



M E N U

# FYNDRAAI

FOOD OF ORIGIN



## STARTERS

Soup of the day  
R39

### Fyndraai Tapas Selection

Roasted bell pepper and *wildeknoffel*, garlic olive *smoortjie*, spicy beef *biltong*, mini burger roll, traditional *pampoen*  
Cajun grilled calamari with black pepper and basil mayonnaise, fish *frikkadelle*, chicken and vegetable *samoos*  
mango chutney and tomato relish

R95

Combo of Cape tempura fried black tiger prawns and pan-fried sea scallops,  
served with lemon flavoured pear purée enhanced with a *rooibos* and citrus balsamic syrup

R76

Camembert salad, crumbed and deep-fried, served on a wild rocket salad with dried figs, walnuts and a tangy fig !

R49

Kalahari truffled wild duck liver pâté, served with *gestoofde rooiui* marmalade, mushroom salad  
and freshly baked *wildeknoffel* toast

R54

Caramelized spring onion and leek tart, served with wild rosemary creamed cheese mousse,  
avocado purée, *tamatiekonfy* and *spekboom* salad

R47

Cape *snoek* velouté, *vinkel* curry scented fishcake croutons, turmeric *bokkom bruinsalie* mayo  
emulsion served with buttered *vetkoek*

R41

Exotic Fyndraai salad, grilled peppers, *katballetjies*, *wilde olywe*,  
grilled asparagus and green pea cream with an emulsified mustard dressing

R40

## MAINS

Baked parcel of Cape line fish *masala* with sweet chilli, ginger coconut sauce,



## MAINS

Braised venison with *gestoofde rooikool*, *witwortel* and *soetpatat* emulsion, roasted apricots and a green peppercorn *Gemoedsrus* sauce  
R115

*Eierrog* and *Dik Delta fynbos* vegetable roll, baked in a potato, goat's cheese and buttermilk sauce, dressed with warm chickpea vinaigrette  
R89

Beef rump, grilled and gratinated with a *wilde kruie* and *bloukaas* crust, served on sweet sour *Kaapse tamatie* potato fries and garlic licorice butter sauce  
R118

*Wilde kruie* coated Karoo lamb loin, combined with its own marinated grilled fillet, accompanied by fennel and rosemary braised onions and vanilla potato custard with wild mint flavour  
R122

Free range chicken tandoori, chervil and pecan nut basmati rice, braised leeks served with a light thyme butter sauce  
R98

## DESSERTS

Cocoa coupe, filled with cinnamon, orange and *Amarula* ice cream, served with cocoa and caramel sauce  
R39

Lavender and *boegoe* flavoured crème brûlée, with chilli and *klapper* chocolate mousse and *lemmetjie* sorbet  
R41

Banana and maple pudding with wild sage, *heuningbosstroop* and nutty ice cream  
R43

Traditional *melktert*, served with *koeksister* and vanilla ice-cream  
R42



#### PICNIC MENU

- Basil pesto marinated farm vegetables with chive humus
- Sage and *boegoe* flavoured feta cheese, olives, baby leaves and almonds
  - Spicy sliced *biltong*
- Fried bacon, onion and potato mayo salad with vinaigrette and rocket leaves
  - Local cheese with homemade *blatjang*, crackers and *kraakbrood*
  - Chicken tandoori with cucumber and honey mustard yoghurt
    - Lamb kofta with mint creamed cheese
- Smoked Franschhoek trout and smoked *snoek* pâté, caper berries and fresh lemon
  - Home baked Cape breads served with butter, cured meats and condiments

- Fresh seasonal fruit salad with citrus aromas
- Apple tart with fresh cream and apple syrup

- A bottle of Solms-Delta Lekkerwijn (per two)
- A bottle of Solms-Delta Vogelvrij spring water

R135 per person

Booking essential for groups of ten or more

#### GLOSSARY OF TRADITIONAL CULINARY TERMS

- *Amarula* - a South African cream liqueur made from sugar, cream and the fruit of the African Marula tree
- *Atjar* - a mixture of spicy pickled fruit and/or vegetables • *Biltong* - beef, salted, spiced and sundried • *Bloukaas* -
- *Boegoe* - an indigenous Khoe herb, can be used both for cooking and medicinal purposes • *Bokkom* - salted dried
- *Bruinsalie* - indigenous brown sage • *Dik Delta* - our own fynbos culinary garden, where we grow indigenous herbs
- *Eiervrug* - eggplant • Fish *frikadelle* - traditional spicy fish cakes • *Fynbos* - a vegetation type unique to the Cape
- *Gemoedsrus* - our unique fortified Shiraz • *Gestooftde rooikool* - braised red cabbage • *Gestooftde rooiui* - braised onion
- *Heuningbosstroop* - a syrup flavoured with an indigenous herb • *Kaapse tamatiebredie* - traditional Cape tomato
- *!Karri* - a traditional Khoe beverage made with fermented honey • *Katballetjies* - an indigenous liquorice flavoured product
- *Klapper* - coconut • *Koeksister* - sticky braided sweet dough twists, a traditional sweet that goes back many years
- and remains a firm favourite • *Koljander* - coriander • *Lemmetjie* - lime • *Masala* - A blend of many spices used in South African
- slave cuisine, most often containing cardamom, coriander and mace together with pepper, nutmeg, fennel seeds
- *Melktert* - traditional milk tart • *Pampoenkoekies* - pumpkin fritters • *Pietersielie* - parsley

