



THE KAROO EXPERIENCE

Embark on a culinary journey with our carefully curated menu, designed to showcase the finesse ingredients of the Karoo.

WELCOME & BREAD COURSE

STARTER COURSE

COCONUT LEEK & POTATO SOUP

Celery, green pepper, roasted potato, coconut cream

RECOMMENDED WINE: *Cape of Good Hope Elandsklouf Chardonnay*

OR

TERRINE OF RABBIT

Rabbit meat, carrot rose, pistachios with karoo pickles

RECOMMENDED WINE: *Cape of Good Hope Altima*

PALATE CLEANSER

Chef's choice

MAIN COURSE

PAN ROASTED CAMDEBOO GEMSBOK LOIN

accompanied by potato puree, charred baby beetroot, onion, dried exotic mushrooms & roasted garlic bone marrow butter

RECOMMENDED WINE: *Leopards Leap Cullinaria Collection Pinot Noir*

OR

KAROO LAMB RUMP

Roasted garlic, potato fondant, pureed beets, artichokes, stem baby greens, minted sesame jus

RECOMMENDED WINE: *Anthonij Rupert Optima*

OR

CRISPY WARTHOG TENDERLOIN CRISPY

Silky parsnip puree, apple cranberry & apricot ragout, jus

RECOMMENDED WINE: *COGH Southern Slopes*

DESSERT COURSE

ORANGE & GINGER PUDDING

L'ormarins rose lemon jelly, crème anglaise, cream

OR

BAKED GINGER CHEESECAKE

Melon sorbet, ginger vanilla tuile & salted caramel

RECOMMENDED WINE FOR BOTH: *LBV Cape Reserve*

R750.00 per person

Please be aware that our kitchen handles nuts, gluten, dairy, and other common allergens. While we take precautions to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens. If you have specific dietary needs or allergies, please feel free to inform your server.

We proudly source all our meat from local farmers in the Karoo region, ensuring quality while supporting the local agricultural community.