

## LIGHT MEALS MENU - LUNCH AND DINNER

(served daily)

## Starters & Main Courses

Cheese Board

Prawn & baby marrow tempura with sweet chilli sauce (S)	R45.00
Panchetta wrapped goat's cheese served with a green salad, toasted pine nuts and a red wine vinaigrette (N)	R55.00
Chef's salad of the day (V)	R45.00
Winelands cheese and cold meat platter	R65.00
Cumin flavoured lentils accompanied with roasted sweet potato and fresh coriander (V)	R45.00 / R65.00
Chicken and papaya salad with fresh julienne vegetables, caramelized nuts and a sweet and sour dressing	R45.00 / R70.00
Penne pasta with a spicy tomato sauce finished with Parmesan shavings	R30.00 / R60.00
Flash fried Patagonian calamari accompanied by fragrant rice and lemon butter (S)	R45.00 / R75.00
Veal burger with crispy onion rings, mature cheddar cheese and fries	R65.00
Tender 300g Sirlion with fries, served with a butter lettuce salad and your choice of flavoured butter	R90.00
Succulent spatchcock baby chicken prepared with either a lemon and herb or a peri peri sauce served with potato wedges and a tomato and onion salad	R90.00
Lodge Platter for 2: Dolmades, aubergine & garlic dip, fried halloumi cheese, lamb kebabs, olives, crispy baby calamari and freshly baked lodge bread	R125.00
Desserts	
Crispy waffle covered in maple syrup served with freshly whipped cream or ice-cream	R40.00
Amarula crème brûlée $\tilde{\ }$ South African twist on the traditional crème brûlée (A)	R40.00
Chocolate, coffee and toffee trifle our best kept secret	R40.00
Eton Mess - a delectable combination of strawberries, cream & meringue	R40.00
Biscuit and truffle plate for 2	R40.00

 $(V)\ Vegetarian \cdot (A)\ Alcohol \cdot (P)\ Pork \cdot (N)\ Nuts$ 

R50.00