



Includes gate entry into Kirstenbosch National Botanical Garden **Live Performance: South African Youth Choir**

> R545 per person R359 per child between 6 - 12 years Free for children under 5 years

STARTERS

Cauliflower Soup

Charred, diced bacon, venison biltong dust, freshly baked bread rolls

Harissa Olives 🗸



Assorted olives, harissa, lemon

Onion Petals 🗸



Deep fried crumbed onion, smoked mayo, blue cheese dip

Mielie Ribs V



Corn on the cob, peri-naise

U-M Salad 🗸



Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

Chicken Lollipops

Maize meal panko crumbed, Dukkha spiced, cabbage puree

Calamari

Chermoula spiced calamari strips, harissa mayo

MAINS

Beef Dombolo

Beer braised beef, dombolo, creamed spinach

Chicken

Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, green

Brinjal & Broccoli Bake



Layered, spicy tomato sauce, mozzarella, parmesan

Sardine Babotie

Curry tomato base, lentils, raisins

TAGINES

Lamb

Ras-el-hanout spiced, slow cooked, rich Moroccan gravy, preserved lemon

Springbok Shank

Braised springbok shank, confit vine tomatoes, kale crisps

...... SIDES

Creamed Maize | Grilled Greens | Jollof Rice | **Baby Carrots | Aloo Potato**

DESSERTS

Ice Cream

Vanilla Bean, coffee choc, exotic sorbet, vegan cinnamon

African Plum Cobbler

Sugar pastry, Marula preserves, cream fresh

Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust

Chocolate

Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate

Baked Pampoenkoek

Butternut, sweet potato, rooibos caramel

Traditional baked South African pudding, crème brule, butterscotch sauce, burnt sugar

Valid for 12 May 2024.

We reserve the right to charge a 10% service charge to the final bill. Some food items have traces of nuts, sesame seeds and egg. Certain ingredients in this menu are seasonal and are subject to availability