

## CHICKEN



<b>BUTTER CHICKEN CURRY</b> with coconut milk and aromatic spices	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R69 R138 R276
<b>MILD BUTTER CHICKEN CURRY</b> with coconut milk and aromatic spices	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R69 R138 R276
<b>CHICKEN A LA KING PIE</b> with puff pastry	640g (Serves 2) 1,28kg (Serves 4) 2,4kg (Serves 6 - 8)	R140 R270 R488
<b>THAI GREEN CHICKEN CURRY</b> with coconut milk and green beans	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R74 R138 R276
<b>COQ AU VIN</b> with onions and crispy bacon	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R80 R148 R297
<b>CORONATION CHICKEN</b> with toasted almonds and parsley	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R80 R148 R276
<b>CHICKEN ENCHILADAS</b> a spicy Mexican favorite, best served with sour cream and guacamole	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R69 R133 R254
<b>NEW STICKY CHICKEN</b> with a sweet and sticky glaze	3 Pieces (Serves 1) 12 Pieces (Serves 4)	R80 R295

## LAMB



<b>DURBAN LAMB CURRY</b> with fresh coriander	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R127 R233 R445
<b>LAMB MINT AND PUMPKIN PIE</b> with puff pastry and toasted cumin seeds	640g (Serves 2) 1,28kg (Serves 4) 2,4kg (Serves 6-8)	R230 R450 R720
<b>LAMB TAGINE</b> with spicy Moroccan flavours	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R125 R240 R450
<b>SLOW COOKED LAMB SHANKS</b> with fresh rosemary and wine	1,3kg (Serves 2)	R450
<b>LAMB KNUCKLE BREDIE</b> a classic South African dish	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R135 R270 R520

## BEEF



<b>SPICY BEEF BOBOTIE</b> our take on this South African dish	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R52 R93 R170
<b>FRAGRANT MALAY BOBOTIE</b> a South African favourite	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R52 R93 R170
<b>PASTA-FREE LASAGNE</b> with courgettes	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6) 3,2kg (Serves 8 - 10)	R90 R170 R310 R590
<b>BEEF LASAGNE</b> with traditional Bolognese and white sauce	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6) 3,2kg (Serves 8 - 10)	R68 R135 R245 R475
<b>SLOW-COOKED OXTAIL</b> with butter beans and brandy	1,3kg (Serves 2)	R376
<b>BEEF BOURGUIGNON</b> with red wine and bacon	640g (Serves 2) 1,28kg (Serves 4)	R239 R450
<b>TRADITIONAL COTTAGE PIE</b> filled with vegetables	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R64 R122 R230
<b>ADRIAN'S MUM'S MEATBALLS</b> in a barbeque sauce	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R76 R150 R290
<b>FAMILY FAVOURITE BOLOGNESE</b> filled with vegetables	450ml (Serves 2 - 3) 900ml (Serves 4 - 6)	R62 R115

## FISH



<b>TRADITIONAL FISH PIE</b> with creamy mash and dill	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R95 R185 R310
<b>BRITISH FISH CAKES</b> with creamy hake and potato	200g (Serves 1) 600g (Serves 3)	R55 R150
<b>SPICY THAI FISH CAKES</b> with fresh ginger and lime	200g (Serves 1) 800g (Serves 4)	R72 R270
<b>PORK SAUSAGES</b> with brown onion gravy	320g (Serves 1) 1,28kg (Serves 4)	R70 R260

<b>NEW QUICHE LORRAINE</b> made with Gruyere and bacon	320g (Serves 1-2) 1,2kg (Serves 8-10)	R128 R420
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## VEGETARIAN



<b>VEGETABLE &amp; CHICKPEA CURRY</b> with mixed masala spice and yoghurt	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R48 R85 R154
<b>VEGETARIAN BEAN CURRY</b> with sweet potato and chilli	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4)	R48 R85 R154
<b>BUTTERNUT SAGE AND LENTIL LASAGNE</b> with a creamy sage sauce	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R95 R186 R360
<b>VEGETARIAN COTTAGE PIE</b> with creamy butternut and sweet potato mash	400g (Serves 1) 800g (Serves 2) 1,6kg (Serves 4 - 6)	R48 R90 R170
<b>BLACK BEAN ENCHILADAS</b> a mildly spiced Mexican vegetarian favorite, best served with sour cream and guacamole	320g (Serves 1) 640g (Serves 2) 1,28kg (Serves 4 - 6)	R64 R122 R239
<b>NEW SPINACH AND FETA QUICHE</b> with a healthy whole-wheat and oat pastry	320g (Serves 1-2) 1,2kg (Serves 8-10)	R122 R350
<b>NEW RATATOUILLE</b> made with fresh aubergines, courgettes and red peppers	320g (Serves 1-2) 640g (Serves 2-4)	R58 R110

## PASTA



<b>MAC AND CHEESE</b> with butternut and crispy pancetta	800g (Serves 2) 1,5kg (Serves 4 - 6)	R99 R170
<b>MAC AND CHEESE</b> with ham and peas	400g (Serves 1) 800g (Serves 2) 1,5kg (Serves 4 - 6)	R64 R105 R180
<b>MAC AND CHEESE</b> with truffle oil and thyme	800g (Serves 2) 1,5kg (Serves 4 - 6)	R112 R199
<b>MAC AND CHEESE</b> with crispy bread crumb topping	400g (Serves 1) 800g (Serves 2) 1,5kg (Serves 4 - 6)	R52 R87 R154

## SOUP



<b>MINTED PEA SOUP</b> with fresh cream	450ml (Serves 1) 900ml (Serves 2)	R42 R64
<b>ROASTED TOMATO SOUP</b> with a hint of chilli and fresh basil	450ml (Serves 1) 900ml (Serves 2)	R48 R83
<b>WILD MUSHROOM SOUP</b> with a hint of truffle oil and fresh parsley	450ml (Serves 1) 900ml (Serves 2)	R85 R154
<b>ROASTED CARROT SOUP</b> with coconut cream, lime and sumac	450ml (Serves 1) 900ml (Serves 2)	R42 R64
<b>BUTTERNUT SOUP</b> with coconut cream and orange	450ml (Serves 1) 900ml (Serves 2)	R32 R58
<b>CHORIZO BEAN AND BACON SOUP</b> with sautéed onions, carrots and garlic	450ml (Serves 1) 900ml (Serves 2)	R53 R90
<b>HEARTY BEEF GOULASH SOUP</b> with smoked paprika	450ml (Serves 1) 900ml (Serves 2)	R64 R117

## SAUCES & SIDES



<b>CREAMY MASHED POTATOES</b> with real butter	400g (Serves 1) 800g (Serves 2 - 4)	R31 R51
<b>DAUPHINOIS POTATOES</b> with a crispy parmesan topping	310g (Serves 1) 620g (Serves 2 - 4) 1,24kg (Serves 6 - 8)	R48 R80 R143
<b>CREAMY MUSHROOM SAUCE</b> with a hint of truffle oil	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R90 R159
<b>PREGO SAUCE</b> with chilli, garlic, paprika and cream	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R54 R100
<b>BAKED CAULIFLOWER GRATIN</b> a sophisticated dish with a robust Gruyère sauce	310g (Serves 1) 620g (Serves 2 - 4)	R69 R133
<b>CRUSTY PLAIN LOAF</b> homemade artisanal sourdough	900g (Serves 8 - 10)	R52
<b>MINTED PEAS</b> with sautéed leeks and fresh mint	180g (Serves 1) 360g (Serves 2 - 4)	R37 R69
<b>FRAGRANT WHITE BASMATI RICE</b> with fresh coriander	250g (Serves 1) 500g (Serves 2 - 4)	R21 R37
<b>SPICED YELLOW RICE</b> with turmeric	250g (Serves 1) 500g (Serves 2 - 4)	R27 R48
<b>PESTO CREAM SAUCE</b> with fresh basil & cashew nuts	450ml (Serves 4 - 8) 900ml (Serves 10 - 12)	R60 R100
<b>QUINOA SALAD</b> with butternut, feta and toasted pumpkin seeds	310g (Serves 1) 620g (Serves 2 - 4)	R80 R150
<b>CREAMED SPINACH</b> with fresh coriander	310g (Serves 2 - 3) 620g (Serves 4 - 6)	R39 R69
<b>KAROO SHEEBA SAUCE</b>	450ml (Serves 4 - 8)	R64
<b>CRISPY ROAST POTATOES</b> a family favourite	250g (Serves 2) 500g (Serves 4)	R34 R65
<b>BUTTERNUT FRITTERS</b> with caramel sauce	590g (Serves 4)	R72
<b>SLOW COOKED LAMB GRAVY</b> with rosemary	450ml (Serves 4 - 8)	R64
<b>NEW RAINBOW COUSCOUS SALAD</b> with pomegranate rubies and edamame beans	310g (Serves 1 - 2) 620g (Serves 2 - 4)	R48 R95
<b>NEW FOUR BEAN SALAD</b> add fresh peppers and chilli for colour and crunch	310g (Serves 2-3)	R45

## DESSERTS



<b>CHOCOLATE ROULADE</b> with white chocolate mousse	1kg (Serves 10 - 12)	R154
<b>CHOCOLATE YOGHURT CAKE</b> with a sticky chocolate ganache	800g (Serves 10 - 12)	R90
<b>MERINGUE ROULADE</b> with raspberry cream	450g (Serves 10 - 12)	R196
<b>TARTE AU CITRON</b> made with fresh lemons	1kg (Serves 10 - 12)	R154
<b>WHITE CHOCOLATE CROISSANT BREAD &amp; BUTTER PUDDING</b> with whiskey	1kg (Serves 10 - 12)	R220
<b>APPLE CAKE</b> in a caramel sauce	250g (Serves 2 - 3) 1kg (Serves 10 - 12)	R45 R154
<b>TRADITIONAL BAKED CHEESECAKE</b> best served with cream, seasonal fruit or berry coulis	1kg (Serves 10 - 12)	R299
<b>OUR FAMOUS CHOCOLATE BROWNIES</b> best served with our caramel sauce	350g (4 portions)	R90
<b>BERRY COULIS</b> delicious on Traditional Cheesecake, ice cream or meringue roulade	200ml (Serves 6)	R70
<b>SALTED CARAMEL SAUCE</b> Karen's kids favorite served hot on ice cream	200ml (Serves 6)	R55



BY WORD OF MOUTH

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