

— heritage day menu —

BREAKFAST

Chicken Livers on Toast

Chicken Livers, Chili & Paprika Cream Sauce, toasted Sourdough, Labneh, crispy Onion, fresh Mint & Coriander

Biltong & Melrose Benedict

Toasted English Muffin, sautéed Spinach, spiced Beef Smash Patties, 18 month Matured Cheddar, two poached Free Range Eggs, Hollandaise & Biltong Powder

Seaside Breakfast

Roosterbrood, Salted Butter, Apricot Jam, smoked Snoek Pâte, soft fried Free Range Eggs, Oak smoked Stanford Mornay, local Salmon Trout Caviar & Seaweed

“Milky Lane” Waffle

Bacon, Banana, Beurre Noisette Ice Cream, Vanilla Chantilly, Golden Syrup & Sea Salt

BREAD SERVICE

Mini Vetkoekies w/ smoked Snoek Pâté & Makataan

STARTERS

Braai Flatbread

Dahnia Wors, Caramelised Onion, Danish Feta & Peppadew finished with Hot Honey, Sea Salt & Coriander

Local Cheese Board

3 Cheeses, FR Biltong, Droëwors, Chicken Liver Pâté, local Preserves, seasonal Fruit & freshly baked Artisanal Bread

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LUNCH

Smoked Lamb Potjie

Smoked Lamb Neck Potjie, creamy Samp, crispy Onions, “Chakalaka” & Dombolo

Weskus Catch of the Day

Local Catch of the Day, “Soet Patat”, braai’d Mushroom, “Mengelslaaitjie”, Lemon Beurre Blanc & Fines Herbes Oil served with Mosbolletjie & Bokkom Butter

Beef Fillet & Bone Marrow Butter

225g Beef Fillet, smoked Bone Marrow Butter, Chimichurri, roasted Baby Vegetables, Potato Dauphinoise & Jus

DRINKS

Stony Float with Gingerbread Biscuit

Cream Soda float with Popping Candy