



SWELLENDAM SOUTH AFRICA
SCHOONE OORDT
Country House
1853

Summer Menu

2020

First Course

Watermelon Gazpacho (VN) <i>cucumber, chilli, ciabatta</i>	95
Beetroot Gnocchi (V) <i>beer soil, radish cream</i>	95
Lemongrass & Citrus Glazed Seafood <i>basil vichyssoise, spring onion, crispy leeks</i>	120
Kudu Carpaccio <i>biltong cream, charred onion</i>	110
Land & Sea – a play on Vitello Tonnato <i>free-range beef fillet (raw), tuna mayo, fried capers</i>	125



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Next Course

Grass Fed Beef Fillet with Braised Oxtail <i>textures of onion, summer greens, muscadel sauce</i>	230
Curried Chicken Kiev <i>squash sag aloo, wilted baby spinach, coriander</i>	175
Schoone Fish & Chips <i>sustainable hake fillets, beer battered, hand cut chips, pea & mint puree</i>	175
Local Sustainable Trout <i>miso velouté, fish cake, tender greens</i>	195
Wild Mushroom Risotto (V) <i>parsley, chives, parmesan, truffle oil</i>	145
Vegan 'Garden' (VN) <i>aubergine, spiced caramel, herbed cream 'cheese', quinoa, pistachio, olive, pumpernickel soil</i>	145



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Last Course

Yoghurt Pannacotta <i>liquorice, citrus, coconut, dill</i>	95
Chocolate Fondant <i>homemade amarula icecream, almond</i>	95
Apple Crumble Tart <i>lemon zest, cream</i>	95
Local Cheese Platter for 2 for 1	180 120
<i>fruit chutney, fig preserve, hand crafted cheese biscuits</i>	

Speciality Teas & Coffees

Tea <i>selection of speciality herbal teas</i>	30
Cappuccino or Latté <i>decaffeinated option available</i>	35
'African Coffee' <i>cappuccino, amarula</i>	50