

## BREAKFAST

(09h00 – 11h00)

The Rhebok Breakfast 115  
2 eggs, bacon, beef sausage, grilled tomato, chips, toast & jam

Eggs Benedict 85  
streaky bacon & 2 poached eggs on an English muffin with hollandaise sauce & rocket

Frittata 75  
Spinach, mushroom & feta

Croissants  
Plain with jam & cheese 35

## PLATTER

Each platter will have complimentary farm butter and breads to start.

Can't decide? Have a bit of everything!

450 per platter serving two guests

Additional butter and breads

Farm butter	20g	3
Focaccia	100g	6
Grissini sticks	100g	6

Medley of olives	50g	20
Smoked olives	50g	20
Mediterranean olives with feta and sun-dried tomatoes	50g	25

Onion marmalade	50g	10
Homemade chutney	50g	10
Mustard	30g	10
Hummus	50g	20
Sweet Preserves	50g	15

Dalewood Camembert	25g	20
Foxenburg	25g	20
Creme'a'lat gorgonzola	25g	20

Ryan Boon Droewors	70g	35
Ryan Boon Biltong	50g	40

We support our local artisans.

Please ask your waiter which artisan's charcuterie products we have available today.

Salami	50g	40
Proscuitto	50g	45
Coppa	50g	45
Beef pastrami	50g	40

## **STARTER**

Traditional Roosterkoek smoked bacon butter and citrus marmalade	45
Mason Organic Farm Salad pickled beetroot, goats cheese, nasturtium and walnut pesto	75
Franschhoek Trout Croquettes lemon aioli, avocado and cucumber salad	80

## **MAIN COURSE**

Potato Gnocchi Beurre Noisette wild mushrooms and Huguenot cheese crème	135
200g Grass Fed Ryan Boon Beef Burger onion jam, camembert, crispy bacon and hand cut fries	135
Catch of the Day potato puree, autumn greens, lemon beurre blanc and crispy onions	180
Slow Cooked Beef Short Rib roasted Autumn roots	180

## **DESSERT**

Warm Apple Pudding cinnamon crème fraiche	65
Flourless Chocolate Torte chocolate mousse and macerated strawberries	65
Almond panna cotta granola crumble	65

## **CHILDREN MENU (under the ages of 12)**

Spaghetti Bolognese	60
Cheese burger and hand cut fries	60
Crispy fish, mash potato and peas	65
Ice cream and chocolate sauce	30
Kiddies milkshakes (Vanilla, chocolate or strawberry)	35

**EASTER PICNIC**

450 per basket serving two guests

(Will be available until the end of April)

Homemade hot cross buns with salted farm butter  
Dalewood camembert and Kleinrivier Gruberg hard cheese  
Rhebokskloof preserves and crackers  
Traditional pickled fish with fresh coriander  
Rosemary and sea salt focaccia  
Beef pastrami  
Chick pea hummus and wholegrain mustard spread  
Autumn garden salad with raw apple cider vinaigrette  
Flourless chocolate torte, crème fraiche and strawberries

**VEGETARIAN EASTER PICNIC**

450 per basket serving two guests

(Will be available until the end of April)

Homemade hot cross buns with salted farm butter  
Dalewood camembert and Kleinrivier Gruberg hard cheese  
Rhebokskloof preserves and crackers  
Traditional pickled cauliflower with fresh coriander  
Rosemary and sea salt focaccia  
Spiced hummus  
Wild mushroom and thyme crustless quiche  
Autumn Garden salad with raw apple cider vinaigrette  
Flourless chocolate torte, crème fraiche and strawberries

**CHILDREN'S EASTER PICNIC**

95 per basket serving one child

(Will be available until the end of April)

(From 2 - 12 years old. Mom's may order the basket for their children less than 2 but it is not a prerequisite, we understand children under 2 may eat very different food, which the mom may bring in)

Hot cross bun  
Baby bell cheese  
Chicken nuggets  
Cherry tomatoes, cucumber sticks and baby carrots  
Speckled eggs  
Potato crisps  
Mini juice