our oasis on the West Coast and pledge to serve you a delicious, wholesome lunch with friendly and attentive service together with the wonderful wines of Grootepost. Please hold on to this menu which has our details should you wish to contact us to discuss any related matter including the use of the venue for a small conference, an intimate wedding or a special celebratory lunch. Even (especially) if you would like to bring a shortfall to our attention. We promise to get back to you within 24 hours.

For Starters:

*Beetroot, Danish feta and pumpkin seed salad
A selection of Darling cured meats with an aubergine relish
Tomato and camembert tart
Moroccan flavoured lamb samosas with hummus*

For Mains:

*Slow roast pork belly with plum sauce
Gourmet lamb bunny chow with a selection of sambals
Old Man's steak roll with a garlic crème and hand cut chips
Spinach cannelloni
Chicken, bacon and white wine casserole*

For Dessert:

*White chocolate cheesecake
Pavlova with fresh fruit
Chocolate brownies*

10% Service fee added to tables of 6 or more *
Please note the menu changes regularly * Regret No American Express cards
Regret no wine by the glass

Your hosts: Shaun and Debbie Mc Laughlin.

Shaun – 083 325 4148

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