

De
CAMDEBOO
restaurant

LUNCH MENU

PLATTERS

KAROO CHARCUTERIE	R 170
local charcuterie chicken liver parfait curried brawn homemade pickles and mustard	
KAROO CHEESE	R 165
farmhouse natural cheeses drostdy quince jam bread and crackers	
CHARCUTERIE & CHEESE	R 180
the best of the karoo pickles mustards quince jam breads crackers	

LIGHT LUNCHES

CHEF'S SOUP OF THE DAY	R 85
crusty bread salted butter	
THE DROSTDY QUICHE OF THE DAY	R 130
served with side salad	
HUBBARD PUMPKIN AND BARLEY SALAD	R 95
artichoke rocket feta rosa tomato	
BILTONG SPICED VENISON TATAKI	R 140
caramelized quince pomegranate salad citrus vinaigrette	
FYNBOS HONEY & GINGER MARINATED LAMB RIBS	R 140
charred broccoli sousboontjies	
CRISPY BEER BATTERED FISH	R 175
steak fries dill-lemon butter sauce	
DUKKAH AVOCADO TOAST	R 135
avocado tartare poached egg balsamic syrup	

SIDES

TRIPLE COOKED HAND CUT STEAK CHIPS	R 55
HOUSE SALAD	R 55
with pumpkin seeds boerenkaas	
SKORSIES, CREAMED SPINACH AND ONION CRUMB	R 55

SANDWICHES, WRAPS & BURGERS

THE KAROO CLUB SANDWICH	R 155
streaky bacon beef tongue grilled chicken avocado tomato salad pistou	
STEAK & EGG SANDWICH	R 160
grilled steak free range fried egg crispy onions smoked provolone spekboom pesto	
KAROO LAMB WRAP	R 175
roasted carrot hummus cucumber relish minted yogurt	
WAGYU BEEF BURGER	R 165
brioche bun tomato chutney grilled mushroom & onion aged cheddar cheese	
LENTIL & BARLEY VEGGIE BURGER (V)	R 150
brioche bun red pepper chutney grilled mushroom & onion rocket	

PIZZA

MARGHERITA (V)	R 155
napolitana sauce buffalo mozzarella fresh basil	
VEGETARIAN (V)	R 160
spinach feta mushroom mozzarella	
CAJUN CHICKEN	R 175
cajun style chicken roasted peppers mozzarella	
BBQ PORK	R 165
pulled pork jalapeno feta red onion coriander	

DESSERT

CAKE OF THE DAY	R 65
SEASONAL FRUIT PLATE	R 65
PASTRY SELECTION	R 55
scones muffins jam butter	