



THE TWELVE APOSTLES
HOTEL AND SPA

OUR HERITAGE

Created by Executive Chef Christo Pretorius / The 12 Apostles

ARRIVAL SNACKS

biltong and droëwors

tomato, brie and caramelized onion braai broodjies

marinated olives and spiced nuts

STARTER

Chakalaka Kare Pan

smoked venison | pickled onions | chive aioli

MAIN COURSE SELECTION

Served family style per table

charcoal roasted baby potatoes with crème fraîche and chopped chives

mielie pap with chakalaka smoor

seasonal table salad with house dressing

grilled baby carrots with honey and sunflower seeds

roast butternut, bulgur wheat, chunky herb and mustard dressing

From the Grill (Braai)

marinated chicken

grilled beef fillet

braaied corn (Mielies) with sour cream, chives and spiced popcorn

DESSERT COURSE

Malva Pudding

salted caramel | brandy custard ice cream | citrus crumble | orange gel | gooseberries salad