

The DELI

A SOUTH AFRICAN CHRISTMAS VEGETARIAN

Starters

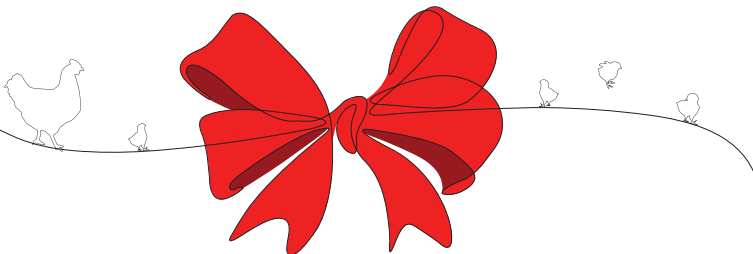
- Garlic herb and cheese bread 🥛 🌾
- Garden pesto, fire roast aubergine spread, butter 🥛 🌾
- Falafel, hummus and deep fried chickpeas 🌾
- Pickled red onion, mustard emulsion 🥛
- Werf garden leaves and vegetable salad,
creamy herb dressing, croutons, parmesan 🥛 🌾
- Braaied baby marrow, lemon butter sauce,
spicy pickled cucumbers 🥛

Mains

- Wood fire roasted cauliflower,
noisette, capers, mustard crème 🥛
- Roasted baby potatoes
- Pickled carrot and charred pineapple salad
- Braaied broccoli, amasi, parmesan 🥛

Dessert

- Rooibos cinnamon baked custard, grilled peaches,
rosemary caramel 🥛 🌾 🥚
- Traditional mine pies 🥛 🌾 🥚



Keep an eye out for allergen ingredients:

🥛 Dairy 🌾 Gluten 🥜 Nuts 🌾 Seeds 🦪 Shellfish 🐟 Fish 🥚 Egg

The DELI

A SOUTH AFRICAN CHRISTMAS

Starters

- Garlic herb and cheese bread 🥛🌾
- Garden pesto, fire roast aubergine spread, butter 🥛🌾🥚
- Shaved smoked beef and pickled ox tongue
Pickled red onion, mustard emulsion 🥛
- Werf garden leaves and vegetable salad
creamy herb dressing, croutons, parmesan 🥛🌾
- Braaiied local fish, lemon butter sauce
spicy pickled cucumbers 🥛🥚

Mains

- Wood fire roasted Angus Beef flat rib
roast onions, gravy, Werf garden herb salsa 🥛🌾
- Beef fat roasted baby potatoes
Pickled carrot and charred pineapple salad
Braaiied broccoli, Amasi, Angus Beef biltong 🥛

Dessert

- Rooibos cinnamon baked custard
grilled peaches, rosemary caramel 🥛🌾🥚
- Traditional mince pies 🥛🌾🥚



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🥛 Dairy 🌾 Gluten 🥜 Nuts 🥚 Seeds 🦞 Shellfish 🐟 Fish 🥚 Egg