

# LUNCH

---



## delicatessen

### **FRESH WEST COAST OYSTERS**

rozendal fynbos dressing

### **PLANT-BASED CEASAR SALAD**

vegan dressing and croutons

### **CHARCUTERIE**

homemade Nguni biltong and droë wors, duck rillettes, rustic black forrest ham

### **ARTISANAL CHEESE**

cremelat gorgonzola, 8 month-mature boerenkaas, dalewood camembert with garden pickles and freshly baked bread

---

## warm lunch

### **SOUP OF THE DAY**

served with freshly baked bread

### **FARM BREDIE OF THE DAY**

slow cooked meat, organic garden vegetables

---

## sweet

### **DOM PEDRO**

kahlua or amarula

### **MILKSHAKE**

madagascan vanilla, dark chocolate, organic rooibos



a farm to fork initiative