# POTBROOD & SCONES

**Our freshly baked scone or"potbrood"** 89
served with golden cheddar cheese,
jam, whipped cream and choice of
De Kraal Botter

Please note that our potbrood is vegan

## ZOET

**Our famous cloudy Pavlova** 108
with luxurious double thick
whipped cream, complemented by
our chef's topping of the day

**Decadent dark chocolate &** 88
**pistachio brownie**
with double cream
***contains nuts**

**White chocolate cheesecake** 94
topped with fruity berry
compote & fresh mint

**Red wine poached pear** 82
with a dollop of Mascarpone cheese

**Cake of the day** 82

**DE KRAAL BOTTER** **40**
Citrus, fig & rosemary
Blue cheese & honey
Mixed berries
Dulce de leche &
caramelised pistachio nuts
Bacon & jalapeno
Garlic & thyme
Sundried tomato
Olive & feta
***botter also sold in 150g sachets** 95

## BREAD OPTIONS

Potbrood/ Rye/ Sourdough/ Flatbread

V VEGETARIAN
VEGAN
BOTTER
BREAD

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

# LUNCH

PIERNEEF'S KRAAL
THE ORIGINAL PIERNEEF HOMESTEAD

# LUNCH

Served from 11h00

## SCHOTELS

*meal for two or starter to share

**Mediterranean platter** 385
with marinated feta cheese and olives, Caprese (sundried tomato, mozarella and fresh basil), Chorizo Picante, bake 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** 395
with salami, biltong, Chorizo Picante, bacon, beef sausage, mixed 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** 180
with our signature basil pesto mayo and golden Cheddar cheese
***contains nuts**

**Smoky bacon and guacamole burger** 195

**Mushroom burger** 195

Side options: Beetroot crisps
(V)/ sweet potato fries
/ battered onion rings

## GEROOSTERD BROOD

Toasted sandwiches served on your bread option:

**Golden Cheddar cheese** 85
**Salami & Cheddar cheese** 98
**Side options:** Blushing beetroot crisps 42
/ sweet potato fries/ battered onion rings

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

## SOEP

**Seasonal soup of the day** served with your choice of bread and De Kraal Botter 160
Available

## STEAK

Flame grilled and served with baked potato, cream cheese, side salad & your choice of De Kraal Botter

**Fillet 250g/350g** 245/275
**Rump 250g/350g** 230/260

## SPECIALITEIT

Crispy puff pastry galette filled with

**Slow cooked deboned oxtail** 198
Red wine and tomato sauce with a helping of stewed fruit

(V) **Sundried tomato, basil pesto, olives and feta cheese** 176
***contains nuts**

**Smoked pulled pork** 192
with a helping of stewed fruit

**side salad** 44

**Chicken livers** 150
In a creamy tomato sauce with your choice of freshly baked bread & De Kraal Botter

## SALADE

**Smoked salmon slivers** 170
Garden greens with cream cheese, a dollop of guacamole and salty deep-fried capers

**Smoked springbok carpaccio** 170
Garden greens with tomato salsa, spring onion, salty deep-fried capers, parmesan shavings, balsamic reduction and a garlicky toasted baguette

(V) **Garden salad** 128
Fresh garden greens, tomato, cucumber, feta, pickled red onion and olives