



LUNCH MENU

PLATTERS

GRILLED VEGETABLE CRUDITÉ (V) roasted beetroot hummus pumpkin butter pita chips	R 145
KAROO CHEESE & FRUIT farmhouse natural cheese homemade marmalade	R 165
CHARCUTERIE & CHEESE karoo pickles mustards homemade marmalade	R 180
CAMDEBOO MIXED GRILL half baby chicken with spekboom chimichurri grilled sirloin steak with herb butter lamb sausage corn ribs spiced chakalaka	R 295

LIGHT LUNCHES

CHEF'S SOUP OF THE DAY crusty bread salted butter	R 85
COMPRESSED WATERMELON SALAD feta biltong dust blackberry vinaigrette	R 125
GRILLED CHICKEN CAESAR SALAD boiled egg rosemary-garlic croutons	R 115
SALT & PEPPER CALAMARI SALAD marinated tomato avocado cream sriracha mayo	R 125
CRISPY BEER BATTERED FISH steak fries dill-lemon butter sauce	R 155
LAMB FRIKADELE PASTA smoked tomato sauce homemade pappardelle buttered green peas orange & parsley gremolata	R 160
QUINOA BOLOGNESE (V) whole wheat & zucchini spaghetti nerano	R 145

SIDES

TRIPLE COOKED POTATO WEDGES	R 50
HOUSE SALAD with pumpkin seeds boerenkaas	R 55
SKORSIES, creamed spinach onion crumb	R 45

PIZZA

MARGHERITA (V) napolitana sauce buffalo mozzarella fresh basil	R 105
VEGETARIAN (V) spinach feta mushroom mozzarella	R 115
PERI PERI CHICKEN garlic roasted peppers mozzarella	R 130
BBQ PORK pulled pork jalapeno feta red onion coriander	R 140

TOEBROODJIES

THE KAROO CLUB streaky bacon beef tongue grilled chicken avocado tomato salad pistou	R 155
STEAK & EGG grilled steak free range fried egg crispy onions smoked provolone spekboom pesto	R 160
LAMB SHAWARMA STUFFED PITA roasted carrot & red lentil hummus garlic-yoghurt sauce	R 160
WAGYU BEEF BURGER tomato chutney grilled mushroom & onion sesame brioche bun aged cheddar cheese	R 165
DROSTDY FRIED CHICKEN BURGER chipotle aioli pickled apple slaw sesame brioche bun	R 150

DESSERT

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