

HOW DOES THE ROTISSERIE WORK?

FOLLOW THESE STEPS AND ENJOY!

STEP 1: PICK A PLATE AND CHOOSE YOUR SALADS AND SIDES FROM THE HARVEST TABLE

STEP 2: WEIGH YOUR PLATE WITH YOUR SALADS AND SIDES

STEP 3: ORDER YOUR MEAT SELECTION AT THE TILL POINT

STEP 4: TURN RIGHT AND COLLECT YOUR MEAT

STEP 5: ENJOY!

HOT-CROSS BUN JAFFLE



Remember jaffles?

Popular at festivals and events during the Eighties and Nineties, these delightful round sandwiches can be filled with whatever strikes your fancy. Chef Pieter suggests a delicious Easter version made with hot-cross buns and filled with ricotta, honey and pears.

Do try it with the 2016 Leopard's Leap Chardonnay Pinot Noir!

HOT-CROSS BUN JAFFLE

Ingredients

- 4 hot-cross buns, sliced open
- 2 pears, cored and sliced lengthwise
- 250 ml ricotta cheese
- salt and pepper to taste
- 1 tbsp butter
- 1 tbsp honey, plus more for drizzling on top
- 4 tbsp toasted walnuts, chopped

Method

In a small mixing bowl, mix together the ricotta cheese, salt and pepper until combined.

Melt the butter and honey together in a medium-sized frying pan over medium heat.

Place the sliced pears in with the honey-and-butter mixture and cook for 1 - 2 minutes per side or until the pears start to caramelize.

While the pears are caramelising, assemble the hot-cross buns.

Spread some of the ricotta onto one side, then top with caramelised pear slices, chopped walnuts and a drizzle of honey.

Put into a jaffle pan and cook until golden.

Serve immediately.

ROTISSERIE



SEASONAL SALAD

R24,00 PER 100g

FREE-RANGE CHICKEN

LAINGSBURG LAMB

ROLLED PORK BELLY

SLOW-COOKED BEEF

PLEASE ASK YOUR WAITER ABOUT THE SELECTIONS OF MEAT AVAILABLE

KIDDIES [UNDER 12]



TOASTED SANDWICH

R55,00

PASTA

R45,00

BURGER

R65,00

CHIPS

R25,00

FOR YOUR SWEET TOOTH



A SELECTION OF MINI DESSERTS IS AVAILABLE DAILY: RICE

KRISPIES MARSHMALLOW TREATS, PEPPERMINT CRISP TART,

CHEESE-CAKES, TIRAMISU, CHOCOLATE BROWNIES, CUPCAKES.

ALL RANGING FROM R15,00 - R30,00.



MENU

PLEASE NOTE:
ALL ITEMS ON THE MENU
ARE SUBJECT TO AVAILABILITY

WINE LIST

GLASS BOTTLE

LOOKOUT

LOOKOUT CHENIN BLANC CHARDONNAY	-	R40,00
LOOKOUT PINOTAGE ROSÉ	-	R40,00
LOOKOUT SEMI-SWEET	-	R40,00
LOOKOUT CABERNET SAUVIGNON SHIRAZ	-	R40,00

CLASSIC COLLECTION

SAUVIGNON BLANC	R22,00	R46,00
CHENIN BLANC	R22,00	R46,00
CHARDONNAY (UNWOODED)	R22,00	R46,00
CHARDONNAY PINOT NOIR	R22,00	R46,00
CABERNET SAUVIGNON MERLOT	R27,00	R52,00
MERLOT	R27,00	R52,00
SHIRAZ	R27,00	R52,00
CABERNET SAUVIGNON	R27,00	R52,00

FAMILY COLLECTION

CABERNET SAUVIGNON	R33,00	R82,00
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CULINARIA Collection

MÉTHODE CAP CLASSIQUE	R40,00	R140,00
CHENIN BLANC	R40,00	R90,00
PINOT NOIR	R45,00	R110,00
GRAND VIN	R42,00	R110,00
MUSCAT DE FRONTIGNAN	R35,00	R90,00

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INVERROCHE VERDANT (SUGGESTED SERVING: LEMONADE)	R20,00
INVERROCHE CLASSIC (SUGGESTED SERVING: LEMONADE)	R20,00
INVERROCHE AMBER (SUGGESTED SERVING: LEMONADE)	R20,00

BEVERAGES

HOT

TERBODORE
— COFFEE ROASTERS —
EST. 2004

AMERICANO	R20,00
SINGLE ESPRESSO	R18,00
DOUBLE ESPRESSO	R20,00
CAPPUCCINO/FLAT WHITE	R23,00
CAFÉ LATTE	R23,00
HOT CHOCOLATE	R30,00
RED ESPRESSO	R18,00
RED CAPPUCCINO	R23,00
RED LATTE	R25,00
ROOIBOS TEA	R18,00
CEYLON TEA	R18,00
SPECIALITY TEA	R25,00
BABY CHINO	R12,00

COLD

STILL AND SPARKLING WATER	R18,00
GRAPETISER	R25,00
COKE, COKE LIGHT, CREAM SODA AND FANTA	R18,00
FRESHLY SQUEEZED SEASONAL FRUIT JUICES	R25,00
HOME-MADE LEMONADE / ICED TEA	R20,00
LEOPARD'S LEAP WINE COCKTAILS	R25,00
CASTLE LITE	R25,00
PERONI	R28,00
ROCK SHANDY	R35,00
LEMONADE / TONIC / DRY LEMON / SODA WATER	R18,00
EVERSON CIDER	R48,00

CRAFT BEER



STRIPED HORSE LAGER (330 mL)	R45,00
STRIPED HORSE PILSNER (330 mL)	R45,00
STRIPED HORSE PALE ALE (330 mL)	R45,00

PRODUCTS SUBJECTED TO CHANGE AND AVAILABILITY