



RHEBOKSKLOOF

WINE ESTATE

FUNCTION MENUS

CANAPÉS

PETIT TART OF HEIRLOOM TOMATO / SWEET BASIL AND MARINATED FETA	R15
ROASTED PUMPKIN AND MOZZARELLA ARANCINI / PARSLEY AIOLI, MICRO ROCKET	R20
GRILLED ZUCCHINI AND SALTED RICOTTA SOUFFLÉ / TARRAGON MOUSSE	R25
SPICY WOODFIRED CHICKEN WONTON / SALSA VERDE, LABNEH	R20
ORIENTAL SESAME CHICKEN SKEWER / CUCUMBER, HONEY OYSTER DRESSING	R25
ROAST BEEF, HORSERADISH CREAM ON CROUTE	R25
FRESHLY SHUCKED OYSTER / FERMENTED CHILLI MAYO AND LEMON PEPPER PEARLS	R30
PANKO CRUSTED OYSTER / OYSTER MAYONNAISE	R35

Set Menu

Three course	R375
Four course	R450

STARTER

MASON FARM ORGANIC WINTER HERB SALAD WITH
PICKLED HEIRLOOM BEETROOT, GOAT'S CHEVIN AND
TOASTED WALNUT NASTURTIUM PESTO

BABY GEM SALAD WITH HUGUENOT CHEESE CRUMBLE,
ANCHOVY DRESSING AND GRUYERE SHAVINGS

FARM SALAD WITH COLD SMOKED FRANSCHHOEK
TROUT, AVOCADO, WINTER RADISHES, CITRUS HERBED
QUINOA AND MICRO SALAD

SMOOR SNOEK CROQUETTES WITH TEXTURES OF
CAULIFLOWER AND CAPE ATCHAR AÏOLI

BEEF TAGLIATA WITH GRUYERE SHAVINGS, WILD ROCKET AND TRUFFLE MAYO

MAIN COURSES

SHIITAKE AND WILD GARLIC RISOTTO WITH TRUFFLE INFUSED BUTTER,
KLEIN RIVIER GRUYERE AND CRISPY ONIONS (V)

MEDITEREANEAN VEGETABLE BOWL, SMOKED TOMATO RAGOUT (VEGAN)

CONFIE DUCK, LENTIL, ORANGE AND GINGER GLAZED CARROTS, CRISP KATAFI

SLOW ROAST LAMB SHOULDER WITH BRAISED BARLEY, SEASON VEGETABLES
AND HONEYED ROOIBOS JUS

CHAR GRILLED BEEF SIRLOIN, POTATO GRATIN, MUSHROOM AND BURNT ONIONS

DESSERT

WARM APPLE AND ALMOND CRUMBLE WITH CARDAMOM
SPICED CRÈME

ROOIBOS TEA CRÈME BRULEE, HONEYED RED WINE PEAR,
PEAR CRISPS AND BISCOTTI

70% DARK CHOCOLATE TORTE, STRAWBERRY AND MINT SALAD WITH VANILLA ICE CREAM

SMALL SWEET BITES

PETIT CHOCOLATE BROWNIES R20

APPLE CRUMBLE, CHANTILLY CREAM R20

MINI LEMON MERINGUES R25

BAKED CHEESE CAKE R25

MID NIGHT SNACKS

SKINNY FRIES R20

MINI BOEREWORS ROLLS WITH DIJON MUSTARD AND FRIED ONION R25

BEEF SLIDERS R30

TOASTED CHEESE SANDWICHES R30

CHEESE TABLE, LOCAL CHEESES, HOMEMADE CHUTNEY AND PRESERVES R50

BREAD TABLE R180

FARM BREAD, BUTTER, HUMMUS

SELECTION OF CURED MEATS, DROEWORS WITH HOMEMADE CHUTNEY AND MUSTARD

CRISNAS OLIVES

LOCAL CHEESES AND PRESERVES

BRAAI MENU (minimum 30pax)

R380

TO START

CHARED GRILLED CORN AND CHEESE BREAD, ACHAR BUTTER
HUMMUS

MAINS

CRUNCHY SLAW, TOASTED CASHEWS AND MISO DRESSING
TOMATO, OLIVE AND FETA SALAD, ORGANUM DRESSING
BABY POTATOES, CRISPY BACON AND SPRING ONION SALAD

FROM THE FIRE

CHOICE OF 2 MEATS

GARLIC AND ROSEMARY MARINATED LAMB SHOULDER, CUCUMBER RIATA
WHOLE BEEF SIRLOIN, HORSE RADDISH CREAM
BBQ CHICKEN KEBABS
WHOLE FISH

DESSERT

PAVLOVA, CHANTILLY CREAM AND FRESH FRUIT

HARVEST TABLE (minimum 30pax)

R420

FARM BREAD AND BUTTER

BABY COS LETTUCE, HUGUENOT CRUMBLE AND GRUYERE SHAVINGS
WARM NEW POTATOES, CRISPY MAPLE SMOKED BACON, FRESH HERBS AND BURNT ONIONS
HARRISA ROAST CAULIFLOWER WITH TOASTED ALMONDS, DRIED APRICOTS AND FRESH CORIANDER
BRAISED LEEK AND BUTTER ROASTED CHICKEN PIE WITH RAW APPLE CIDER DRESSED HERB SALAD
WILD GARLIC AND ANCHOVY GRILLED KAROO LAMB SHOULDER WITH COURGETTE, AUBERGINE AND HUNG YOGHURT
PAVLOVA, CHANTILLY CREAM AND FRESH FRUIT