



SAMPLE LUNCH MENU – SERVED MONDAY TO SUNDAY 2018

Fresh Bread and Butter

'For a true South African Experience we encourage sharing'

The menu is subject to change

Braised lamb shoulder nachos , smoked chilli sauce and nachos	75
Salt and pepper squid , tartare sauce	75
Boere salad , fresh fruit, heirloom vegetables	75
Hearty pea soup with bacon lardons, garlic roll	65

Main Courses

Our main courses are made to share, please order a selection of our traditional South African dishes to share on the table. This is the way we eat. We suggest you order 2 side dishes for every main dish.

Meaty and fishy bits

Tamatie bredie served with salsa verde (Contains bones and whole spices)	85
200g Sirloin served with monkey gland sauce, confit garlic	120
Apricot butter glazed snoek – To eat with your hands (Contains bones)	95
Traditional Bobotie	85
Traditonal Bobotie – Yellow Rice and Sambals (Winter Special)	95

Traditional side dishes

Pumpkin pie with nut and seed granola (Contain nuts & seeds)	45
Hand cut chips with BBQ spice	45
Spiced coconut glazed sweet potato served with toasted coconut	45
Side "Boere"Salad	40
"Geelrys" and raisins	40

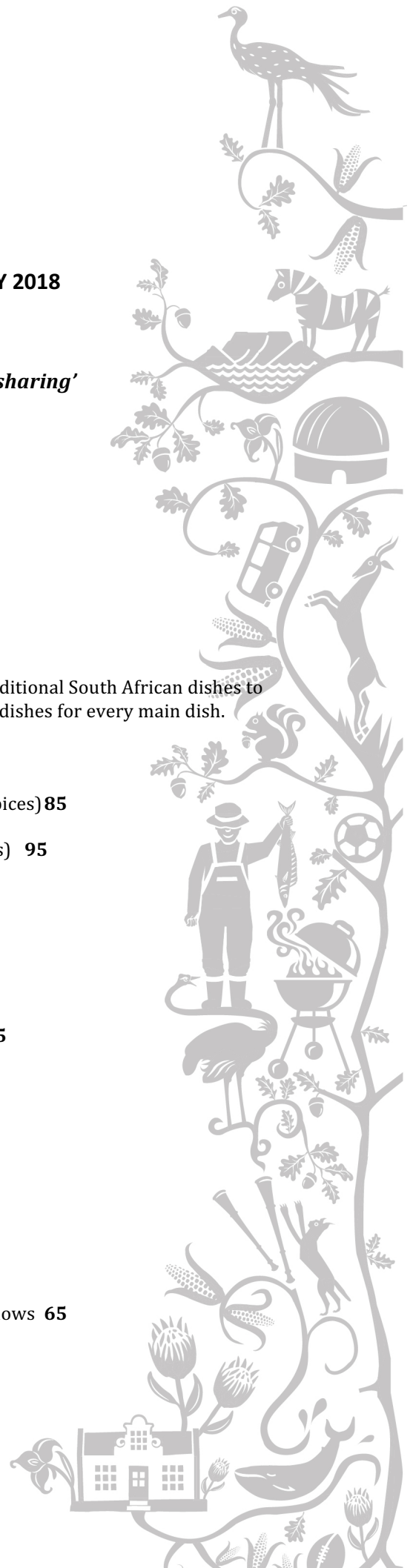
Traditional Jars *"Because everyone's mom made it"*

Beetroot and onion pickle	40
Tomato sambal	25

Puddings

Tannie Hetta's apple pie , custard and Ice cream	69
Malva pudding , custard and Ice cream	69
Milk tart milkshake served with meringue and homemade Marshmallows	65
Add Kahlua – 25 per shot Add Jamesons – R30 per shot	

Bertus' Book – Home Grown – On sale for R330





**SAMPLE BREAKFAST MENU
SERVED DAILY FROM 8.30 AM TO 11AM
2018**

A Traditional South African Restaurant

Koffie & Beskuit

Filter coffee served with three traditional rusks ~ R35

Peanut, honey and Banana Smoothie

Oats, banana, yoghurt, honey and peanuts ~ R50

Eet Gesond

Home made granola, Darling plain yoghurt, fresh seasonal fruit, raisins ~ R55

Scrambled eggs & bacon

Creamy scrambled eggs, grilled bacon and toast ~ R65

Mince on toast & fried eggs

Spicy mince, fried eggs ~ R65

Bacon and eggs

2 fried eggs, bacon and blushed tomato ~ R55

Fried Banana Bread

Bacon, fried banana, pecan nuts, maple syrup, cinnamon cream cheese ~ R65

Toast & Jam

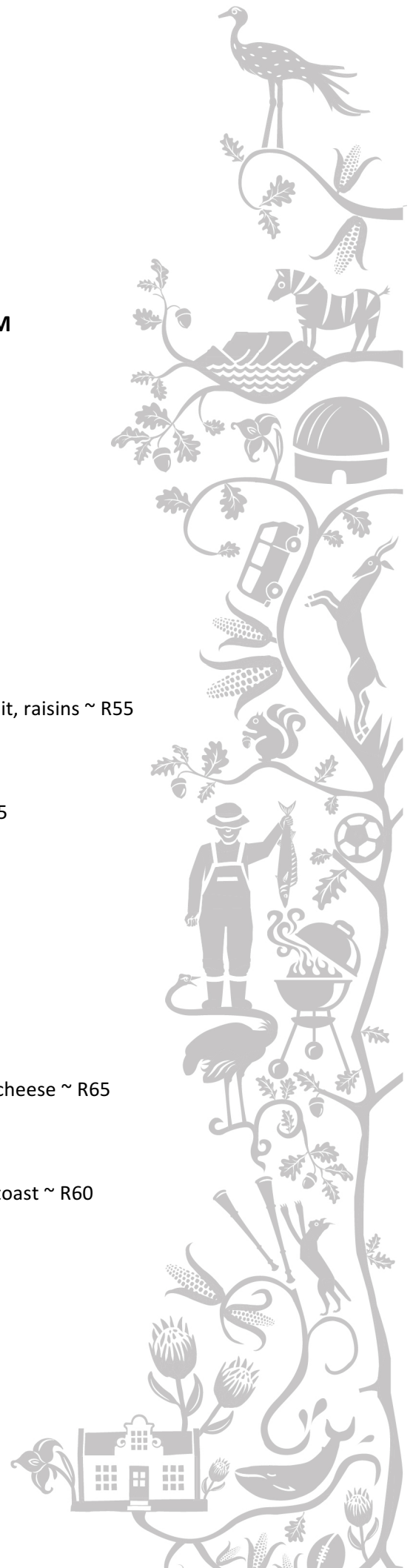
Brenda's strawberry jam, Fairview cheese selection, home-made toast ~ R60

(Kids) Under 12

Scrambled eggs on toast ~ R47

Add extra bacon ~ R20

Add extra bread ~ R10





KIDDIES SAMPLE LUNCH MENU – MONDAY TO SATURDAY

2018

**Are you under 12yrs?
Well, here's your menu...**

Steak and chips ~ R70

Braised lamb nachos ~ R70

Kids Calamari & chips ~ R70

Chips ~ R42

Soet Tand ~ R45

Vanilla ice cream with smarties

Kiddies milkshake

Please turn over for your colouring sheet





**SOUTH AFRICAN FOOD & WINE TASTING EXPERIENCE
SAMPLE MENU
2018**

Cape Malay pickled fish, vetkoek, apricot and almond butter
Assorted Cape Malay snacks, minted yoghurt, cumin
Green salad, heirloom vegetable, mustard dressing

Traditional beef bobotie, geel rys, tomato sambal,
pumpkin pie

Cremora tart, poached apple, vanilla crumble,
vanilla ice cream

R365pp (Bookings are essential)

Glossary

Cape Malay - Mixture of cuisines introduced to SA by Dutch settlers and slaves from Indonesia/Java

Vetkoek - savoury "doughnut" made from flour, yeast, sugar, water and salt and deep fried

Samosa - traditional Indian/Maly dish, triangle shaped, crispy pastry and savoury filling

Bobotie - popular SA dish from minced meat, with egg topping, similar to Indonesian "Bobotok"

Geel rys - savoury rice, with turmeric and raisins, normally accompanying main meals

Fritter - vegetable/fruit puree mixed with flour and either deep fried or shallow fried

Cremora - powdered milk substitute, popular in coffee in South Africa

Pap - maize, cooked to a fluffy, stiff consistency (similar to polenta)

Braai - SA equivalent of a barbecue, mainly meat is cooked on an open fire

Sambal - tomato and onion based accompaniment to Cape Malay dishes

