



## LUNCH SET MENU

Two courses R355 per person | Three courses R450 per person

### STARTERS

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#### Deep-fried calamari

Glazed with Asian dressing, served with lemon mayonnaise. (Mo) (G) (E) (S) (Ss) (Sp) (Ga)

#### Creamy tomato soup

Garlic croutons, red pepper hummus and dukkah spice. (C) (G) (N) (Ss) (Sp) (Vg) (Ga)

#### Klein Karoo hand cut venison carpaccio

Chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing. (Ss) (Sp) (S) (Ga)

### MAINS

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#### Kingklip cooked in garlic butter

with sautéed spinach, cherry tomatoes and couscous with a thyme & sweet potato cream sauce. (F) (M) (G) (Sp) (Ga)

#### Grilled beef sirloin steak

200g flame grilled beef with creamy blue cheese and mushroom sauce, crispy fries and a side salad dressed with basil pesto. (Sp) (S) (M) (N) (Ga)

#### Butter chicken

Cape Malay chicken curry with clove scented basmati rice, served with cucumber raita, tomato & onion salsa and poppadum. (M) (G) (S) (Sp) (Ga)

#### Baby marrow and chickpea taquitos

with avocado & corn salsa, pickled onion, jalapeno mayo and peppery salad leaves. (Vg) (G) (Mu) (Sp) (Ga)

### DESSERT

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#### Gluten-free chocolate tart

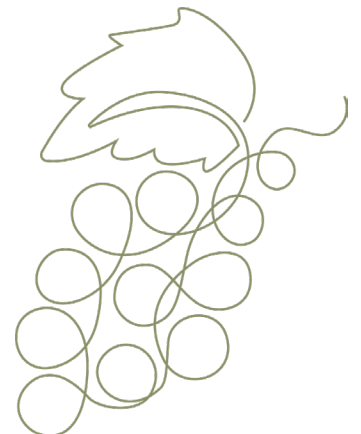
with crème fraiché and winter berries. (M) (N) (E)

#### Vegan sticky toffee pudding

with coconut caramel and pear. (G) (Sp) (N)

#### Citrus no-bake cheesecake

with burnt honey ice cream and candied citrus. (G) (M) (N)



(C) Celery (Gl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!