$\xrightarrow[\sim]{\sim}$


| $\mathcal{S e}_{3, ~}^{e}$ |  |  |  |  |  | <er |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| BALSAMIC FILLET MEDALLION with a light mustard sauce | 180 g | (Serves 1) | R129 | SLOW COOKED OXTAIL | 1.30kg | (Serves 2) | R422 |
|  | 360g | (Serves 2) | R258 | with butter beans and brandy |  |  |  |
|  | 720 g | (Serves 4) | R504 |  |  |  |  |
| BEEF LASAGNE <br> with traditional bolognese and white sauce |  |  |  | BEEF BOURGUIGNON with red wine and bacon | $1.28 \mathrm{~kg}$ | (Serves 2) | R276R521 |
|  | 400 g | (Serves 1) | R85 |  |  | (Serves 4) |  |
|  | 800 g | (Serves 2) | R159 |  |  |  |  |
|  | 1.60 kg | (Serves 4-6) | R292 | TRADITIONAL COTTAGE PIE filled with vegetables | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.6 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) | $\begin{array}{r} \text { R78 } \\ \text { R148 } \\ \text { R278 } \end{array}$ |
|  | 3.20 kg | (Serves 8-10) | R548 |  |  |  |  |
| PASTA-FREE LASAGNE | 400g | (Serves 1) | R109 |  |  |  |  |
| with courgettes | $800 \mathrm{~g}$ | (Serves 2) | R2O6 | FAMILY FAVOURITE BOLOGNESE filled with vegetables | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{array}{r} \mathrm{R} 74 \\ \mathrm{R} 137 \end{array}$ |
|  | $1.60 \mathrm{~kg}$ | (Serves 4-6) | R399 |  |  |  |  |
| SPICY BEEF BOBOTIE <br> our take on this South African dish | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R65 } \\ \text { R118 } \\ \text { R212 } \end{array}$ | STEAK PIE <br> with short rib and puff pastry | $\begin{aligned} & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \\ & 2.40 \mathrm{~kg} \end{aligned}$ | (Serves 2-4) <br> (Serves 4-6) <br> (Serves 6-8) | $\begin{array}{r} \text { R224 } \\ \text { R435 } \\ \text { R815 } \end{array}$ |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
| FRAGRANT MALAY BOBOTIE <br> a South African favourite | 320 g 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | R65 <br> R118 <br> R212 | BEEF STROGANOFF <br> with créme fraiche and herbs | 320g 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \mathrm{R} 103 \\ \mathrm{R} 2 \mathrm{O} 2 \\ \mathrm{R} 381 \end{array}$ |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
| tore |  |  |  |  |  |  |  |
| SLOW COOKED PORK BELLY with Asian flavours and crispy crackling | 410 g | (Serves 2) | R178 | QUICHE LORRAINE made with Gruyére and bacon | 320 g | (Serves 1-2) <br> (Serves 8-10) | $\begin{array}{r} \text { R125 } \\ \text { R389 } \end{array}$ |
|  |  |  |  |  | 1.20 kg |  |  |
| CREAMY BACON LINGUINE with pecorino, cheese and basil | 400g | (Serves 1)(Serves 2) | R95R183 | MAC AND CHEESEwith ham and peas | 400g | (Serves 1) R69 |  |
|  | 800 g |  |  |  | 800 g | (Serves 2) | R113 |
|  |  |  |  |  | 1.50kg | (Serves 4-6) | R194 |
| ADRIAN'S MUM'S MEATBALLS | 4 Meatballs | (Serves 1) | R90R177 |  |  |  | R130 |
| in a barbeque sauce | 8 Meatballs | (Serves 2) |  | MAC AND CHEESE <br> with butternut and crispy pancetta | 800 g | (Serves 2) |  |
|  | 16 Meatballs | (Serves 4) | R342 |  |  |  |  |
| PORK SAUSAGES <br> with brown onion gravy | 3 Sausages <br> 12 Sausages | (Serves 1) <br> (Serves 4) | R78R283 | TUSCAN SAUSAGE PASTAwith pork sausage, fresh herbs and pasta | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.60 \mathrm{~kg} \end{aligned}$ | (Serves 1) | R92 |
|  |  |  |  |  |  | (Serves 2) | R177 |
|  |  |  |  |  |  | (Serves 4) | R339 |


| MAURITIAN PRAWN AND CHICKEN | 470 g | (Serves 1) | R172 |
| :---: | :---: | :---: | :---: |
| CURRY | 940 g | (Serves 2) | R340 |
| with tumeric, cocnut and lemon | 1.88 kg | (Serves 4) | R650 |
| TRADITIONAL FISH PIE | 400g | (Serves 1) | R98 |
| with creamy mash and dill | 800g | (Serves 2) | R191 |
|  | 1.60kg | (Serves 4-6) | R320 |
| BRITISH FISH CAKES | 2 Fish Cakes | (Serves 1) | R68 |
| with creamy hake and potato | 6 Fish Cakes | (Serves 3) | R185 |


| SPICY THAI FISH CAKES <br> with fresh ginger and lime | 2 Fish Cakes <br> 8 Fish Cakes | (Serves 1) <br> (Serves 4) | R86 <br> R324 |
| :--- | :--- | :--- | ---: |
| GLAZED NORWEGIAN SALMON | 320 g | (Serves 2) | R440 |
| with honey, ginger, soya and orange flavours |  |  |  |

Vegetanian

| SPINACH \& RICOTTA CANNELLONI | 400g | (Serves 1) | R87 |
| :---: | :---: | :---: | :---: |
| with mozzarella | 800g | (Serves 2) | R167 |
|  | 1.60 kg | (Serves 4-6) | R321 |
| VEGETABLEAND CHICKPEA CURRY | 320 g | (Serves 1) | R54 |
| with mixed masala spice and yoghurt | 640 g | (Serves 2) | R94 |
|  | 1.28 kg | (Serves 4) | R175 |
| VEGETARIAN BEAN CURRY | 320g | (Serves 1) | R59 |
| with sweet potato and chilli | 640 g | (Serves 2) | R103 |
|  | 1.28 kg | (Serves 4) | R191 |
| BUTTERNUT SAGE AND LENTIL LASAGNE | 400g | (Serves 1) | R98 |
| with a creamy sage sauce | 800 g | (Serves 2) | R192 |
|  | 1.60 kg | (Serves 4-6) | R371 |
| VEGETARIAN COTTAGE PIE topped with creamy butternut and sweet potato mash | 400g | (Serves 1) | R53 |
|  | 800g | (Serves 2) | R100 |
|  | 1.60 kg | (Serves 4-6) | R189 |
| BLACK BEAN ENCHILADAS <br> a mildly spiced Mexican vegetarian favourite | 320 g | (Serves 1) | R90 |
|  | 640 g | (Serves 2) | R167 |
|  | 1.28 kg | (Serves 4) | R329 |


| RATATOUILLE <br> made with fresh aubergines, courgettes and red peppers | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R65 } \\ \text { R123 } \end{array}$ |
| :---: | :---: | :---: | :---: |
| SPINACH AND FETA QUICHE <br> with a healthy whole-wheat and oat pastry | $\begin{aligned} & 320 \mathrm{~g} \\ & 1.20 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 8-10) | $\begin{array}{r} \text { R110 } \\ \text { R373 } \end{array}$ |
| VEGAN BOLOGNESE <br> made with lentils, carrots and broccoli | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{array}{r} \text { R80 } \\ \text { R155 } \end{array}$ |
| MELANZANE PARMIGIANA the best Melanzane in town | $\begin{aligned} & 410 \mathrm{~g} \\ & 820 \mathrm{~g} \\ & 1.64 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) (Serves 2-4) (Serves 4-6) | $\begin{array}{r} \text { R110 } \\ \text { R210 } \\ \text { R395 } \end{array}$ |
| VEGAN CHILLI CON 'CARNE' <br> a meat-free version of this Mexican dish | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{array}{r} \text { R115 } \\ \text { R225 } \end{array}$ |
| MAC AND CHEESE <br> with a crispy bread crumb topping | 400 g 800 g 1.50 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4-6) | $\begin{array}{r} \text { R56 } \\ \text { R96 } \\ \text { R170 } \end{array}$ |
| MAC AND CHEESE with truffle oil and thyme | 800 g | (Serves 2) | R112 |


| CREAMY MUSSEL SOUP with white wine and garlic | 900 g | (Serves 2) | R196 |
| :---: | :---: | :---: | :---: |
| MINTED PEA SOUP | 450 ml | (Serves 1) | R48 |
| with fresh cream | 900 ml | (Serves 2) | R88 |
| ROASTED TOMATO SOUP | 450 ml | (Serves 1) | R57 |
| with a hint of chilli and fresh basil | 900 ml | (Serves 2) | R102 |
| WILD MUSHROOM SOUP | 450 ml | (Serves 1) | R99 |
| with a hint of truffle oil and fresh parsley | 900 ml | (Serves 2) | R179 |


| ROASTED CARROT SOUP <br> with coconut cream, lime and sumac | 450 ml | 900 ml | (Serves 1) <br> (Serves 2) |
| :--- | :--- | :--- | ---: |

## Dersents

| NEW | VEGAN \& GLUTEN FREE BROWNIES with chocolate and pecan nuts | 280g | (Serves 4) | R108 |
| :---: | :---: | :---: | :---: | :---: |
|  | DATE SQUARES <br> with crunchy biscuit and coconut | 280g | (16 portions) | R78 |
|  | CHOCOLATE ROULADE with white chocolate mousse | 1kg | (Serves 10-12) | R162 |
|  | TARTE AU CITRON made with fresh lemons | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R59 } \\ \text { R178 } \end{array}$ |
|  | MERINGUE ROULADE with raspberry cream | 450g | (Serves 10-12) | R196 |
|  | CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache | 800g | (Serves 10-12) | R93 |
|  | WHITE CHOCOLATE CROISSANT BREAD AND BUTTER PUDDING | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R84 } \\ \text { R208 } \end{array}$ |


| APPLE CAKE in a caramel sauce | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \mathrm{R} 55 \\ \mathrm{R} 207 \end{array}$ |
| :---: | :---: | :---: | :---: |
| TRADITIONAL BAKED CHEESECAKE best served with cream, seasonal fruit or Berry Coulis | $\begin{aligned} & 220 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R84 } \\ \text { R359 } \end{array}$ |
| OUR FAMOUS CHOCOLATE BROWNIES best served with our salted caramel sauce | 350 g | (4 Portions) | R99 |
| BERRY COULIS <br> delicious on Traditional Cheesecake, ice cream or Meringue Roulade | 200 ml | (Serves 6) | R74 |
| SALTED CARAMEL SAUCE <br> Karen's kid's favourite served hot on ice cream | 200 ml | (Serves 6) | R57 |
| CARROT CAKE with cream cheese icing | 800g | (Serves 10-12) | R146 |
| TIRAMISU Italian dessert | $\begin{aligned} & 215 \mathrm{~g} \\ & 430 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R68 } \\ \text { R129 } \end{array}$ |


| EGG FRIED RICE | 250g | (Serves 1-2) | R49 |
| :---: | :---: | :---: | :---: |
|  | 500g | (Serves 2-4) | R95 |
| CAULIFLOWER AND BROCCOLI | 310 g | (Serves 1-2) | R66 |
| in a cheese sauce | 620 g | (Serves 2-4) | R129 |
| CHICKEN GRAVY made the traditional way | 450ml | (Serves 4-8) | R54 |
| DAUPHINOIS POTATOES | 320 g | (Serves 1-2) | R56 |
| with a crispy parmesan topping | 640 g | (Serves 2-4) | R99 |
|  | 1.28 kg | (Serves 4-6) | R184 |
| MINTED PEAS | 180 g | (Serves 1-2) | R46 |
| with sautéed leeks and fresh mint | 360g | (Serves 2-4) | R87 |
| BAKED CAULIFLOWER GRATIN <br> a sophisticated dish with a robust Gruyère sauce | 310 g | (Serves 1-2) | R79 |
|  | 620 g | (Serves 2-4) | R153 |
| FRAGRANT WHITE BASMATI RICE with fresh coriander | 250g | (Serves 1-2) | R26 |
|  | 500g | (Serves 2-4) | R44 |
| SPICED YELLOW RICE with turmeric | 250g | (Serves 1-2) | R29 |
|  | 500g | (Serves 2-4) | R52 |
| QUINOA SALAD <br> with butternut, feta and toasted pumpkin seeds | 310 g | (Serves 1-2) | R82 |
|  | 620 g | (Serves 2-4) | R155 |
| SLOW COOKED LAMB GRAVY with rosemary | 450 ml | (Serves 4-8) | R64 |
| CREAMED SPINACH | 310 g | (Serves 2-3) | R47 |
|  | 620 g | (Serves 4-6) | R84 |
| KAROO SHEEBA SAUCE | 450 ml | (Serves 4-8) | R64 |
| CRISPY ROAST POTATOES a family favourite | 250g | (Serves 2) | R49 |
|  | 500g | (Serves 4) | R96 |
| BUTTERNUT FRITTERS with caramel sauce | 12 Fritters | (Serves 4) | R83 |
| RAINBOW COUSCOUS SALAD | 310 g | (Serves 1-2) | R68 |
| with pomegranate rubies and edamame beans | 620g | (Serves 2-4) | R131 |

