MAIN

Sirloin
Sliced, field mushroom & spinach salad, breaded herb crumb, creamy piquanté pepper sauce

Chicken
Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, green chutney

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

Fish
Flamed dukkah line fish, turmeric cauli-mash, radish, grilled mango, harissa lemon butter

TAGINES

Tagine
Ras-el-hanout spiced slow cooked lamb, rich Moroccan gravy, preserved lemon

Springbok Shank
Braised springbok shank, confit vine tomatoes, kale crisps

CARVERY

Brisket
Oven roasted beef brisket with smoked paprika, red peppers, onions

Traditional Christmas Gammon
Glazed crusted mustard sugar with dried fruit topping

SIDES

Creamed Maize |
Grilled Greens | Jollof Rice |
Charred Sweet Potato |
Aloo Potato | Cauli-mash

COLD STARTERS

Harissa Olives
Assorted olives, harissa, lemon

Onion Petals
Deep fried crumbed onion, smoked mayo, blue cheese dip

Beetroot
Beetroot carpaccio, roast baby beets, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

HOT STARTERS

Miellie Ribs
Corn on the cob, peri-naise

Mussels
West Coast, grilled lemon, salsa verde oil, milho frito, ginger chilli broth

Chicken Wings
Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

ENTREE

Homemade Rooibos Tea Seeded Bread
Homemade Gluten Free Bread

SALADS

Green
Baby gem, deep fried avo, roast radish, grilled spring onion, chermoula dressing

Tomato
Grilled heirloom tomato, marinated assorted vine tomatoes, onion, olives, pickled cucumber, lemon herb crumb

U - M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

Price includes the gate entry fee into Kirstenbosch National Botanical Garden but excludes beverages and a 10% service charge
KIDDIES MENU
Strictly for kids under 5 years of age

On The Table
200ml Juice
Activity Pack

Main Meal
Kiddies Trio
Chubby chicken slider, chicken bite, beef short rib, MOYO hand cut chips

Dessert
Buffet offering

DESSERTS

Christmas Cake

Ice Cream
Vanilla Bean, coffee choc, exotic sorbet, vegan cinnamon

Gin & Tonic
G & T cheesecake, dark chocolate biscuit crumb, ganache drops, Cape gooseberries

Amarula
Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttkrust

Chocolate
Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate

Pear
Spiced poached pears, chopped brownies, crushed biscuits, chocolate

Malva
Traditional baked South African pudding, crème brule, butterscotch sauce, burnt sugar

Cheese Board
Kwarto garden herb, Kwarto carnival peppers, Amabutho – German style Tilsit cheese with chilli, Maskandi – English styled cheese, Kiniati – Pecorino with a nutty flavour, Maskandi gold – nine month matured, Smoked cheddar, with honey grape jam and crackers

Aide-Toi Station
Rooibos and Ceylon tea or filter coffee

The & C’s
Valid from 1 October 2023.
We reserve the right to charge a 10% service charge to the final bill.
Some food items have traces of nuts, sesame seeds and egg.
Photography is for illustrative purposes only and presentation may vary.
Certain ingredients in this menu are seasonal and are subject to availability.