



De
CAMDEBOO
restaurant

DINNER MENU

PLATTERS

<p>OUMA'S BEAN BROTH a hearty dish using ouma's recipe</p>	R 95
<p>CHEF'S SOUP OF THE DAY (V) crusty bread and salted butter</p>	R 85
<p>GREEN SALAD (V) baby marrow broccoli avocado lettuce parmesan green olive tapenade</p>	R 110
<p>SEARED SPRINGBOK LOIN warm lentil and bacon salad venison glaze</p>	R 155

SIDE DISHES

<p>TRIPLE COOKED HAND CUT POTATO WEDGES</p>	R 55
<p>HOUSE SALAD WITH PUMPKIN SEEDS AND BOERENKAAS</p>	R 55
<p>SKORSIES, CREAMED SPINACH AND ONION CRUMB</p>	R 55
<p>STEAMED SEASONAL VEGETABLES</p>	R 55

MAIN DISHES

<p>RED WINE BRAISED OXTAIL POTJIE herb mashed potato root vegetables</p>	R 230
<p>DOUBLE KAROO LAMB CHOP pumpkin bake winter ratatouille roasted garlic jus</p>	R 260
<p>FRAGRANT LAMB SHANK CURRY almond and raisin pilaf rice mint raita kachumber</p>	R 250
<p>SLOW ROASTED PORK BELLY rooibos smoked sweet potato mash kaining crumb apricot preserve ginger caramel sauce</p>	R 235
<p>CHARRED CAULIFLOWER STEAK (V) coconut- cauliflower puree brown butter and cashew nut agrodolce</p>	R 150
<p>YELLOW DHAL TADKA (V) basmati rice whole wheat roti kachumber</p>	R 150
<p>DRY-AGED ANGUS SIRLOIN STEAK cheesy pap herbed butter charred corn red wine jus</p>	R 265
<p>TANDOORI GRILLED HAKE sauteed spinach yellow dhal tadka whole wheat roti</p>	R 180
<p>TAGLIATELLE PASTA WITH SMOKED TOMATO PASSATA grilled chicken broccoli peppadew mushroom pecorino</p>	R 165
<p>TOASTED WHOLE WHEAT PESTO PASTA (V) broccoli peppadew mushrooms slow roasted tomato pecorino</p>	R 155

DESSERT

<p>BAKED QUINCE CHEESECAKE pumpkin seed crust vanilla ice cream</p>	R 80
<p>DROSTDY'S MALVA PUDDING vanilla custard brandy snap</p>	R 75
<p>BREAD AND BERRY PUDDING cardamom anglaise chantilly cream</p>	R 75
<p>WHITE CHOCOLATE MOUSSE dark chocolate cremieux poached pears almond tuille</p>	R 80