

MURATIE

s t e l l e n b o s c h

Menu

STARTER

- **Soup of the Day – R50.00**

MAINS

- **Lady Alice's Vegetable Quiche**
Freshly prepared with Buttery Crust, roasted vegetables and Dalewood Brie, served with a Fresh Garden Salad - **R 85.00**
- **Bobotie Samosas**
served with fresh garden salad - **R75.00/R95.00**
- **George Paul Canitz Beef Burger**
180g homemade beef patty, tomato jam, mustard mayo, mature cheddar, gherkins, topped with bbq pulled pork & rocket, served with crispy fries & battered onion rings - **R125.00**
- **Laurens Campher Lamb Curry**
Traditional Lamb Curry served with basmati rice, poppadum & sambals **–R110.00**
- **Alberta Annemarie Afval**
made from Lamb Neck, cheeks, tongue, brain & stomach, made in the traditional style – **R120**

- **Oxtail** served with option of creamed potatoes or basmati rice –**R120**
- **Pork Belly with crisp crackling** served on creamed potatoes with red cabbage - **R145**
- **Mens Sirloin**
350g served with crispy French fries and fresh garden salad –**R155**
- **Ladies Sirloin**
250g served with Crispy French Fries and fresh garden salad –**R135**
- **Ansela van de Caab Lamb Shank**
Organic Slow roasted Karoo Lamb Shank, served on creamed potatoes, caramelized carrots & mixed roasted vegetables - **R 160**
- **Ansela van de Caab Charcuterie & Cheese Platter**
A selection of cheeses and charcuterie, dips and preserves served with freshly baked bread – **R165.00**
- **Local Cheese Platter – R115.00**

DESSERT

- **Ice cream with chocolate sauce – R40**
- **Malva Pudding – R45**
- **Chocolate brownie on salted caramel and topped with ice cream - R55**