



LUNCH & DINNER MENU

SEASONAL FRUIT PLATTER FOR 2

Light and refreshing, a medley of seasonal local fruits

R 150

CHEESE & CHARCUTERIE PLATTER

Local artisanal cheeses & meats served with preserved fig,
onion marmalade & biscuits

CHEESE ONLY R 160 or CHEESE & MEATS R 220

BLT SANDWICH

Classic bacon, lettuce & tomato sandwich with a plum chili mayo
On a bread of your choice (white, brown, rye or gluten free)

R 100

SMOKED SALMON SALAD

Soft strips of smoked salmon paired with fresh greens &
a crème fraiche dressing

R 120

APPLE, ROCKET & WALNUT SALAD

Sweet apple flavors softened with blue cheese & walnuts,
topped off with a light yoghurt dressing

R 120

HOMEMADE SOUP OF THE DAY

Kindly inquire which soup is available

Served with bread of your choice (white, brown, rye or gluten free)

R 90

QUESADILLA

Soft flour tortilla filled with topping of your choice, cheese, spring onions & coriander. Served with sour cream & mashed avocado

Choose chicken & peppers or black bean topping

R 120

BASIL PESTO FRESH PASTA

A classic tagliatelle with a homemade basil pesto,

Parmesan-style cheese & fresh basil

Add crispy bacon (+R 20)

R 100

BOBOTIE RAVIOLLI

Ravioli filled with curried meat cooked in garlic & sage butter, finished with a touch of Grana Padano

R 120

RICOTTA & SPINACH RAVIOLLI

A lighter ravioli coated in white wine sauce

served with Grana Padano

R 120

CHICKEN POT PIE

A KP classic homemade chicken & thyme pie

served with a side of green salad or chips

R 140

MAGNUM ICE CREAM

R 40