SET MENU 1 @ R292.00  
(Lunch ONLY)  

Starter  

FYNBOS SALAD  
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks  

Mains  

KINGKLIP  
Fresh from the sea. Grilled in our lemon thyme butter sauce and basmati rice.  

Or  

BOBOTIE  
A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice.  

Or  

PEANUT & HONEY SESAME CHICKEN  
Chicken marinated in a nutty sesame soy sauce. Served on putu and chakalaka.  

Or  

MALAY VEGETABLE FEAST  
A medley of chick peas, butter beans, brown lentils and kidney beans, layered with aubergine and topped with feta and yoghurt then baked to perfection served with roosterkoek and chutney  

Desserts  

KOEIKSISTERS  
Braided sweet and sticky twists. A tradition that goes back many years and remains a firm favourite. Served with ice cream.  

Or  

CLASSIC CAPE MALVA PUDDING  
An apricot sponge cake with vanilla sauce and ice cream.  

Please Note: Only available for Lunch bookings
SET MENU 2 @ R292.00 (Lunch ONLY)

Starter

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Mains

KAROO LAMB BREDIE
A succulent Karoo Lamb stew served with basmati rice – a recipe handed down from generation to generation

Or

MALAY CHICKEN CURRY
A fragrant, mildly curried chicken dish prepared with a classic blend of spices. Served on basmati rice

Or

BAKED BUTTERNUT
Butternut filled with dhai rice in coconut and turmeric cream, topped with fresh coriander

Desserts

CAPE BRANDY PUDDING
A taste of class. Infused with Cape brandy served with a creamy brandy sauce and ice cream.

Or

HERTZOGGIES
Tartlets with an apricot jam filling, with a sticky coconut topping, served with ice cream.

Please Note: Only available for Lunch bookings
SET MENU 3 @ R399.00

Starter

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Mains

KUDU SOSATIE
Prime kudu loin on a skewer done to order on our open fires, Served with putu and chakalaka.

Or

BOBOTIE
A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice.

Or

MALAY VEGETABLE FEAST
A medley of chick peas, butter beans, brown lentils and kidney beans, layered with aubergine and topped with feta and yoghurt then baked to perfection – served with roosterkoek and chutney

Desserts

CAPE BRANDY PUDDING
A taste of class. Infused with Cape brandy served with a creamy brandy sauce and ice cream.

Or

MILKTART
Old family recipe – short crust pastry filled with cinnamon infused custard and served with ice cream.
SET MENU 4 @ R478.00

Table salad

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Starters

FISH FRIKKADELLE
Traditional Cape Malay Fish Cakes served with chutney and sambals - One of the Cape's best.

Or

SNOEK PÂTÉ
An exquisite experience of the Cape's best - a traditional Cape fish pâté with roosterkoek.

Or

TRIO OF BRIOUTS
A Trio of beef, chicken and vegetable samosas served with mango chutney and tomato relish.

Mains

KAROO LAMB BREDIE
A succulent Karoo Lamb stew served with basmati rice – a recipe handed down from generation to generation.

Or

MALAY CHICKEN CURRY
A fragrant, mildly curried chicken dish prepared with a classic blend of spices. Served on basmati rice.

Or

BAKED BUTTERNUT
Butternut filled with dhai rice in coconut and tumeric cream, topped with fresh coriander

Desserts

CLASSIC CAPE MALVA PUDDING
An apricot sponge cake with vanilla sauce and ice cream.

Or

MILKTART
Old family recipe – short crust pastry filled with cinnamon infused custard and served with ice cream.
SET MENU 5 @ R478.00

Table salad

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Starters

SNOEK PÂTÉ
An exquisite experience of the Cape's best - a traditional Cape fish pâté with roosterkoek.

Or

TRIO OF BRIOUTS
A Trio of beef, chicken and vegetable samosas served with mango chutney and tomato relish.

Mains

KINGKLIP
Fresh from the sea. Grilled in our lemon thyme butter sauce and served with basmati rice.

Or

BOBOTIE
A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice.

Or

PEANUT & HONEY SESAME CHICKEN
Chicken marinated in a nutty sesame soy sauce. Served on putu and chakalaka.

Or

MALAY VEGETABLE FEAST
A medley of chick peas, butter beans, brown lentils and kidney beans, layered with aubergine and topped with feta and yoghurt then baked to perfection served with roosterkoek and chutney.

Desserts

CLASSIC CAPE MALVA PUDDING
An apricot sponge cake with vanilla sauce and ice cream.

Or

CAPE BRANDY PUDDING
A taste of class. Infused with Cape brandy served with a creamy brandy sauce and ice cream.
SET MENU 6 @ R580.00

Table salad

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Starters
OSTRICH CARPACCIO
Smoked Karoo Ostrich carpaccio complimented by mango and a balsamic olive oil dressing.

Or

PRAWN COCKTAIL
Prawn tails with a piquant home-made seafood sauce, served with Roosterkoek.

Or

BUTTERNUT & NAARTJIE
A creamy butternut soup infused with naartjie and fresh coriander.

Mains

VENISON POTJIE
A traditional fragrant dish of game simmered in red wine and complimented by seasonal vegetables.

Or

LAMB SHANK
Slow-roasted in rosemary, garlic and red wine. Served with herbed mash.

Or

MALAY VEGETABLE FEAST
A medley of chick peas, butter beans, brown lentils and kidney beans, layered with aubergine and topped with feta and yoghurt then baked to perfection – served with roosterkoek and chutney.

Or

V & A CHICKEN
Tender chicken breast layered with mozzarella, sun-dried tomato and coriander pesto. Wrapped in phyllo pastry, baked and served with a sweet red wine onion marmalade and putu and Chakalaka.

Desserts

KARIBU TRIO
A medley of three desserts on one plate, served with ice cream.
SET MENU 7@ R665.00

Table salad

FYNBOS SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

Starters

OSTRICH CARPACCIO
Smoked Karoo Ostrich carpaccio complimented by mango and a balsamic olive oil dressing

Or

PRAWN COCKTAIL
Prawn tails with a piquant home-made seafood sauce, served with Roosterkoek.

Or

DUO OF CAMEMBERT AND BRIE
A harmony of two cheeses coated with black and white sesame seeds, deep-fried and accompanied by a berry compote and roosterkoek.

Mains

SPRINGBOK SHANK
Slow roasted in peaches, cloves and red wine, served on herbed mash.

Or

V & A CHICKEN
Tender chicken breast layered with mozzarella, sun-dried tomato and coriander pesto. Wrapped in phyllo pastry, baked and served with a sweet red wine onion marmalade and putu and Chakalaka.

Or

OCEAN VIEW PLATTER
A perfectly grilled Atlantic Ocean crayfish tail with baby calamari.

Or

SOUTHERN CROSS HOUSE PLATTER
Three queen prawns, line fish and calamari, served with savory rice.

Desserts

KARIBU TRIO
A medley of three desserts on one plate, served with ice cream

Or

DEATH BY CHOCOLATE
Need we say more? Rich, delightful and addictive.
SET MENU 8 @ R958.00

TABLE SALAD
Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing served with bread sticks

FYNBOS SALAD
A succulent Atlantic Ocean crayfish tail. Grilled and served with a piquant pepper mayonnaise.

CRAYFISH TAIL
A harmony of two cheeses coated with black and white sesame seeds, deep-fried and accompanied by a berry compote

DUO OF CAMEMBERT AND BRIE
Springbok carpaccio by rocket leaves dressed with our chef’s special blue berry reduction.

SARTERS

Mains

FRANSHOEK TROUT
Freshwater trout crusted in black pepper - seared and served rare with a creamy leek sauce on herbed mash

V & A CHICKEN
Tender chicken breast layered with mozzarella, sun-dried tomato and coriander pesto. Wrapped in phyllo pastry, baked and served with a sweet red wine onion marmalade and putu and Chakalaka.

PEPPERED FILLET
Prime beef fillet cooked to order and served with our brandy pepper sauce and hand cut potato wedges.

OSTRICH FILLET
From the Karoo – healthy, lean and tasty – grilled and served with a sweet onion marmalade sauce and putu and Chakalaka.

MALAY VEGETABLE FEAST
A medley of chick peas, butter beans, brown lentils and kidney beans, layered with aubergine, topped with feta and yoghurt and then baked to perfection. Served with roosterkoek and chutney.

DESSERT

KARIBU TRIO
A medley of three desserts on one plate, served with ice cream

SOUTH AFRICAN CHEESE PLATTER
A fine selection of best South African cheeses served with our home made fig preserve and crostini.