

## LUNCH

MENU

### 200g ELAND SIRLOIN

Served with a cranberry and buchu jus, sweet potato fries and local rooibos honey roasted baby veggies.

### MEZZE PLATTER

A delicious light spread of roasted honey and citrus baby carrots, cherry tomatoes, basil falafels, homemade orange blossom hummus and goats cheese on a rocket salad with lavash bread.

### CAESAR SALAD

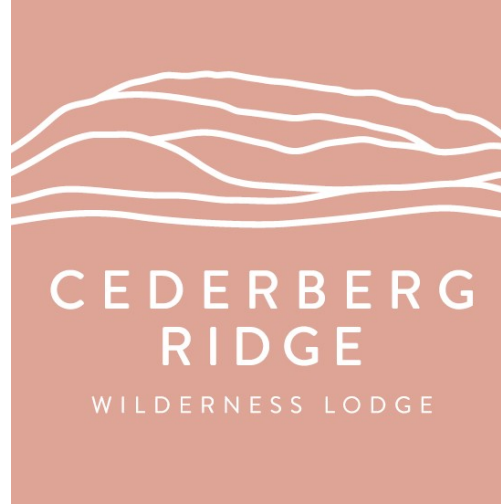
Local free range poached egg on a bed of tossed summer mixed greens with sourdough croutons and crispy parma ham. Topped with Parmesan shavings and a traditional dressing.

### ORANGE & FYNBOS HONEY ROASTED BUTTERNUT AND BULGAR WHEAT SALAD

Bulgar wheat and quinoa tossed with basil pesto, sundried tomatoes, rooibos honey roasted butternut, spring onions, baby spinach and Danish feta.

### BLUEBERRY, AVO, PEAR AND BLUE CHEESE SALAD

Crisp fresh mixed lettuce leaves tossed with a raspberry vinaigrette, avo, pears, apple, pecan nuts, blue cheese and blueberries.



## TAPAS

SELECTION

### CLANWILLIAM BOBOTJIE SPRING ROLLS

With a pineapple and buchu chutney.

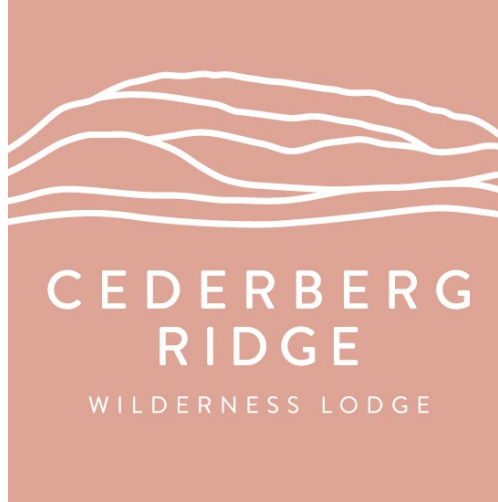
### RED WINE AND ONION JAM CHEVIN TARTS WITH ROOIBOS HONEY & THYME

### LAMB CURRY EMPANADAS

With a banana and citrus chutney.

### SMOKED HAM AND EMMENTAL CROQUETTES

Served with a ginger, chilli, tomato sauce.



## DINNER

MENU

### STARTERS

#### SKILPADJIES WITH TOMATO AND GINGER RELISH

A traditional South African lamb offal delicacy! Served with a spicy chili ginger tomato relish and pickled cauliflower.

#### ORANGE SPICED PEAR AND BURNT

#### GOATS CHEESE SALAD (V)

Orange segments, goat's cheese, crisp apple and spiced pears tossed with a micro salad and a raspberry vinaigrette.

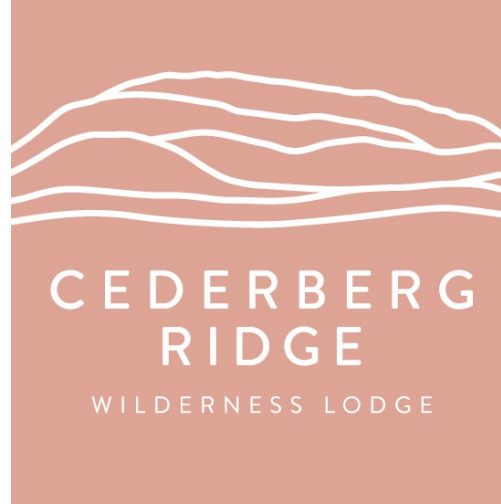
#### BUTTERNUT, ORANGE ZEST, RICOTTA, BASIL AND SUNDRIED

#### TOMATO RISOTTO ARANCINI (V)

Risotto cooked in white wine, stuffed with mozzarella, honey and orange roasted butternut, ricotta, basil and sundried tomatoes, crumbed in panko bread crumbs and fried till golden brown served in roasted pepper, tomato and basil romesco sauce.

#### SUMMER GARDEN SALAD (V)

Artichokes, charred baby marrow, mange tout and fresh garden peas tossed in a mint vinaigrette and served with a goat's cheese mousse.



### APPLE CIDER BRAISED AND PRESSED PORK BELLY

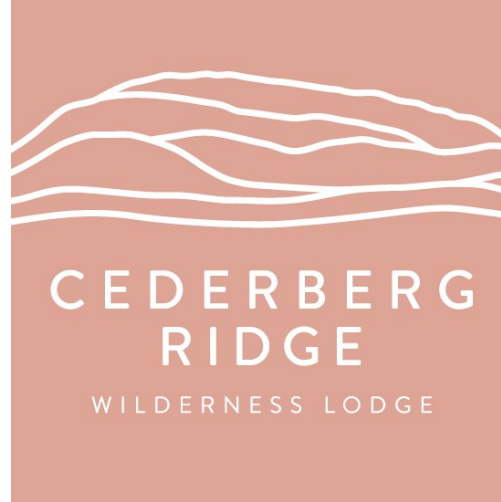
Served with star anise and cinnamon compote and mustard shallot sauce.

### FREE RANGE CHICKEN AND HAM HOCK TERRINE

Sauce Homemade terrine served with rye malda toast, home brined pickles, honey mustard dressing and a basil aioli.

### GIN AND FENNEL CURED SALMON (P)

Paired with a wasabi and cucumber emulsion.



## MAINS

### GRASS FED ORGANIC BEEF

Seared pepper beef fillet, confit garlic, sautéed baby spinach, cauliflower puree, sevel orange and shallot marmalade finished with a essence of port and orange jus.

### LOCAL DUKA & LEMON CRUSTED LAMB CUTLETS

With a black bean, chorizo and spinach fricassee, finished with a mint and citrus chimichurri sauce.

### DUCK BREAST WITH ZUCCHINI AND POTATO DAUPHINOISE

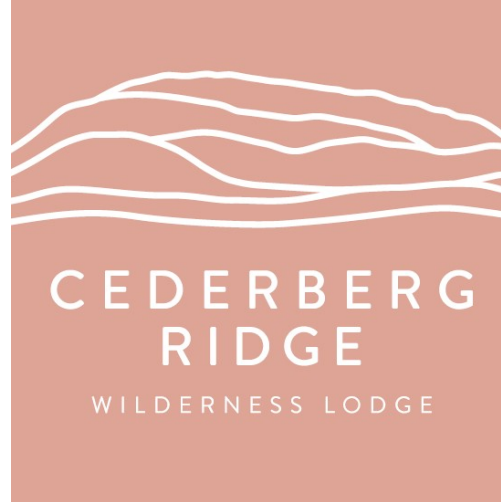
Pan seared duck breast accompanied with, velvet potato dauphinoise, charred baby zucchini and a cherry citrus jus

### ROOIBOS SMOKED OSTRICH FILLET SEARED IN BILTONG BUTTER WITH WALNUT, POTATO & ROCKET SALAD

Ostrich fan fillet seared in biltong butter and served with a warm salad of local Nicola baby potatoes, cocktail tomatoes, olives, walnuts, rocket and citrus basil pesto dressing.

### PARMESAN CRUSTED KING KLIP (P)

Stuffed with smoked chili butter, served on a bed of sous vide charred leaks, a parcel of thyme-infused baby potatoes and a chili lemon beurré blanc sauce



**HONEY AND ORANGE ROASTED BUTTERNUT, RICOTTA,  
BASIL AND SUNDRIED TOMATO RISOTTO (V)**

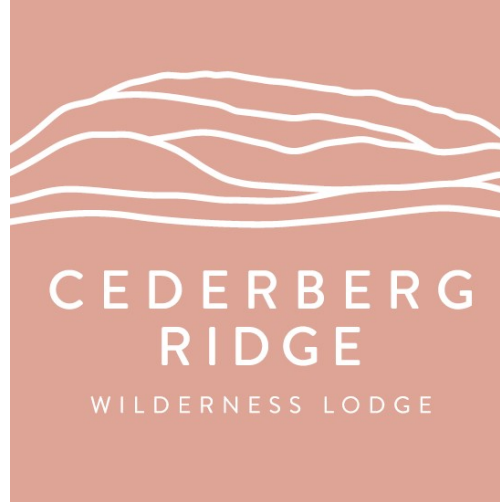
Arborio rice sautéed with honey and orange roasted butternut, ricotta, basil and sundried tomatoes and shallots deglazed with a local chardonnay and cooked till al dente finished with a lightly roasted pepper broth finished with parmesan shavings.

**POTATO GNOCCHI WITH FRESH BASIL SAUCE (V)**

Sautéed with basil leaves, home sundried tomatoes and goat's cheese.

**LENTIL LASAGNA WITH CHICK PEA MINT PANCAKES (V)**

Lentils slowly braised in harissa paste and coconut cream, layered with chickpea and mint pancakes and topped with a portabalinni mushrooms and chive gratin.



## **DESSERTS**

### **SALTED CARAMEL DELICE**

Served with homemade rose water and strawberry gelato honeycomb and pistachio dust.

### **LEMON PASSOT**

A citrus indulgence to die for finished with buttery shortbread and raspberry gel.

### **PEACHES AND RASPBERRY SORBET**

Caramelized peaches, served with a carrot cake crumb, Chantilly cream and raspberry sorbet.

### **TEXTURES OF ASH AND SESAME**

Ash and sesame panacotta, honey-black sesame magnum and a sesame hazel praline

### **ORANGE SYRUP CAKE, MILK AND HONEY GELATO WITH A MARMALADE GEL**

This dessert is a must try with flavors from the local laying lands it is absolutely delicious



## KIDDIES

MENU

### MAINS

Chicken schnitzel with sweet potato chips & cheese sauce

Spaghetti & meat balls

Beef cheese burger & chips

Mac 'n cheese

Toasties: Roesterkoek, chicken mayo, cheese & tomato OR cheese & ham toastie with chips & side salad

### DESSERT

Vanilla ice cream with short bread & butter scotch

Deep fried ice cream

Apple crumble & ice cream