# GRAZING MENU

## HOMEMADE ROSEMARY BREAD (G) 3

Served with early harvest olive oil and balsamic vinegar of Modena

# CHEESE PLATE (G)(D) 10.5

Two English cheeses, smoked almonds, home made chutney, grapes, charcoal crackers

### MEAT SELECTION PLATE (G) 12.5

Droëwors, biltong, rosemary bread, smoked almonds, cucumber pickles

#### HOMEMADE CURED MEATS 4.75

Choose from, Biltong, droëwors, dried duck breast

# GRAZING PLATE (G)(D) 22

Meat & cheese plate

#### SMOKED ALMONDS 2.75

Roasted almonds with a natural smokey flavour

#### TRUFFLED NUT MIX 2.75

Valencia almonds, cashews and peanuts roasted in a rich truffle flavour

#### CHILLI MIX 2.95

The perfect balance of salty, spicy and sweet with crunchy corn and hot wasabi peas

# DESSERTS



# MALVA CAKE (G)(D) 4

Moist baked sponge pudding, served with vanilla ice-cream

### ICE-CREAM & SORBET SELECTION 4

All made by Cremoloso, a local Artisanal producer based in Earlsfield

# CHEESE PLATE (G)(D) 10.5

Two English cheeses, smoked almonds, home made chutney, grapes, charcoal crackers

# CHOCOLATE FONDANT (G)(D) 4

with pistachio ice-cream

### MEAT SELECTION PLATE (G) 12.5

Droëwors, biltong, rosemary bread, smoked almonds, cucumber pickles

#### JORDAN MELLIFERA NOBLE LATE HARVEST, RIESLING 75ML 5.75

Sun-dried peach and apricot flavours with a well-balanced acidity add elegance to the long rich finish

## ESPRESSO MARTINI 7.5

Coffee, Black Cow Vodka, Kahlua. Why wouldn't you?

#### SPRINGBOKKIE 4

Because you cannot leave without it. Crème de Menthe and Amarula

#### Jägermeister 4

The perfect digestif

#### COFFEE 3

Espresso, Latte, Cappucino, Flat White, Americano

#### **TEA 2.5**

Rooibos, English Breakfast, Selection of Herbal Tea