

Sample Menu

Our delicious homemade meals are prepared daily

by

Shangaan Chef Daniel Mkhondo.

We share meals family style at a community table.

Breakfast:

French press coffee, assorted hot teas, yoghurt, fresh fruit (watermelon, pineapple, strawberries, grapes, kiwi, mango, star fruit and passion fruit) with fresh baked muffins and assorted jams.

Lunch and Dinner:

Here are a few selections: all accompanied by Greek salad and mixed green salad.

- Picnic lunch under the trees or the river with: mixed cheeses, crackers, fresh baked cornbread.
- Spanakopita - Spinach pie
- Red Pepper Risotto

- Curried Lentils with vegetables
- Butternut Squash Quiche
- Assorted local meats (chicken, rib, sausage) barbeque served with mieliepap (maize porridge) and vegetables.
- Traditional South Africa meal where meat is stewed and served with mieliepap (maize porridge), and vegetables. cooked over an open fire in a three-legged pot (or potjie),

Dessert:

Lemon Meringue pie, French Vanilla Ice Cream topped with Amarula and Malva pudding (South African cake pudding).