



DINNER IN THE KAROO

STARTERS

OUMA'S BEAN BROTH (V) R110
a hearty dish using Ouma's recipe

CHEF'S SOUP OF THE DAY R100

POTATO GNOCCHI & AROMATIC COCONUT PRAWN R155

SALT CURED AIR DRIED DUCK BREAST R135
Pomegranate molasses | carrot puree | crispy potato

BAKED MUSHROOM & MOZZARELLA TART (V) R125
Semi dried tomato | basil | tomato pronto sauce

ROASTED BUTTERNUT & LENTIL SALAD (V) R110
Danish feta | sweet piquant pepper | cucumber | candied pumpkin seeds | basil dressing

MAINS

TOFU, POTATO, CAULIFLOWER CURRY (V) R255
Peas | aromatic spices | coriander
choice of basmati wild rice or roti

PUMPKIN & CASHEW NUT CREAM (V) R220
Tagliatelle | baby spinach | napolitana sauce | roasted garlic | almonds

SPICY LAMB CURRY R290
mango chutney | garlic yoghurt
choice of jasmine rice or roti

BRAISED CAMDEBOO SPRINGBOK SHANK R265
red wine | garlic mash | Boereboontjies

SEARED CAMDEBOO VENISON LOIN R195
butternut puree, sauteed kale and blackberry jus

SMOKED BEEF SHORT RIB R275
mfino pap, chakalaka puree,

PAN SEARED SALMON R395
soft polenta, parmesan and charred greens

FROM THE CHAR GRILL

Pumpkin bake, baby beets, braised chard, fynbos butter

ZEBRA LOIN 250g R285

KAROO LAMB TJOPS 300g R298

DRY AGED BONSMARA FILLET 250g R340

CAMDEBOO MIXED GRILL R415

CHEF'S CUT OF THE DAY R365

SIDES

WILD BASMATI RICE R55

HERBED MASH R55

ROASTED VEGGIES R55

GREEN SALAD R55

DESSERTS

WARM CHOCOLATE FONDANT R120
pistachio crunch | vanilla ice cream

DROSTDY MALVA PUDDING R100
vanilla custard | brandy snap

TIPSY TIRAMISU R125
Kahlúa | coffee | crème | cocoa

CAKE OF THE DAY R95
chefs' choice selection

CHEESE SELECTION R185
Karoo choice selection with pickles