

POTBROOD & SCONES

Our freshly baked “potbrood” or scone served with a choice of De Kraal Botter 67

Add on options:

- Ⓥ Silky and luxurious double thick whipped cream 35
- Ⓥ Strawberry or apricot jam 18
- * Ⓥ Homemade lemon marmalade 32
- Chorizo picante 55
- Salami 55
- Venison biltong 55
- Ⓥ Golden Cheddar cheese 35

ZOET

- Ⓥ **Our famous cloudy Pavlova** 98
topped with silky luxurious double thick whipped cream, complimented by the chef's topping of the day
- Ⓥ **Decadent dark chocolate & pistachio brownies** served with citrus infused double cream 72
**contains nuts*
- Ⓥ **Creamy white chocolate cheesecake** topped with fruity berry compote & fresh mint 86

DE KRAAL BOTTER 32

Citrus, fig & rosemary
Blue cheese & honey
Mixed berries
Dulce de leche & caramelised pistachio nuts
Bacon & jalapeno
Garlic & thyme
Sundried tomato
Olive & feta

Our delicious infused butters are also sold separately for you to enjoy at home – R85 per 150g sachet

**Note: a 10% service charge will be added to the bill for a table of 8 people or more*

MENU

DE KRAAL
PIERNEEF RESTAURANT

H. Pienneef

LUNCH MENU

Served from 11h00

SOEP

Seasonal soup of the day served with your choice of bread and De Kraal Botter **135**

(v) (*) **a vegan or vegetarian option is available on request* **115**

Bread options from our bakery:
Potbrood, Rye bread, Sourdough bread or Flatbread

SALADE

(v) **Juicy citrus segments marinated in lemon-honey** served on a bed of garden greens with guacamole and a zesty vinaigrette **138**

Smoked salmon slivers served on a bed of garden greens with cream cheese, a dollop of guacamole and salty deep-fried capers **165**

Smoked springbok carpaccio roses served on fresh garden greens with tomato salsa, spring onion slivers, salty deep-fried capers and parmesan shavings accompanied by a balsamic reduction and a garlicky toasted baguette **165**

GALETTE

Our golden crispy puff pastry open pies with:

Slow cooked deboned oxtail in a rich red wine and tomato sauce accompanied with a helping of traditional stewed fruit **182**

(v) **Sundried tomato, basil pesto, olives and feta cheese** **163**
**contains nuts*

Smoked pulled pork rounded off by a helping of traditional stewed fruit **176**

Add a side salad **42**

(*) VEGAN

(v) VEGETARIAN

SCHOTELS

Mediterranean platter for two **330**
with marinated feta cheese and olives, Caprese (sundried tomato, mozzarella and fresh basil), Chorizo picante, baked Brie cheese with pear and walnut relish served with our freshly baked "potbrood" and flatbread with your choice of De Kraal Botter
**contains nuts*

Meaty platter for two **340**
with salami, venison biltong, chorizo picante, bacon, beef sausage, pickles, salsa and basil pesto mayo served with our freshly baked "potbrood" and flatbread with your choice of De Kraal Botter
**contains nuts*

BURGERS

Our thick homemade De Kraal beef patty served on a fresh bun with a side.

De Kraal burger smothered with our signature basil pesto mayo, topped with sliced golden Cheddar cheese **152**
**contains nuts*

Smoky bacon and guacamole burger **165**

Hearty burger topped with our creamy mushroom sauce **165**

Side options: Blushing beetroot crisps or sweet potato fries or homemade battered onion rings

GEROOSTERD BROOD

Toasted sandwiches served on your bread option:

Golden Cheddar cheese **65**

Salami & Cheddar cheese **82**

Egg, bacon and Cheddar cheese **92**

Bread options: White bread, Brown bread, Rye bread or Sourdough bread

Add a side: Blushing beetroot crisps or sweet potato fries or homemade battered onion rings **38**

Add a side salad **42**

