

Lunch at the Terrace

STARTERS

ORCHARD FRUIT SALAD R120

Thinly sliced stone fruit, fynbos honey rolled nuts, local blue cheese and tender leaves

GRAIN BOWL R130

Fried zucchini spaghetti, toasted seeds and fried halloumi

SMASHED CUCUMBER R125

Cilantro, honey fermented chili, blackened pistachio, peanut butter and soya dressing

CAPE MALAY SQUID R140

Crispy baby squid, lightly curried aioli and heirloom sweet potatoes

GRILLED HALLOUMI R135

Homemade honey and mustard dressed micro greens, tender leaves and crispy onion latkes

MAINS

WOOD FIRED PORK BELLY R225

Pickled apple, black garlic cauliflower and potato, homemade sauerkraut and crackling

SALMON CRUDO R290

Corn shoots, nectarine, habanero and mango sauce

HUNTERS LOIN R280

Wild venison loin, spiced carrot, pearl barley and black cherry purée

FREE RANGE CHICKEN R260

Roasted sweetcorn, heirloom baby beets, and tarragon béarnaise

BUTCHERS CUT R295

Free range steak cut of the day, triple fried hand cut fries, local port and caramelised onion demi and charred brassica

COUNTRY FARM BURGER R185

Free range beef or kimchi fried chicken, with a brioche bun, black garlic aioli, crispy bacon and aged cheddar cheese

Add truffle fries or sweet potato fries +R45



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DESSERT

BROKEN MARULA CHEESE CAKE R125
Salted caramel crumb and caramelised white chocolate mousse

ROOIBOS TART TATIN R125
Tea poached apples, baked puff pastry, and Biscoff ice cream

LE FRANSCHHOEK CHEESE PLATTER R275
(platter for two)
Five locally produced cheeses, paired preserve and pickles served with a selection of breads, homemade crackers and fruit

KIDDIES

CRISPY FRIED CRUMBED CHICKEN STRIPS R110

SPAGHETTI BOLOGNESE R110

DEEP FRIED FISH FINGERS AND CHIPS R110

BEEF OR CHICKEN BURGER AND CHIPS R110

For an unforgettable dining experience please enquire at reception to book dinner at Sauvage "From the Wild".

