

**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 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

Chicken Sosaties

Succulent chicken skewers, grilled to perfection on the braai, served with rustic potato chips

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 @ 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

Chicken Sosaties

Succulent chicken skewers, grilled to perfection on the braai, served with rustic potato chips

Or

BAKED BUTTERNUT

Butternut filled with dhali 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

Ice Cream & Hot Chocolate Sauce

Vanilla ice cream served with our Karibu chocolate sauce

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

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

Chicken Sosaties

Succulent chicken skewers, grilled to perfection on the braai, served with rustic potato chips

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 @ R485.00

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

Bobotie Springrolls

Bobote springrolls lightly fried and served with banana yogurt & chutney

Or

Butter & Naartjie Soup

A creamy butternut soup infused with naartjie and fresh coriander

Mains

KAROO LAMB BREDIE

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

Or

Venison Potjie

A Traditional fragrant dish of game simmered and complimented by seasonal vegetables

Or

BAKED BUTTERNUT

Butternut filled with dhali rice in coconut and turmeric 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.

Or

Ice Cream & Hot Chocolate Sauce

Vanilla ice cream served with our Karibu chocolate sauce

SET MENU 5 @ R485.00

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

Springbok Carpaccio

Springbok Carpaccio served with rocket leaves and dressed with our chef's special blue berry reduction

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

LAMB SHANK

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

Ostrich Fillet

From The Karoo- healthy, lean and tasty. Grilled and served with a sweet onion marmalade.

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.

Or

Ice Cream & Hot Chocolate Sauce

Vanilla ice cream served with our Karibu chocolate sauce

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 savoury 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

FYNBOS SALAD

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

Starters

CRAYFISH TAIL.

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

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 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

PEPPERED FILLET

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

Or

OSTRICH FILLET

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

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