



SUNDAY LUNCH MENU

Wood fired rolls and oil breads with smoked salt butter

Starters

Roasted figs, wild rocket, gorgonzola salad

Tuna, Wasabi aioli, nectarine vinaigrette, macerated nectarines

Roast chicken, “slaphakskeentjie”, baby potatoes

Mains

Sirloin, green beans, pommes anna, smoked onion jus

Venison, Spätzle, Schezwan pepper jus, tender stem broccoli

Pan seared fish, salsa Verde, gnocchi, confit cherry tomatoes

Ratatouille, barley, basil cream

Dessert

Peaches and cream

Chocolate pot with pistachio biscotti

Mos crêpe

2 course R265.00

3 course R295.00