



Breakfast Set Menu

1 *R231 Per Person*

Jugs of Sexy Water for the table

Granola Pot Starters for everyone

Banting muesli with organic honey, crushed nuts, fruit & yoghurt layered

MAINS (choice of)

Sweet corn fritters stack with bacon, strawberries, crème fraiche and maple syrup

OR Scrambled egg on a potato rosti, with roasted
vine tomatoes

Ends of with tea, coffee or our orange juice

Breakfast Set Menu 2

R292 Per Person

Mimosas on arrival

Jugs of Sexy Water

TO START

Granola Pot

Banting muesli with organic honey, crushed nuts, fruit & yoghurt layered

MAINS

Classic Benedicts - on a croissant with spinach and hollandaise sauce

Choice of Bacon, Salmon or Mushrooms

OR

Sweet corn fritters stack with bacon, strawberries, creme fraiche and maple syrup

OR The Classic farmhouse - 2 eggs, bacon, sausage, mushrooms, grilled tomato,
rosti and a slice of toast

Ends off with tea, coffees or our orange juice



Set Menu for R330 Per Person

Lunch/Dinner

STARTERS

To share on the table

Bread Basket

Gorgonzola, poached pear & walnut and greek salad

Veg Antipasti board

Grilled eggplant, zucchini & lemon, roast vine tomato with
labneh, rocket, ciabatta

MAINS - CHOICE OF

Pan fried veal strips & mushrooms, served on fresh tagliatelle,
finished with brandy, paprika, cream & parsley

OR

North African spiced brown rice pilaf with butternut, figs & cumin spiced
almonds

OR

Fish of the
day

DESSERT BOARD

Lemon Meringue and Cheesecake



Set Menu for R440 Per Person

Lunch/Dinner

Glass of house white/red wine to start off

STARTERS

To share on the table

Soup of the day served with toasted ciabatta

Gorgonzola, poached pear & walnut salads

Mussel Pots &

Pizza Bianca starter breads

MAINS - CHOICE OF

Chicken breast, stuffed with spinach, sundried tomato & artichokes served on green quinoa and roasted cherry tomatoes

OR

Homemade sweet potato & butternut gnocchi served on Quattro Formaggio with nutmeg, parmesan, walnuts and rocket

OR

Fish of the day

OR

Grass fed sirloin with bone marrow and smoked paprika infused butter, brown mushrooms and roast vegetables.

DESSERT BOARD

Lemon Meringue, baked cheesecake and tiramisu



Set Menu for R528 Per Person

Lunch/Dinner

Glass of bubbly on arrival

STARTERS

To share on the table

Soup of the day served with toasted ciabatta
Gorgonzola, poached pear & walnut & Greek Salads
Beer battered Camembert served on a tomato
passata & Sal & Pepper Squid

MAINS - CHOICE OF

Ravioli Del Giorno

OR

Lemon, rosemary and parmesan breaded pork loin chop, served with
linguini putenesca & parmesan.

OR

Fish of the day

OR

Ostrich Del

Giorno

DESSERT BOARD

Lemon Meringue, baked cheesecake and tiramisu