

BEEF



1.2kg (Serves 8 - 10) R420

BUTTER CHICKEN CURRY	320g	(Serves 1)	R69		SPICY BEEF BOBOTIE	320g	(Serves 1)	R52	ADRIAN'S MUM
with coconut milk and aromatic spices	1,28kg	(Serves 2) (Serves 4)	R276		our take on this South African dish	640g 1,28kg	(Serves 2) (Serves 4)	R93 R170	in a barbeque sauce
MILD BLITTED CHICKEN CLIDDY	320g	(Serves 1)	P69		FRAGRANT MALAY BOBOTIE	320g	(Serves 1)	R52	\ (EQETA DIA)
	640g	(Serves 2)	R138		a South African favourite	1,28kg	(Serves 4)	R170	VEGETARIA
with cocond think and aromatic spices	1,28kg	(Serves 4)	R276		PASTA-FREE LASAGNE	400g	(Serves 1)	R97	
CHICKEN A LA KING DIE	640g	(Serves 2)	R140		with courgettes	800g	(Serves 2)		VEGETABLE & C
with puff pastry	1,28kg	(Serves 4)	R270		COMMON CONTRACTOR	i,o kg	(361763 4 0)	K343	with mixed masala sp
	2,4kg	(Serves 6 - 8)	R488		BEEF LASAGNE	400a	(Serves 1)	R68	With Hillined Hidsald Sp
THAI CDEEN CHICKEN CHIDDY	320a	(Serves 1)	R74		with traditional Bolognese and white sauce	800g	(Serves 2)	R135	<b>VEGETARIAN B</b>
	640g	(Serves 2)	R138						with sweet potato an
with cocondit milk and green beans	1,28kg	(Serves 4)	R276		SLOW-COOKED OXTAIL				
COO ALLVIN	320a	(Serves 1)	R80			1.3kg	(Serves 2)	K370	BUTTERNUT SA
	640g	(Serves 2)	R148						LENTIL LASAGE
with onions and crispy bacon	1,28kg	(Serves 4)	R297			640g	(Serves 2)		with a creamy sage s
COPONATION CHICKEN	320g	(Serves 1)	R80		with red wine and bacon	1,28kg	(Serves 4)	R450	<b>VEGETARIAN C</b>
	640g	(Serves 2)	R148		TRADITIONAL COTTACE DIE	400g	(Serves 1)	R64	with creamy buttern
with tousted difficilities and parsiey	1,28kg	(Serves 4)	R276			800g	(Serves 2)	R122	BLACK BEAN E
CHICKEN ENCHILADAS	320g	(Serves 1)	R79		filled with vegetables	1,6kg	(Serves 4 - 6)	R230	a mildly spiced Mexic
	640g	(Serves 2)	R148			_			best served with sou
with sour cream and guacamole	1,28kg	(Serves 4)	R290						CDINIA CILI AND I
STICKY CHICKEN	3 Dieces	(Serves 1)	R80		filled with vegetables				SPINACH AND I with a healthy whole
	12 Pieces	(Serves 4)	R295			3001111	(361763 4 0)	KIIIO	with a healthy whole
with a sweet and sticky glaze					STEAK PIE	640g	(Serves 2 - 4)	R195	RATATOUILLE
CHICKEN BAKE	310g	(Serves 1)	R75		with puff pastry	1.28kg	(Serves 4 - 6)	R380	made with fresh aube
with an artichoke and spinach gratin						2.4kg	(Serves 6 - 8)	R705	red peppers
		(501 703 4)	R200	NEW	BEEF MASSAMAN CURRY	320g	(Serves 1)	R90	VEGAN BOLOG
CHICKEN GALANTINE	1.3kg	(Serves 6 -8)	R376		a fragrant dish with aubergine and lime				made with lentils, car
filled with chicken, pecan nuts and spinach						1,20K9	(Serves 4)		
					FISH				a new and improved
			<b>*</b> ~			400-	(01)		
LAMB			4(2)			-			
			V U		with creamy mash and dill				VEGAN CHILLI
					PRITICIL FIGUR OAKES				a meat-free version
DURBAN LAMB CURRY	320g	(Serves 1)	R155						
with fresh coriander					with creamy nake and potato	ooog	(5017035)	11100	DAOTA
	,,,	(00,100 1)			SPICY THAI FISH CAKES	200g	(Serves 1)	R72	PASTA
LAMB MINT AND PUMPKIN PIE	640g	(Serves 2)			with fresh ginger and lime	800g	(Serves 4)	R270	
with puff pastry and toasted cumin seeds		(Serves 4)							MAC AND CHE
	2,4kg	(Serves 6 - 8)	R720	NEW	<b>GLAZED NORWEGIAN SALMON</b>	320g	(Serves 2)	R440	MAC AND CHEI with ham and peas
	320g	(Serves 1)	R125		with honey, ginger, soya and orange flavours				with ham and peas
	640g	(Serves 2)	R240					<b>N</b>	MAC AND CHE
with spicy Moroccan flavours	1,28kg	(Serves 4)	R450		PORK			SUN	with truffle oil and th
SLOW COOKED LAMB SHANKS	1.3kg	(Serves 2)	R450						
	1,3149	(001 763 2)	11-30		PORK SAUSAGES	_			MAC AND CHE
NAME OF THE PROPERTY OF THE PR	3200	(Serves 1)	R135		with brown onion gravy	1.28kg	(Serves 4)	K200	with crispy bread cru
	640g	(Serves 1)	R270		OUICHE LOBBAINE	700	(6 10)	D100	MAC AND CHE
a classic South African dish			R520			320g			butternut and pance
	MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices  CHICKEN A LA KING PIE with puff pastry  THAI GREEN CHICKEN CURRY with coconut milk and green beans  COQ AU VIN with onions and crispy bacon  CORONATION CHICKEN with toasted almonds and parsley  CHICKEN ENCHILADAS a spicy Mexican favorite, best served with sour cream and guacamole  STICKY CHICKEN with a sweet and sticky glaze  CHICKEN BAKE with an artichoke and spinach gratin  V CHICKEN GALANTINE filled with chicken, pecan nuts and spinach  LAMB  T DURBAN LAMB CURRY with fresh coriander  LAMB MINT AND PUMPKIN PIE	with coconut milk and aromatic spices  MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices  MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices  CHICKEN A LA KING PIE with puff pastry  THAI GREEN CHICKEN CURRY with coconut milk and green beans  COQ AU VIN with onions and crispy bacon  CORONATION CHICKEN with toasted almonds and parsley  CHICKEN ENCHILADAS a spicy Mexican favorite, best served with sour cream and guacamole  STICKY CHICKEN with a sweet and sticky glaze  CHICKEN BAKE with an artichoke and spinach gratin  V CHICKEN GALANTINE filled with chicken, pecan nuts and spinach  T DURBAN LAMB CURRY with fresh coriander  LAMB MINT AND PUMPKIN PIE with puff pastry and toasted cumin seeds  LAMB TAGINE with rosemary and wine  LAMB KNUCKLE BREDIE a classic South African dish served  4409 1,28kg 6409 1,28kg 5209 6409 1,28kg 5309 6409 1,28kg 5309 6409 1,28kg 5309 6409 1,28kg 5309 6409 5409 5409 5409 6409 6409 6409 6409 6409 6409 6409 6	with coconut milk and aromatic spices  MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices  MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices  CHICKEN A LA KING PIE with puff pastry  THAI GREEN CHICKEN CURRY with coconut milk and green beans  COQ AU VIN with coconut milk and green beans  COQ AU VIN with onions and crispy bacon  CORONATION CHICKEN with toasted almonds and parsley  CHICKEN ENCHILADAS a spicy Mexican favorite, best served with sour cream and guacamole  STICKY CHICKEN with a sweet and sticky glaze  CHICKEN BAKE with an artichoke and spinach gratin  CHICKEN GALANTINE filled with chicken, pecan nuts and spinach  T DURBAN LAMB CURRY with fresh coriander  LAMB MINT AND PUMPKIN PIE with puff pastry and toasted cumin seeds  LAMB TAGINE with spicy Moroccan flavours  SLOW COOKED LAMB SHANKS with fresh rosemary and wine  LAMB KNUCKLE BREDIE a classic Suth African dish  (Serves 2) 1,28kg (Serves 4)  (Serves 2) 1,28kg (Serves 4)  (Serves 2) 1,28kg (Serves 4)  (Serves 4)  (Serves 4)  (Serves 5)  (Serves 6-8)  (Serves 6-8)	## With coconut milk and aromatic spices    MILD BUTTER CHICKEN CURRY   3209   (Serves 4) R276	## With coconut milk and aromatic spices    MILD BUTTER CHICKEN CURRY   3209   (Serves 4)   R276	with coconut milk and aromatic spices   1,288   (Serves 4)   R.276   (Se	With coconut milk and aromatic spices   1,28kg   (Serves 4)   R276   R276   RAGRANT MALAY BOBOTIE   5,20kg   With coconut milk and aromatic spices   1,28kg   (Serves 4)   R276   R276	SPICT BRE PROBUTE   Celeves   1,288g   Genves   2,288g   Genves	BUTTER CHICKEN CURRY   2489   (Serves 4)   275   (Serves 4)   275

made with Gruyere and bacon

ADRIAN'S MUM'S MEATBALLS in a barbeque sauce	400g	(Serves 1)	R76
	800g	(Serves 2)	R150
	1,6kg	(Serves 4 - 6)	R290
VEGETARIAN			
VEGETABLE & CHICKPEA CURRY with mixed masala spice and yoghurt	320g	(Serves 1)	R48
	640g	(Serves 2)	R85
	1,28kg	(Serves 4)	R154
VEGETARIAN BEAN CURRY with sweet potato and chilli	320g	(Serves 1)	R48
	640g	(Serves 2)	R85
	1,28kg	(Serves 4)	R154
BUTTERNUT SAGE AND	800g	(Serves 1)	R95
LENTIL LASAGNE		(Serves 2)	R186
with a creamy sage sauce		(Serves 4 - 6)	R360
VEGETARIAN COTTAGE PIE with creamy butternut and sweet potato mash	400g	(Serves 1)	R48
	800g	(Serves 2)	R90
	1,6kg	(Serves 4 - 6)	R170
<b>BLACK BEAN ENCHILADAS</b> a mildly spiced Mexican vegetarian favorite, best served with sour cream and guacamole	320g	(Serves 1)	R78
	640g	(Serves 2)	R145
	1,28kg	(Serves 4 - 6)	R285
SPINACH AND FETA QUICHE with a healthy whole-wheat and oat pastry	320g	(Serves 1 - 2)	R122
	1,2 kg	(Serves 8 - 10)	R350
<b>RATATOUILLE</b> made with fresh aubergines, courgettes and red peppers	320 g	(Serves 1 - 2)	R58
	640g	(Serves 2 - 4)	R110
<b>VEGAN BOLOGNESE</b> made with lentils, carrots and broccoli	450ml	(Serves 2 - 3)	R78
	900ml	(Serves 4 - 6)	R150
<b>MELANZANE PARMIGIANA</b> a new and improved recipe	_	(Serves 1 - 2) (Serves 2 - 4) (Serves 4 - 6)	R110 R210 R395
<b>VEGAN CHILLI CON 'CARNE'</b> a meat-free version of this Mexican dish	450ml	(Serves 2 - 3)	R115
	900ml	(Serves 4 - 6)	R225
PASTA			<u> </u>
MAC AND CHEESE with ham and peas	400g	(Serves 1)	R64
	800g	(Serves 2)	R105
	1,5kg	(Serves 4 - 6)	R180
MAC AND CHEESE with truffle oil and thyme	800g	(Serves 2)	R112
	1,5kg	(Serves 4 - 6)	R199
MAC AND CHEESE with crispy bread crumb topping	400g	(Serves 1)	R52
	800g	(Serves 2)	R87
	1,5kg	(Serves 4 - 6)	R154
MAC AND CHEESE butternut and pancetta	800g	(Serves 2)	R99

SOUP



## **DESSERTS**



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

MINTED PEA SOUP	450ml	(Serves 1)	R42
with fresh cream	900ml	(Serves 2)	R64
ROASTED TOMATO SOUP	450ml	(Serves 1)	R48
with a hint of chilli and fresh basil	900ml	(Serves 2)	R83
WILD MUSHROOM SOUP	450ml	(Serves 1)	R85
with a hint of truffle oil and fresh parsley	900ml	(Serves 2)	R154
ROASTED CARROT SOUP <b>W</b>	450ml	(Serves 1)	R42
with coconut cream, lime and sumac	900ml	(Serves 2)	R64
BUTTERNUT SOUP			D70
	450ml	(Serves 1)	R32
with coconut cream and orange	900ml	(Serves 2)	R58
CHORIZO BEAN AND BACON	450ml	(Serves 1)	R53
SOUP	900ml	(Serves 2)	R90
with sautéed onions, carrots and garlic			
HEARTY BEEF GOULASH SOUP	450ml	(Serves 1)	R64
with smoked paprika	900ml	(Serves 2)	R117
CHICKEN SOLID		100 100	
CHICKEN SOUP	450ml	(Serves 1)	R58
for the soul	900ml	(Serves 2)	R112

	CHOCOLATE ROULADE with white chocolate mousse	1kg	(Serves 10 - 12)	R154
	CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache	800g	(Serves 10 - 12)	R90
	MERINGUE ROULADE with raspberry cream	450g	(Serves 10 - 12)	R196
	TARTE AU CITRON made with fresh lemons	1kg	(Serves 10 - 12)	R154
	WHITE CHOCOLATE CROISSANT BREAD & BUTTER PUDDING with whiskey	1kg	(Serves 10 - 12)	R220
	APPLE CAKE	250g	(Serves 2 - 3)	R45
	in a caramel sauce	1kg	(Serves 10 - 12)	R154
w	TRADITIONAL BAKED CHEESECAKE best served with cream, seasonal fruit or berry coulis	1kg 200g	(Serves 10 - 12) (Serves 1 - 2)	R299 R70
	OUR FAMOUS CHOCOLATE BROWNIES 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
	CARROT CAKE	800g	(Serves 8 -10)	R130







with cream cheese icing