



TASTE OF THE KAROO

A Celebration of Our Region and Local Artisans

Embark on a culinary journey with our carefully curated 3-course menu, designed to showcase the finest ingredients of the Karoo

3 course meal (incl wine or mocktail tasting) at R 600.00 per person

STARTER

CHILLED HEIRLOOM TOMATO SOUP
paired with tomato, mozzarella & basil salad

Recommended wine: *Cape of Good Hope Altima Sauvignon Blanc 2024*

OR

BONSMARA BEEF TARTARE WITH SMOKED BONE MARROW
served with horseradish cream, spekboom-parsley oil, crispy capers & pickled onion

Recommended wine: *L'Ormarins Cinsault 2023*

MAIN COURSE

PAN ROASTED CAMDEBOO KUDU LOIN
accompanied by braised red cabbage, potato puree, charred baby onion & hazelnut butter

Recommended wine: *Cape of Good Hope Southern Slopes 2019*

OR

BRAISED KAROO LAMB SHOULDER
served with roasted & creamed cauliflower, braised chard, parsley & a hint of lemon

Recommended wine: *Anthonij Rupert Optima 2020*

DESSERT

AROMATIC POACHED STRAWBERRY
madagascan vanilla, mascarpone & poppy seed mousse with a spiced biscuit

Recommended wine: *L'Ormarins Muscat D'Alexandrie 2016*

OR

MANGO AND COCONUT PARFAIT
mango chia pudding, mango-ginger coulis & white chocolate-coconut bark

Recommended wine: *L'Ormarins Muscat D'Alexandrie 2016*

Enjoy freshly baked Mosbolletjies with your meal, a South African classic!