

**SET MENU 1 @ R266.00  
(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

**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**

**KOEKSISTERS**

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 @ R266.00 (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 dhali rice in coconut and tumeric cream, topped with fresh coriander

### **Desserts**

#### **CAPE BRANDY PUDDING**

A taste of class. Infused with Cape brandy served with a creamy Brandy sauce.

**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 @ R363.00**

### **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.

Or

#### **MILKTART**

Old family recipe – short crust pastry filled with cinnamon infused custard.

## **SET MENU 4 @ R435.00**

### **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 crostini.

**Or**

#### **TRIO OF BRIOUTS**

A Trio of beef, chicken and vegetable samoosas 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 dhal 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.

#### **MILKTART**

Old family recipe – short crust pastry filled with cinnamon infused custard.

## **SET MENU 5 @ R435.00**

### **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 crostini.

*Or*

#### ***TRIO OF BRIOUTS***

A Trio of beef, chicken and vegetable samoosas  
served with mango chutney and tomato relish.

### **Mains**

#### ***LINE FISH OF THE DAY***

Today's catch, fresh from the sea.  
Grilled in our lemon thyme butter sauce

*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.

## **SET MENU 6 @ R528.00**

### **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 crostini.

**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**

Chicken fillet stuffed with sun-dried tomato, coriander pesto and mozzarella cheese. Wrapped in ostrich carpaccio and served on potato rosti.

### **Desserts**

#### **KARIBU TRIO**

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

## **SET MENU 7 @ R605.00**

### **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 crostini

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

### **Mains**

#### **SPRINGBOK SHANK**

Slow roasted in peaches, cloves and red wine.

Or

#### **ROAST DUCK**

Half a crispy roast duck served with our green fig compote, accompanied by herbed mash.

Or

#### **SOUTHERN CROSS HOUSE PLATTER**

Three queen prawns, line fish and calamari

### **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 @ R871.00**

### **TABLE SALAD**

#### **FYNBOS SALAD**

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

### **Sarters**

#### **GASTRONOMICAL V&A PRAWN**

A succulent tiger prawn, smoked salmon roulade and our homemade prawn sauce.

Or

#### **DUO OF CEMBERT AND BRIE**

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

Or

#### **SPRINGBOK CARPACCIO**

Springbok carpaccio by rocket leaves dressed with our chef's special blue berry reduction.

### **Mains**

#### **CRAYFISH THERMIDOR**

Crayfish in a mushroom and brandy sauce, topped with hollandaise, breadcrumbs and cheddar cheese then gratinated.

Or

#### **ROAST DUCK**

Half a crispy roast duck served with our green fig compote, accompanied by herbed mash.

Or

#### **PEPPERED FILLET**

Prime beef fillet cooked to order and served with our brandy pepper sauce

Or

#### **OSTRICH FILLET**

From the Karoo – healthy, lean and tasty – grilled and served with a sweet onion marmelade sauce.

Or

#### **APPLE AND GRUYÈRE TART**

Sweetness of fresh apple with the sharpness of gruyère cheese in a short crust pastry topped with fresh herbs.

### **Dessert**

#### **KARIBU TRIO**

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

### **And then**

#### **SOUTH AFRICAN CHEESE PLATTER**

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