**Mother’s Day Lunch Menu**

We recommend 3-4 plates per person.

**Caprese Avocado Salad (V) (GF) 85**

avocado | marinated olives | cherry tomatoes | bocconcini | balsamic glaze

*Recommended Wine: Zorgvliet Cabernet Franc Rosé*

**Venison Carpaccio (GF) 130**

caper berries | parmesan shavings | balsamic reduction

*Recommended Wine: Zorgvliet Merlot*

**Kataifi Ball Salad (V) 75**

goats’ cheese Kataifi balls | pea puree | greens | crispy chickpeas |

spiced honey dressing

*Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc*

**Salmon Poke Bowl 90**

Norwegian salmon | sushi rice | edamame beans | cabbage |

fresh radish | ginger | soy sauce

*Recommended Wine: Zorgvliet Cabernet Franc Rosé*

**Halloumi 95**

Kataifi halloumi | crispy Parma ham | figs

*Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc*

**Spiced Honey Prawns 95**

prawns | glass noodles | greens | fried ginger sticks

*Recommended Wine: Simoné*

**Chicken Lobster 100**

boneless chicken thigh kebab | creamed potatoes | greens | sticky soy glaze

*Recommended Wine: Simoné*

**Wild Mushroom Risotto (V) 85**

pecorino shavings

*Recommended Wine: Simoné*

**Sticky Pork Belly 110**

potato cannoli | greens | crispy crackling

*Recommended Wine: Zorgvliet Cabernet Franc*

**Grilled Fillet with dumplings 110**

80g fillet steak | mushroom dumplings | sweet soy broth | ginger

*Recommended Wine: Zorgvliet Cabernet Sauvignon*

**After lunch delights**

**Milk tart cigars 100**

vanilla bean ice cream

**Chocolate fondant 110**

vanilla bean ice cream

**Summer Pavlova 115**

cream | summer berries

**For the Little Ones**

*Crumbed or Pan-fried chicken strips and Pomme frites 95*

*Roasted chicken drumsticks and croquettes 95*

*Beef burger and Pomme frites 95*