

**SET MENU 1 @ R299.00
(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

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

SET MENU 2 @ R299.00 (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

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

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.

Or

MILKTART

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

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

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 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 dhali 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.

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

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 crostini.

Or

TRIO OF BRIOUTS

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

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

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.

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

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 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

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

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 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.

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer

SET MENU 8 @ R958.00

TABLE SALAD

FYNBOS SALAD

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

Sarters

GASTRANOMICAL V&A PRAWN

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

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

Or

SPRINGBOK CARPACCIO

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

Mains

FRANSCHOEK TROUT

Freshwater trout crusted in black pepper - seared and served rare with a creamy leek sauce..

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 marmalade sauce.

Or

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

And then

SOUTH AFRICAN CHEESE PLATTER

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

BEVERAGES ADD R49.00

Glass white (La Bonne Vigne 2017 Sauvignon Blanc)

Or

Glass red (Wolftrap Red Blend 2017)

Or

Soft drink/250ml Mineral Water

Or

500ml Craft Beer