



Lunch Menu

-Smaller plates-

Smoked Salmon Trout Salad - R 200

Local Salmon Trout with garden greens from our estate, including onion, tomato, cucumber, and carrot.

Handmade Chicken Bitterballen - R 150

Cape Malay style bitterballen served with seasonal greens.

Handmade Vegetarian Bitterballen - R 150

Ratatouille style bitterballen served with seasonal greens.

-Bigger plates-

Pulled Pork Burger - R 180

Pulled Pork Burger with coleslaw and handmade crispy French fries.

Piri Piri Chicken Wings - R 175

Our chicken wings are certified free-range, served with garden greens from our estate and our famous piri-piri sauce.

Cheese & Charcuterie Board - R 410 (serves two)

Selection of four local artisanal cheeses & cured meats. Served with farm baked bread, pickles, preserves & seasonal fruit

-Sweet plates-

Crème brûlée - R 130

with seasonal fruit compote.

Cheesecake - R 130

Baked cheesecake glazed with passionfruit coulis.

VEGETARIAN

(SERVED TILL 16:00)

VEGETARIAN