

1706



STELLENBOSCH  
KITCHEN

Our dishes are adapted from classics found around the world. We source most of our produce within 50km of Stellenbosch. We liaise closely with our suppliers to produce only the freshest seasonal ingredients.

## 3 Course Set Menu

R350pp

### STARTERS

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil

or

Soup of the day, served with Focaccia and Ciabatta

or

Salt and pepper squid with Sriracha Mayo

### MAIN COURSES

Slow roasted lamb shank from Riebeeck Kasteel, new potatoes, roasted vegetables

or

Artisanal sausages, caramelized onion, red wine gravy, and spring onion  
buttered mash potato

or

Oxtail, roast vegetable and mash potato

or

Aubergine, field mushroom, tomato confit, lasagna, creamed spinach(V)

### DESSERTS

Amarula bread and butter pudding, rooibos infused custard, vanilla ice cream

or

Milk tart with ice cream

or

Sticky toffee pudding with ginger, butterscotch sauce

*Please select one of each course*



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