



## 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.

### A LA CARTE

#### SALADS

Tomato salad, red onion, parmesan, basil, balsamic R85

Cesar Salad R95

Greek Salad R95

Grilled peach, heirloom tomato and burrata salad R165

Tempura battered Prawn, avocado and mango salad R165

#### STARTERS

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R105

Salt & Pepper Squid, Siracha mayo R105

Arancini balls with creme faiche and basil dressing R105

Wild mushroom bruschetta parmesan, herbs truffle oil R105

Quesadilla mature cheddar, guacamole, picco de gallo, sour cream R105

Kudu carpaccio, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R115

#### MAIN COURSES

Crispy buttermilk chicken burger, hand-cut potato chips R165

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun, hand-cut potato chips R175

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R175

Tempura battered fish, hand-cut potato chips, mushy peas, sauce tartare, charred lemon R195

Butter chicken curry or Vegeterian curry, sambals & roti R215

Beef sirloin, hand-cut potato chips, tomato and parmesan balsamic, pepper or mushroom sauce R245

Slow roasted lamb shank, garlic confit mash, honey thyme roasted carrots, broccoli R245

Pan seared Kingklip, lemon butter sauce, spring onion mash, broccoli, confit tomato R245

Premium beef fillet, hand-cut potato chips, tomato and parmesan balsamic, pepper or mushroom sauce R295

#### DESSERTS

Crème Brûlée, classic baked custard, crispy sugar topping, vanilla ice cream R95

Lemon tart, Crème fraîche, candy lemon peel R95

Choclote mousse, Chantily cream, honeycomb R95

Milk tart Spring rolls with ice-cream R95

Baked Butterscotch cheesecake with blueberry compote, honeycomb R105

Pavlova, fresh berries, creme patisserie, passion fruit coulli R110

#### CHEESE PLATTER

Selection of local cheeses, prosciutto, salami, olives, artichoke confit tomato, green fig, crackers and ciabatta R280



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