








"THE FEASTING TABLE MENU"
CASUAL DINING EXPERIENCE TOWNSHIP INSPIRED CUISINE
260.00ZAR per person

THE FEAST:

(placed in the center of the table for guests to share)

- * mqa (pap with butternut, nutmeg & truffle oil), topped with bisto (home made - roasted tomato relish) 
- * salad (in season greens) | olive oil and balsamic vinegar dressing 
- * isonka samanzi (steamed bread topped with sesame seeds)  -contains gluten
- * umngqusho (samp cooked in coconut cream and tarragon) 
- * vegetable curry 
- * mlegwa (fall off the bone run away chicken slowly cooked with fennel flavour)
- * sous vide and seared beef cut into slices topped with caramelized onion

THE SWEET STUFF:

- * Citrus flavored cake with dark chocolate choc chips | fresh berries:

FINE PRINT!!!

THIS IS HOW OUR CURRENT FEASTING MENU WORKS...

The menu offering caters for vegan and vegetarian diets as well as affording choices for gluten intolerant guests while feasting together. The cuisine is laid out in the center of the table for guests to feast and sample the different kinds of township staples.

PLEASE WALK THIS JOURNEY WITH US...LIKE US, FOLLOW US & ENGAGE WITH US!!



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