



MENUCHA

COFFEE & CRAFTS

DINNER MENU

Starters

CAPE CEASAR SALAD. 75

with snowbush ciabatta croutons

GIN & ROASTED TOMATO SOUP. 70

with a portuguese roll & buchu butter

Mains

SLOW ROASTED PORK BELLY

WITH GINGER BEER AND ROOIBOS SAUCE. 165

with pilaf rice & pan-fried vegetables

KINGKLIP CORDON BLEU. 185

with mountain sage lemon butter, fries &
pan-fried vegetables

BEEF LASAGNE AL FORNO. 135

with a mixed salad & crusty garlic bread

MELANZANE ALLA PARMIGIANA. 135

with a mixed salad & crusty garlic bread

Dessert

NUTMEG PELARGONIUM TIRAMISU. 75

NAARTJIE AND HONEYBUSH CRÉPE SUZETTE. 65

served with WHIPPED CREAM / VANILLA ICE CREAM



Gathering for Good