



# HERITAGE LUNCH MENU

(SERVED BETWEEN 12:30 & 16:00)

## 1<sup>ST</sup> COURSE PLATTERS TO SHARE

FOCCACIA, PARMA HAM, BOCCONCINI, ARTICHOKE PESTO

ROOSTER KOEK, BILTONG, BOERENKAS, SMOKED SNOEK PATÉ

## 2<sup>ND</sup> COURSE INDIVIDUAL

CLASSIC BOLOGNAISE LASAGNE WITH NUTMEG BECHAMEL AND CRISPY PARMESAN

BOBOTIE LASAGNE WITH HOMEMADE CHUTNEY, YOGHURT EMULSION AND TOMATO SAMBAL

## 3<sup>RD</sup> COURSE PLATTERS TO SHARE

FLORENTINE STEAK TAGLIATA, SALSA VERDE AND TRADITIONAL ITALIAN SAUSAGE

FYNBOS SPICED KAROO LAMBCHOPS AND BOEREWORS

POLENTA CHIPS AND SWEETCORN CHAKALAKA

REAL DEAL ROASTED POTATOES WITH ROSEMARY SALT AND PARMESAN

BABY GEM LETTUCE SALAD WITH PARMESAN SHAVINGS, CRISPY CAPERS AND BLUSHED TOMATOES

## 4<sup>TH</sup> COURSE INDIVIDUAL

TASTE OF TIRAMISU

MINI MALVA PUDDING WITH ROOIBOS ANGLAISE

MILK TART MACARON

**R495 WITHOUT WINE**

**R595 INCLUDING WINE PAIRING**