



GETTING STARTED

SMOKED SNOEK SAMOSAS Crispy fried pastry pockets filled with smoor snoek served with beetroot chutney and sambals	65	SLOW COOKED BEEF CHEEKS WITH LAMB SKILPADJIES AND MARROW *95 Slow cooked in red wine with lamb skilpadjies, red wine bordelaise sauce, marrow and garlic toast
MOSSEL BAY MUSSEL POT	70	,
Mussels prepared with lemon grass, ginger and chilli v herbed bruschetta	vith	WILD MUSHROOM ARANCINI, MOZZARELLA AND TOMATO SALAD © 65
SOUP OF THE DAY Freshly made soup with farm bread and butter	60	Crispy fried mushroom risotto balls, rosa tomatoes, grilled baby marrow, bocconcini with olive tapenade and pesto mayo
ROASTED BBQ QUAIL Roasted half quail marinated in honey, soy and ginger served on vegetable pickled salad with toasted sesam seeds		BEETROOT GOAT'S CHEESE PANNA COTTA 70 Goats cheese panna cotta, macadamia crusted goats cheese and candied beetroot with a sesame tortilla chip
SPRINGBOK CARPACCIO	75	

Cured smoked springbok carpaccio with wild rocket, capers and shaved parmesan with a mustard dressing



GO GREEN

Fresh from our garden



PASTA

Choice of penne or tagliattelli

GRILLED CHICKEN CAULIFLOWER RICE SALAD

STARTER R70

MAIN R120

Grilled chicken, cauliflower rice, baby spinach, roasted red pepper and shaved gruyère with creamy hummus dressing

SMOKED SALMON TROUT SALAD

STARTER R80

MAIN R155

Oak smoked Franschhoek salmon trout, baby leaf salad, boiled eggs, capers and herbed croutons with a yoghurt dill dressing

ROASTED BUTTERNUT, BEETROOT AND **V**BULGUR WHEAT LENTIL SALAD

STARTER R65

MAIN R110

Roasted butternut, beetroot, bulgur wheat, lentils, fresh tomato, cucumber, goats cheese with orange and cumin dressing

PESTO CHICKEN

120

Grilled chicken breast fillet in a pesto parmesan cream sauce

CARBONARA

125

Sautéed bacon, salami and ham in a light mushroom parmesan cream

PRIMA VERA V

115

Pesto, seasonal vegetables with parmesan

SPINACH RICOTTA AND FETA CANNELLONI **135**

Cannelloni filled with sautéed spinach and ricotta with a tomato basil sauce, parmesan cream, feta and wild rocket



ON THE LIGHTER SIDE

All light meals served with a side salad and your choice of potato or sweet potato fries



BAR SNACK PLATTERS TO SHARE

HARISSA MARINATED CHICKEN BREAST SANDWICH

Grilled chicken breast with lettuce, avocado, sliced cheddar and harissa mayonnaise

CAPRESE PANINI (V) 110

Tomato, mozzarella, basil pesto and pine nuts

CLASSIC CAESAR WRAP 110

Grilled chicken, caesar dressing, cos, parmesan, quail's eggs and cocktail tomatoes wrapped in a tortilla wrap

GOURMET BEEF BURGER 120

100% pure beef patty, served on roosterkoek, with roasted pepper, camembert, crispy bacon and mushroom sauce

PULLED PORK SLIDER 120

Slow roasted pork shoulder in a sticky soy and honey sauce on roosterkoek with shredded slaw and cucumber pickle

PANKO, PARMESAN CRUMBED CHICKEN BREAST 155

Crispy fried chicken breast with a gorgonzola cheese sauce and baby leaf salad

DRY SNACK PLATTER

110

*250

Biltong, dry wors, pretzels, kettle fried crisps, marinated olives and biltong cream cheese dip

COLD MEAT CHEESE PLATTER

*310

Brie, goats cheese, blue cheese, gouda, pastrami, salami, peppered pork neck, sliced ciabatta with preserves and crackers

^{*} Excluded from package meals







CHEF'S SLOW COOKED SPECIALTIES

CRISPY PORK BELLY

Crispy pork belly with pea puree, fondant potatoes, sprouting broccoli, baby carrots, baby onions and an apple cider jus

VENISON WELLINGTON

Venison loin with mushroom duxelles wrapped in parma ham and encrusted with crispy puff pastry served with baby vegetables, charred corn and port sauce

LINE FISH 180

Pan fried line fish on a bed of wilted baby spinach with roasted vine tomatoes and lime butter sauce

CONFIT OF DUCK

Roasted duck leg, creamy mash, root vegetables with orange and kumquats sauce

BUTTER CHICKEN CURRY 200G

Chicken breast fillets in traditional Cape Malay spiced curry sauce with cream, basmati, sambals and poppadum

165

195

145

170

KAROO LAMB SHANK

190

210

180

Slow cooked Karoo lamb shank with rosemary, garlic and red wine served with creamy mash potatoes and roasted root vegetables

THAI VEGETABLE CURRY •

Peppers, carrots, patti pans, baby marrow, onion, bok choy, baby corn in a spicy red curry sauce with coconut cream and coriander served with basmati rice

BRAISED BEEF SHORT RIB

Slow cooked beef short rib with creamy mash, marrow bone and sautéed green beans



HOT FROM THE GRILL

served with your choice of 1 side and a sauce

220	SIDES	
220	Potato Fries	R30
100	Creamy mash	R30
190	Sweet potato fries	R30
*260	Chunky wedges	R30
165	Garden salad with feta	R40
190	Pumpkin fritters with caramel sauce	R35
130	Stir-fried Vegetables	R35
210	Roast root vegetables	R40
	(baby carrot, sweet potato, butternut, red onion)	
240	Sautéed green beans	R40
dile 80g,		
sauces	SAUCES	
	Green peppercorn	R35
	Mushroom sauce	R35
	Red wine sauce	R35
	Béarnaise sauce	R35
	Port and cranberry jus	R35
	220 190 *260 165 190 210	220 Potato Fries Creamy mash Sweet potato fries *260 Chunky wedges 165 Garden salad with feta Pumpkin fritters with caramel sauce Stir-fried Vegetables 210 Roast root vegetables (baby carrot, sweet potato, butternut, red onion) 240 Sautéed green beans dile 80g, sauces SAUCES Green peppercorn Mushroom sauce Red wine sauce Béarnaise sauce

^{*} Excluded from package meals



SWEET TEMPTATIONS

BOTLIERSKOP SIGNATURE CHEESECAKES			SORBET OR ICE CREAM SELECTION			
	Twice baked and served with ice cream		PER SCOOP R	18	WAFER BASKETS	R20
	Peppermint crisp cheesecake	R60	ICE CREAM			
	Apple crumble cheesecake	R60	Chocolate, strawberry, vanilla, bar one, lemon cheesec blueberry cheesecake, cookies and cream		cake,	
	Hazelnut chocolate cheesecake	R65				
	Salted caramel cheesecake	R65	SORBET	acionfusit s	and a company of house	
	Blueberry cheesecake	R65	Lemon, mango, passionfruit, apple, summer berry, pineapple			
	Vanilla cheesecake	R60				
	CRÈME BRÛLÉE	60	LEMON SHORT	TBREAD S	LICE	65
	Orange and star anise Crème Brûlée with orange sable biscuit and citrus eclair	!	With lemon curd, rice cream	mini mering	ues and lemon cheeseca	ake
	SPRINGBOK	65	PEAR AND GIN			60
	Twist on a traditional South African shooter, amarula		Served warm with ginger caramel sauce and créme anglaise			
	mousse, peppermint liqueur jelly, biscuit crumbs and amarula chocolate ganache		DEATH BY CHO	COLATE	BROWNIE	65
	aa. a.a eeeoiate ganaene				okie brownie served wit	h
	RED VELVET FONDANT	65	cookies and cream ice cream			
	With a berry coulis, fresh berries and strawberry					

ice cream



KIDS MENU

CHICKEN STRIPS	70	RAINBOW ICE CREAM	60
Crispy fried chicken strips served with fries		Scoops of creamy vanilla, strawberry and chocolate ice cream topped with chocolate sauce and astros	
KIDS BURGER	65		
100% Beef patty grilled with BBQ sauce and served		ICE CREAM AND CHOCOLATE SAUCE	50
on a sesame bun with sliced cheese and fries		2 scoops of creamy vanilla ice cream topped with chocolate sauce, wafers and sprinkles	
KIDS TOASTIES			
Toasted ham and cheese sandwich with fries	65	KIDS WAFFLE	55
Toasted cheese and tomato sandwich with fries	60	A crispy baked waffle topped with creamy vanilla ice cream and golden syrup	
MAC AND CHEESE	60		
Macaroni baked in a rich creamy cheese sauce topped with cheddar			



REGULAR SMOOTH MILKSHAKES

Large R42

Small R30



GOURMET MILKSHAKES

Large R55

Small R35

STRAWBERRY

Topped with cream and strawberry candy

CHOCOLATE

Topped with cream and chocolate candy

BUBBLE GUM

Topped with cream and bubblegum candy

BANANA

Topped with cream and banana candy

COOKIES AND CREAM

Cookies and cream ice cream topped with whipped cream and crushed oreo cookies

BLUEBERRY CHEESECAKE

Blueberry cheesecake ice cream with blueberry compote and topped with whipped cream

LEMON MERINGUE

Lemon meringue ice cream with homemade lemon curd, topped with whipped cream and crumbled meringue

SALTED CARAMEL TOFFEE

Vanilla ice cream with salted caramel toffee sauce, topped with whipped cream and sprinkled with hazelnut praline



COFFEE & TEA

FILTER COFFEE	24	CAFÉ LATTE	30
		Double espresso filled with hot milk	
FLAVOUR YOUR COFFEE	6		
Caramel Vanilla Hazelnut		HOT CHOCOLATE	30
		With marshmallows	
DECAF FILTER COFFEE	24		
		TEA	22
CAPPUCCINO	26	English or rooibos	
		FLAVOURED TEA	24
ROOIBOS CAPPUCCINO	30	Lemon Earl grey Green tea	