

Valentine's

MENU

STARTERS

Salt and pepper squid spicy lemon aioli

or

Mezze platter for two

Hummus, sundried tomatoes, marinated olives, feta, dolmades, roast spicy chickpeas and grilled flatbreads

or

Roasted beetroot, pear and gorgonzola salad with wild rocket and pistachios

Olive oil, balsamic and honey dressing

MAINS

Sirloin steak, hand cut chips, green peppercorn sauce, side salad

or

Grilled charcoal cob topped with grilled broccoli, chili lemongrass and lime leaf sambal

Served on a mussel, saffron, ginger and shallot broth finished with butter and parsley

or

Wild mushroom, sage and brown butter risotto, parmesan and herb oil

DESSERT

Pavlova, mango and summer berries

or

*Profiterole, berry coulis and whipped caramel
Cremieux*

*Complimentary glass of Boschendal CC included
R595 per person*

1706



STELLENBOSCH
KITCHEN



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+27 (0)21 887 2893
eat@stellenboschkitchen.co.za
Corner of Dorp & Andringa Streets,
Stellenbosch