

# THE OLD RECTORY

*Hotel & Spa*

## LUNCH MENU

### LIGHT MEALS

SUMMER CAPRESE (V) <i>Roasted heirloom tomatoes with cumin and honey, burrata, basil pesto</i>	R220	THE OLD RECTORY CAESAR <i>Baby gem lettuce, boiled eggs, croutons, caperberries, Parmesan, classic Caesar dressing</i>	R160
KUDU CARPACCIO SALAD <i>Peppadews, preserved figs, gorgonzola, balsamic glaze, fresh mint, rocket</i>	R225	<i>Add prawns or chicken</i>	R75

### MAINS

VEGAN BOWL (V) <i>Couscous, falafel, marinated carrot ribbons, grilled courgette with chimichurri, chargrilled corn, pineapple, marinated aubergine carpaccio, herby labneh</i>	R210	LOCAL CATCH CEVICHE <i>Garlic aioli, tomatoes, avocado, caperberries, sesame seeds, chilli, lemon &amp; coriander vinaigrette</i>	R180
ROOSTERKOEK BURGER <i>Battered chicken thighs, homemade coleslaw, thick handcut chips, tomato "smoor"</i>	R140	GRILLED PRAWN PASTA SALAD <i>Baby greens, tomato, cucumber, garden peas, avocado, Marie Rose dressing</i>	R200
RUMP STEAK <i>Chimmichurri, skinny fries, garden salad</i>	R160		

### DESSERTS

KAY & MONTY GELATO TRIO <i>Your choice of homemade ice cream flavours made with Kay &amp; Monty wines:</i> <ul style="list-style-type: none"><li>• <i>Pretty Polly rosé &amp; strawberry</i></li><li>• <i>Champu Cap Classique &amp; blueberry</i></li><li>• <i>The Sav Sauvignon Blanc &amp; pineapple</i></li><li>• <i>The Chick SMG red blend &amp; raspberry</i></li></ul>	R115	LEMON TART <i>Meringue, fresh berries, passionfruit sorbet</i>	R90
		MILK TART PROFITEROLE <i>Rooibos ice cream, orange caviar, berries</i>	R110
		CHEESE PLATE <i>A selection of cheese with preserves</i>	R190

