

CHICKEN



BUTTER CHICKEN CURRY with coconut milk and aromatic spices	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R65 R130 R260
MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R65 R130 R260
CHICKEN A LA KING PIE with puff pastry	640g (Serves 2) 1,28kg (Serves 4) 2,4kg (Serves 6 - 8)	R132 R255 R460
THAI GREEN CHICKEN CURRY with coconut milk and green beans	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R70 R130 R260
COQ AU VIN with onions and crispy bacon	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R75 R140 R280
CORONATION CHICKEN with toasted almonds and parsley	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R75 R140 R260
NEW CHICKEN ENCHILADAS a spicy Mexican favorite, best served with sour cream, guacamole and cheddar	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R65 R125 R240

LAMB



DURBAN LAMB CURRY with fresh coriander	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R120 R220 R420
LAMB MINT AND PUMPKIN PIE with puff pastry and toasted cumin seeds	640g (Serves 2) 1,28kg (Serves 4) 2,4kg (Serves 6-8)	R165 R315 R580
MOROCCAN LAMB TAGINE with chickpeas and fresh coriander	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R110 R200 R380
SLOW COOKED LAMB SHANKS with fresh rosemary and wine	1,3kg (Serves 2)	R380
LAMB KNUCKLE BREDIE a classic South African dish	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 2)	R135 R270 R520

BEEF



BEEF BOBOTIE classic Cape Malay dish with aromatic spices	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R49 R88 R160
BEEF BANTING LASAGNE with courgettes	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6) 3,2kg (Serves 8 - 10)	R75 R145 R270 R500
BEEF LASAGNE with traditional Bolognese and white sauce	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6) 3,2kg (Serves 8 - 10)	R62 R115 R215 R385
SLOW-COOKED OXTAIL with butter beans and brandy	1,3kg (Serves 2)	R355
BEEF BOURGUIGNON with red wine and bacon	640g (Serves 2) 1,28kg (Serves 4)	R225 R450
TRADITIONAL COTTAGE PIE filled with vegetables	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R60 R115 R220
NEW BEEF PARMIGIANA with mozzarella, tomato and basil	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R135 R265 R495

FISH



TRADITIONAL FISH PIE with creamy mash and dill	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R89 R160 R260
--	--	---------------------

VEGETARIAN

VEGETABLE & CHICKPEA CURRY with mixed masala spice and yoghurt	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R45 R80 R145
MELANZANE PARMIGIANA with tomato, aubergine, mozzarella & basil	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R89 R145 R280
VEGETARIAN BEAN CURRY with sweet potato and chilli	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R45 R80 R145
BUTTERNUT SAGE AND LENTIL LASAGNE with a creamy sage sauce	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R90 R175 R340
VEGETARIAN COTTAGE PIE with creamy butternut and sweet potato mash	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R45 R85 R160
NEW BLACK BEAN ENCHILADAS a mildly spicy Mexican favorite, best served with sour cream, guacamole and cheddar	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R60 R115 R225

PASTA



MAC AND CHEESE with butternut and crispy pancetta	800g (Serves 2) 1,5kg (Serves 4 - 6)	R99 R170
MAC AND CHEESE with ham and peas	400g (Serves 1) 800g (Serves 2) 1,5kg (Serves 4 - 6)	R60 R99 R170
MAC AND CHEESE with truffle oil and thyme	800g (Serves 2) 1,5kg (Serves 4 - 6)	R112 R199
MAC AND CHEESE with crispy bread crumb topping	400g (Serves 1) 800g (Serves 2) 1,5kg (Serves 4 - 6)	R49 R82 R145

SOUP



MINTED PEA SOUP with fresh cream	450ml (Serves 1) 900ml (Serves 2)	R40 R60
ROASTED TOMATO SOUP with a hint of chilli and fresh basil	450ml (Serves 1) 900ml (Serves 2)	R45 R78
WILD MUSHROOM SOUP with a hint of truffle oil and fresh parsley	450ml (Serves 1) 900ml (Serves 2)	R80 R145
ROASTED CARROT SOUP with coconut cream, lime and sumac	450ml (Serves 1) 900ml (Serves 2)	R40 R60
BUTTERNUT SOUP with coconut cream and orange	450ml (Serves 1) 900ml (Serves 2)	R30 R55
CHORIZO BEAN AND BACON SOUP with a hint of truffle oil and fresh parsley	450ml (Serves 1) 900ml (Serves 2)	R50 R85
HEARTY BEEF GOULASH SOUP with smoked paprika	450ml (Serves 1) 900ml (Serves 2)	R60 R110

SAUCES & SIDES



CREAMY MASHED POTATOES with real butter	400g (Serves 1) 800g (Serves 2 - 4)	R29 R48
---	--	------------

DAUPHINOIS POTATOES with a crispy parmesan topping	310g (Serves 1) 620g (Serves 2 - 4) 1,24kg (Serves 6 - 8)	R45 R75 R135
--	---	--------------------

CREAMY MUSHROOM SAUCE with a hint of truffle oil	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R85 R150
--	--	-------------

PREGO SAUCE with chilli, garlic, paprika and cream	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R50 R95
--	--	------------

BAKED CAULIFLOWER GRATIN with crispy parmesan bread crumb topping	310g (Serves 1) 620g (Serves 2 - 4)	R65 R125
---	--	-------------

CRUSTY PLAIN LOAF homemade artisanal sourdough	900g (Serves 8 - 10)	R48
--	----------------------	-----

MINTED PEAS with sautéed leeks and fresh mint	180g (Serves 1) 360g (Serves 2 - 4)	R35 R65
---	--	------------

FRAGRANT WHITE BASMATI RICE with fresh coriander	250g (Serves 1) 500g (Serves 2 - 4)	R20 R35
--	--	------------

SPICED YELLOW RICE with turmeric	250g (Serves 1) 500g (Serves 2 - 4)	R25 R45
--	--	------------

PESTO CREAM SAUCE with fresh basil & cashew nuts	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R60 R95
--	--	------------

QUINOA SALAD with butternut, feta and toasted pumpkin seeds	310g (Serves 1) 620g (Serves 2 - 4)	R75 R145
---	--	-------------

DESSERTS



CHOCOLATE ROULADE with white chocolate mousse	1kg (Serves 10 - 12)	R145
---	----------------------	------

CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache	800g (Serves 10 - 12)	R85
--	-----------------------	-----

MERINGUE ROULADE with raspberry cream	450g (Serves 10 - 12)	R185
---	-----------------------	------

TARTE AU CITRON made with fresh lemons	1kg (Serves 10 - 12)	R145
--	----------------------	------

WHITE CHOCOLATE CROISSANT BREAD & BUTTER PUDDING with whiskey	1kg (Serves 10 - 12)	R220
---	----------------------	------

APPLE CAKE in a caramel sauce	1kg (Serves 10 - 12)	R145
---	----------------------	------

TRADITIONAL BAKED CHEESECAKE best served with cream, seasonal fruit or berry coulis	1kg (Serves 10 - 12)	R285
---	----------------------	------

OUR FAMOUS CHOCOLATE BROWNIES best served with our caramel sauce	350g (4 portions)	R85
--	-------------------	-----

BERRY COULIS delicious on Traditional Cheesecake, ice cream or meringue roulade	200ml (Serves 6)	R60
---	------------------	-----

SALTED CARAMEL SAUCE Karen's kids favorite served hot on ice cream	200ml (Serves 6)	R55
--	------------------	-----