



# Lunch Menu

	Half	Full
<b>Soup</b> A hearty vegetarian soup, home baked bread (V)	<b>R45</b>	<b>R75</b>
<b>Chef's Salad</b> Chef's daily creation using seasonal greens	<b>R67</b>	<b>R105</b>
<b>Sandwich of the Day</b> Home-baked bread with fresh daily toppings	<b>n/a</b>	<b>R100</b>
<b>Chicken Livers</b> Chicken livers, creamy peri-peri sauce, home baked bread	<b>R50</b>	<b>R88</b>
<b>Calamari</b> Salt and pepper calamari, tamarind glaze, savoury rice, seasonal salad	<b>R65</b>	<b>R130</b>
<b>Pork &amp; Bean Potjie</b> Slow cooked pork neck, vegetables, butterbeans, samp (G)	<b>n/a</b>	<b>R115</b>
<b>Deconstructed Karoo Lamb Pie</b> Lamb, red wine, garlic, rosemary, puff pastry, mashed potato, butter poached vegetables	<b>n/a</b>	<b>R160</b>
<b>Gourmet Beef Burger</b> Ground beef, roosterkoek, cheddar, Rijk's bacon-bourbon jam, sweet potato crisps, pepperdew & olive relish	<b>n/a</b>	<b>R115</b>
<b>Banting Burger</b> Ground Beef, Portabello mushroom, cheddar, bacon, sweet potato crisps (G)	<b>n/a</b>	<b>R130</b>
<b>Cape Fish Cakes</b> Smoked snoek, spices, mashed potato, mango atchar mayonnaise, pickled cucumber, seasonal salad	<b>R100</b>	<b>R136</b>
<b>Chicken Sosaties</b> Cape Malay marinated chicken breast fillet, apricots, sweet potato & butternut bake, butter poached vegetables, apricot & tomato chutney (G)	<b>R95</b>	<b>R145</b>
<b>Butternut and Lentil Bobotie</b> Butternut, lentils, tomatoes, turmeric infused Basmati rice, raisins, almonds, sambals (V)(G) Can be made into a vegan option by replacing the custard topping with panko crumbs (VG)	<b>n/a</b>	<b>R120</b>

V – Vegetarian / G – Gluten Free / VG – Vegan  
A 10% gratuity will be levied on all tables of 8 or more persons.



<b>Governor's Platter</b>	Half n/a	Full R165
Cold cuts, cheeses, tapenade, pesto, waterblommetjie chutney, capers, seasonal salad, home baked bread		
<b>Cheese Platter</b>	n/a	R160
Local cheeses, home-made bread, biscuits, preserves (V)		

### Dessert

<b>Chocolate and Ginger Tart</b>		R50
Biscuit, chocolate, ginger, almond, vanilla ice cream, ginger-orange-vanilla liqueur (V)		
<b>Rooibos &amp; Honey Crème Brulée</b>		R50
Cream, rooibos, honey, caramelised sugar, rooibos shortbread (V)		
<b>Fruit</b>		R50
Seasonal fruit, mint & poppy seed syrup, honey yoghurt dip, cinnamon biscuit (V)		

### Children's Menu

Create your own unique meal from the below options:

Chicken strips	R42
Fish fingers	R20
Beef patty	R45
Vienna sausage	R10
Boerewors	R20
Pork banger	R20
Bacon	R20
Boiled egg	R6
Shoestring fries	R12
Potato faces	R12
Mashed potato	R18
Slice of toast with butter	R8
Peas	R10
Corn	R12
Cooked carrots	R10
Raw carrot sticks	R10
Cherry tomatoes	R10
Cucumber	R10
Apple slices	R10
Kid's ice cream	R30
Kid's fruit	R15

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