



We offer a two course meal,
or a three course meal.
Delivered to your house

The menu is not a la carte - please choose one option
from the starters, mains and dessert

Please inform us at least 7 days prior to arrival of your choices

STARTERS

Tabbouleh - quinoa, cucumber, tomatoes, mint, lemon, olive oil
A refreshing, healthy and delicious Mid-Eastern favorite



For the cold winter evenings, a delicious and hearty soup,
we have three on offer:



Carrot and Ginger soup with a zing and freshly baked farm bread



Roasted Butternut Soup with Butternut Crisps and freshly baked farm bread



Curried Sweet Potato Soup and freshly baked farm bread



MAIN COURSE

All our meat is produced here on the reserve.
Grass fed, veld finished and organic.

Lasagna - Vegetarian or non Vegetarian
Salad and fresh farm bread



Roasted Karoo Free Range Farm Chicken
Rice and Vegetables



Venison Bobotie, a bobotie like you have never tasted before
Rice and Stir fried Cabbage and Bacon
Homemade Chutney Sauce



Honey and Rosemary Chicken
Rice and Salad



Tagliatelle in a Tomato Sauce and Grated Cheese
Salad and fresh farm bread



Beef Fillet - when available
Béarnaise Sauce - Roast Potatoes - Vegetables



Springbok or other Game Fillet - when available
Red Wine sauce - Mashed potatoes -
Red Cabbage like your Grandma made it



DESSERTS

Malva Pudding



Crème Brule



Sweet Potato Pie

PICNIC LUNCH

We can pack a delicious picnic basket for you to enjoy at any of our breathtaking picnic spots, consisting of:

Tuna Salad

Hummus

Tomato and Onion Salad

Egg Salad

Fresh farm bread and butter

Fruit Juice and Water

BRAAI PACK

Our Braai Packs come with a delicious homemade marinade

200g Sirloin Steak

120g Boerewors

2 Sosaties, one beef and one chicken