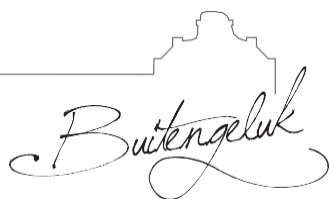


Buitengeluk



OUR LUNCH MENU



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Starters

Beef Carpaccio R120

Delicately sliced, premium beef tenderloin, drizzled with a zesty lemon dressing and topped with shaved Parmesan, pickled shimeji, crispy capers, and rocket. Served with crispy crostini for the perfect bite.

Beetroot Carpaccio R120

Thinly sliced roasted beets, topped with sesame goat cheese, toasted walnuts, and a hint of fresh rocket and champagne jelly. Finished with a balsamic reduction and a sprinkle of sea salt and crispy breadstick for a perfect balance of earthy, tangy, and sweet flavours.

Beef Bobotie Tart R110

A rich and aromatic South African-inspired sweet and spicy beef filling, baked in a flaky golden phyllo pastry and topped with a savory egg custard. Served with a tangy fruit chutney and fresh microgreens.

Spicy Calamari R110

Pan seared calamari tossed in a creamy, zesty blend of smooth mayo, bold sriracha heat and refreshing twist of lime. A perfect balance of heat to awaken your taste buds

Caprese Salad Tart R110

A crisp, buttery herb seasoned tart shell filled with marinated cocktail tomatoes, bocconcini, roasted aubergine puree and fragrant basil salt, drizzled with balsamic glaze and extra virgin olive oil.

Chilli Lime Prawn and Avocado R120

Four succulent prawns, marinated in chilli and lime, grilled and served with creamy avocado, tomato salsa a light herb oil. Finished with a sprinkle of fresh herbs.

Grilled Halloumi R110

Halloumi, rocket, citrus segments, cranberry, and chilli chutney

Mushroom parcel R120

Creamy spinach and blue cheese on garlic portabellini mushroom wrapped in golden phyllo pastry

Salads

Sesame Seed Chicken Salad R120

Fried chicken strips coated in a sesame seed batter, placed upon a bed of crisp salad leaves, served with tomatoes, peppers, cucumber and avocado (seasonal). Accompanied by honey mustard dressing.

Caprese Salad R140

Mozzarella balls marinated in basil pesto, served with roasted herb tomato, avocado (seasonal), and crispy Parma ham wafers. Served with balsamic vinaigrette.

Chicken Caesar Salad R150

Assorted salad greens with cherry tomatoes and cucumber ribbons, topped with grilled chicken, crispy bacon rashers, boiled egg, croutons and parmesan shavings together with a side of Caesar dressing.

Chef's Cobb Salad R160

Assorted salad greens with cherry tomatoes and cucumber, topped with crispy bacon bits, grilled beef, boiled egg & croutons.

Citrus Watermelon Duck Salad R160

Tender slices of seared duck breast, served over a refreshing mix of rocket and baby greens. Served with citrus segments, watermelon wedges and feta cheese, drizzled with citrus dressing. (Fruits subject to seasonality and availability)

Quinoa Salad R140

A vibrant mix of Quinoa, crispy cucumbers, cherry tomatoes and peppers, tossed with coriander. Served with toasted walnuts, mango salsa and feta cheese and herb oil.

Add grilled chicken R26

Add spicy grilled prawn tails R42

Pear Gorgonzola salad R160

Crisp mixed greens serve as the foundation, topped with thinly sliced pears, crumbled Gorgonzola cheese, and candied pecans for a touch of sweetness and crunch. Dried cranberries add a tart contrast, served with a honey-apple vinaigrette

Pasta Dishes

Basil Pesto Chicken Pasta R160

Succulent sautéed chicken strips tossed with al dente penne pasta in a rich and creamy basil pesto sauce with baby marrows. Finished with parmesan cheese and cherry tomatoes.

Baked Spinach and Sundried Tomato Cannelloni R140

Baked Cannelloni tubes generously filled with a rich gruyere béchamel sauce, fresh spinach and tangy sundried tomatoes and feta, sprinkled with toasted pine nuts.

Mussels in White Wine R140

Half shell mussels in a fragrant garlic and white wine sauce, finished with a touch of cream and parsley. Served over tagliatelle pasta, perfect for soaking up every delicious drop.

Baked Oxtail Cannelloni R190

Slow-braised oxtail, shredded and wrapped in delicate pasta tubes, baked in a rich tomato and red wine sauce. Topped with creamy bechamel and melted Parmesan for a decadent, comforting dish.

Penne Pasta Arrabbiata R120

Al dente penne Pasta tossed in a fiery tomato sauce with garlic, chilli and extra virgin olive oil, finished with fresh basil and Parmesan. A bold and flavorful Italian classic

Add grilled chicken R26

Add spicy grilled prawn tails R42

Add a side Kalamata Olives R24

Garlic Prawn Pasta R210

Succulent prawns sautéed with garlic, chilli, and cherry tomatoes, tossed with al dente tagliatelle pasta in a light white wine and lemon butter sauce. Finished with fresh parsley and a hint of Parmesan.

Light Meals

Homemade Chicken Pie R140

Tender chunks of chicken slow-cooked with garden vegetables in a dark gravy, encased in a golden, flaky butter pastry. Served with a garden herb side salad or seasonal vegetables.

Brinjal Melanzane R120

Layers of grilled aubergine (brinjal) baked in a rich tomato and basil sauce, topped with creamy mozzarella and Parmesan, then finished with a golden, bubbling crust. Served with a garden herb side salad.

Spanakopita Tart R110

A crisp, buttery filo pastry tart filled with a savory blend of spinach, feta cheese and dill. Baked to golden perfection and served with a side of caper and yoghurt sauce.

Baked Camembert R140

A wheel of creamy Camembert, oven-baked until molten and gooey, infused with honey and thyme. Served with grape compote and toasted bread shards.

Quiche R140

Our famous individual homemade Spinach & Feta quiche served with garden salad and chips

Chilli Chicken Livers R 90

Chicken Livers sauteed with onions, garlic, and a blend of spices, simmered in a spicy peri-peri sauce. Served with pita bread & garden salad

Chicken Kebab R150

3 Grilled boneless chicken thighs served with tzatziki dip, Naan bread and side salad
Choice of Peri-Peri, BBQ, Lemon & Herb marinades

Toasted Sandwiches

Choice filling of your choice on a choice of artisan Rye, Brown bread or White bread served with chips and side salad

Cheese R89, Cheese & tomato R89, Cheese & Bacon R99
Cheese Tomato & ham R99, Bacon & egg R99, Chicken Mayo R99

Mains

Chicken Roulade R190

Tender Chicken Breast stuffed with sundried tomato, spinach and feta, served with seasonal vegetables and a creamy peppercorn sauce

Butter Chicken Curry R190

Tender pieces of marinated chicken simmered in a rich and creamy tomato-based sauce, infused with a blend of aromatic spices, butter, and a hint of fenugreek. Served with steamed basmati rice

Add prawn meat R42

Cumin Braised Pork Belly R230

Pork belly slow-cooked until tender in a fragrant blend of toasted cumin, coriander, and garlic served with honey apple puree, charred baby onions and sweet potato, seasonal vegetables and a whole grain mustard jus.

250G Beef fillet R260

A premium cut of beef tenderloin, renowned for its exceptional tenderness and subtle flavor on a pumpkin & thyme puree with polenta croquettes, seasonal vegetables and garlic Portabellini mushroom jus.

Lamb Rogan Josh R260

slow-cooked lamb in a mild spicy, aromatic curry sauce infused with a blend of traditional spices. served with basmati rice, assorted sambals and seasonal vegetables.

North African Lamb Shank R290

lamb shank slow-cooked to perfection in a fragrant blend of North African spices, including cumin, coriander, and chilli. Simmered with tomatoes, garlic, and red wine, resulting in a rich aromatic and spicy sauce.

Served over a bed of fluffy quinoa, garnished with fresh herbs and a cucumber and yoghurt dip on the side.

Roasted Lamb Shoulder R310

Lamb shoulder, marinated with rosemary and thyme and slow roasted until succulent served with mint pea puree, fluffy mash potato, baby carrots, confit tomato and garden peas.

Norwegian Salmon R320

Norwegian salmon, pan-seared to achieve a crispy, golden crust while maintaining a tender and juicy interior. Served on a bed of garlic and caper new potatoes, spinach cream, confit cherry tomatoes, green beans and pak choy

Calamari R210

Grilled Calamari in Lemon Butter or Spicy Cajun sauce served with choice of savoury rice or chips and side salad

Basil Pesto Crusted Kingklip R290

Grilled Kingklip topped with basil pesto, served on a bed of vegetables and noodles with a sour crème sauce

Dessert

Crème Brulee R79

A creamy baked custard enhanced with a dash of vanilla, topped with a crunchy praline and accompanied by macerated strawberries.

Pistachio Nut Pavlova R79

Crisp pistachio nut meringue disk filled with Crème Chantilly and topped with fresh seasonal fruit.

Pineapple Hazelnut Crumble R89

Freshly Baked Tart with custard, chard pineapple coated with cinnamon sugar, caramel and vanilla gelato.

Chocolate Mousse R79

Delicate chocolate mousse on a coco crumb with caramelized white chocolate ganache and honeycomb.

Cold set Cheesecake R79

Zesty cold set cheesecake, served with berry coulis and seasonal berries

ICE CREAM & CHOCOLATE SAUCE R69

Smooth vanilla ice cream smothered in a wicked chocolate ganache.

TRIO OF GELATO R89

Homemade Vanilla, Chocolate & Caramel gelato, topped with salted butterscotch in a tuille basket.

Brownie R69

Brownie squares drizzled with warm chocolate sauce paired with a scoop of vanilla ice cream

TeaTime Favourites

SCONE R49

Scone with butter, cream & jam

Add cheese R10

ASSORTED CAKES R55

choose from our cake table selection of Deluxe carrot cake, chocolate caramel cake with ganache, Lemon meringue or Baked Cheese cake .

Add Vanilla ice cream or cream R10

