



HERITAGE MENU

Welcome drinks

White wine/Ginger Beer

Salads

Mediterranean vegetable, chef's garden salad, tomato and basil, waldorf, traditional potato. Sahara biltong baby leaves, beetroot, watercress, orange, gherkins, chicken, mixed lettuce, peppers, boiled eggs, croutons, cherry tomatoes, caesar dressing

Rooibos tea quiche | Pot bread | Flavoured butters

Spit braai

Karoo lamb (slow-cooked on the spit braai)

From the coals

Lamb shoulder | Sparta beef steak | Chicken kebabs | Line fish

Lamb bredie potjie

Sauteed lamb, onions, dough, tomatoes, seasonal vegetables and mint sauce

Seafood and lemon potjie

Freshly caught fish, seafood marinara, baby potato, leeks, celery and white wine volute

Venison pot

Wild game in red wine and root vegetables

Butternut & creamed spinach | Wild spinach cooked with onions and butternut
Pap | Tomato onion smoor

Vegetarian

Cape Malay vegetable bobotie

Rice dishes

Chicken, seafood, celery with paella rice

Dessert

Koeksisters | Cape Malay bread and butter pudding | Custard
Strawberry cheesecake | South African cheese board | Red velvet cake