

THE SKOTNES

LUNCH

STARTERS

VENISON LOIN CURED IN CAPERITIF, BILTONG SPICE, SMOKED EGG YOLK, BLACKBERRIES AND KATAIFI PASTRY
R90
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

GRILLED CALAMARI, CRISPY TENTACLES, SWEETCORN MIELIEPAP, CHAKALAKA AND RADISH
R95
WINE RECOMMENDATION: NICOLAS VD WHITE BLEND

GRILLED PRAWN, GREEN MANGO ATCHAR, YOGHURT, TORTILLA AND CUCUMBER SAMBAL
R115/R220
WINE RECOMMENDATION: SKOTNES CHARDONNAY

PORK CROQUETTES, BURNT APPLE EMULSION AND PICKLES
R85
WINE RECOMMENDATION: USANA CHENIN BLANC/ COPPER POT PINOT NOIR

SALADS

SKOTNES CAESAR SALAD
R80
BABY GEM LETTUCE, PARMESAN, FREE RANGE HENS EGG AND WHITE ANCHOVY
- ADD FREE RANGE CHICKEN R30
- ADD SMOKED SALMON TROUT R30
WINE RECOMMENDATION: THE JOURNEY'S END WEATHER STATION SAUVIGNON BLANC

TURMERIC AND GINGER POACHED CHICKEN, DUTCH INDONESIAN CUCUMBER SALAD
R95
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

SMOKED SALMON TROUT, SCARBOROUGH SEAWEED AND CRÈME FRAICHE, ROASTED POTATOES, SLOW COOKED EGG, DILL AND CAPERS
R110
WINE RECOMMENDATION: STEENBERG ROSÉ

VEGETARIAN & VEGAN STARTERS

SALT BAKED CELERIAC, RICOTTA, WHEY CAMELISED PEARS, PICKLED SHITAKE; WALNUT AND YEAST DRESSING
R90
WINE RECOMMENDATION: STEENBERG RATTLESNAKE SAUVIGNON BLANC

SOUP OF THE DAY R80

BRAAIED WATERMELON, PICKLED WATERMELON RIND, ONION, OLIVE AND FETA
R80
WINE RECOMMENDATION: THE JOURNEY'S END WEATHER STATION SAUVIGNON BLANC

VEGETARIAN & VEGAN SALADS

SUPERFOOD SALAD OF QUINOA, CHICKPEA AND RED KIDNEY SALSA, KALE, HARISSA CAULIFLOWER; APPLE AND FETA CHEESE
R85
WINE RECOMMENDATION: USANA CHENIN BLANC/ SKOTNES SAUVIGNON BLANC

TENDERSTEM BROCCOLI, BROWN RICE, ROASTED TOMATO, PISTACHIO AND A PUMPKIN SEED PESTO
R85

- ADD GOATS CHEESE R25
WINE RECOMMENDATION: FRAM UNOAKED CHARDONNAY

THE SKOTNES

LUNCH

MAINS

FREE RANGE BEEF RIBEYE/FILLET, ONION, LEEK, BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R225
WINE RECOMMENDATION: RIBEYE – NEIL ELLIS CABERNET SAUVIGNON; FILLET – JOURNEY’S END MERLOT

LAMB “BOBOTIE”, BUTTERNUT FRITTERS, APRICOT; MEBOS CHUTNEY AND AROMATIC RICE R210
WINE RECOMMENDATION: THE VALLEY PINOT NOIR

FREE RANGE BEEF BURGER, ALL THE TRIMMINGS, GOUDA CHEESE, COAL MAYONNAISE, HAND CUT CHIPS AND A SMOKY MONKEYGLAND SAUCE R135
- ADD BACON R25
WINE RECOMMENDATION: USANA CABERNET SAUVIGNON OR BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

PERI PERI CHICKEN, CORN TACOS, CUCUMBER COLESLAW, AMASI AND MANGO SALSA R150
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

MARKET FISH, TRILOGY BEANS, TOMATOES, SALT BAKED KOHLRABI AND SAUCE FINE R185
WINE RECOMMENDATION: SKOTNES CHARDONNAY

JAFFLES – SERVED WITH A UITPAK SLAAI

BRAISED BRISKET, TOMATO, GOUDA, PEACH CHUTNEY R85
WINE RECOMMENDATION: USANA CABERNET SAUVIGNON

CHICKEN MAYONNAISE WITH HINT OF MUSTARD AND CHIVES R80
WINE RECOMMENDATION: SKOTNES CHARDONNAY

VEGETARIAN & VEGAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER, ALL THE TRIMMINGS, BRINJAL SAMBAL AND HAND CUT CHIPS R125
WINE RECOMMENDATION: USANA PINOT GRIS

CAULIFLOWER BAKE, PICKLED, GRILLED AND ROASTED VEGETABLES WITH ROMESCO SAUCE R135
WINE RECOMMENDATIONS: SKOTNES SAUVIGNON BLANC/ NICOLAS VD WHITE BLEND (SAUVIGNON BLANC/SEMILLON)

SPINACH, FETA, CAMELISED ONION JAFFLE SERVED WITH UITPAK SLAAI AND TZATZIKI R70
WINE RECOMMENDATION: FRAM UNOAKED CHARDONNAY

PEA RISOTTO, GOATS CHEESE AND SUGAR SNAPS, MINT AND SQUASH SALSA R145
WINE RECOMMENDATION: USANA PINOT GRIS/ MOUNT ROZIER THE BEEKEEPER CHENIN BLANC

SIDES

FIRE ROASTED SWEET POTATO, FETA, SPRING ONION AND CORIANDER R45/R85

TRIPLE COOKED CHIPS SEASONED WITH BRAAI SALT R35

HEIRLOOM TOMATO, RADISH, HUMMUS AND PICKLED ONION SALAD WITH NUM NUM DRESSING R45/R85

BROCCOLI AND FRENCH BEANS WITH AN ALMOND GRANOLA AND PARMESAN R45/R85

BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R35

PAP “TART” WITH MUSHROOMS, PEPPERS AND TOMATOES R45

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN SHERRY SAUCE R35

BY BECOMING A MEMBER OF THE NORVAL FOUNDATION YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES

THE SKOTNES

LUNCH

DESSERTS

CUSTARD MAGWENYA, RHUBARB, CINZANO STRAWBERRIES, CINNAMON SAGO, STRAWBERRY FROZEN YOGHURT R80

'PERSKES EN MAMPOER' MAMPOER FLAMBEED PEACHES, ALMOND CAKE, IDEAL MILK ICE CREAM, AMASI CREAM R85

TEXTURES OF PINEAPPLE, LIME LEAF, LEMONGRASS AND COCONUT (V) R75

ANISEED & AMARULA ANISEED MALVA PUDDING, VANILLA ICE CREAM, AMARULA AND WHITE CHOCOLATE CUSTARD, APRICOTS R80

THE SKOTNES PEPPERMINT TART DULCE DE LECHE CATALAN, PEPPERMINT CRISP, SUGAR SNAPS, MILK CHOCOLATE R85

MALT & MOLASSES HORLICKS MOUSSE, DARK CHOCOLATE, MILKTART ICE CREAM, CANDIED SORGHUM POPCORN R90

CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES WITH PRESERVES R115

SELECTION OF 5 SOUTH AFRICAN CHEESES WITH PRESERVES R160

THE SKOTNES

DINNER

VEGETARIAN & VEGAN STARTERS

SALT BAKED CELERIAC, WHEY CARAMELISED PEARS, PICKLED SHITAKE; WALNUT AND YEAST DRESSING
R90
WINE RECOMMENDATION: NICOLAS VD WHITE BLEND

SOUP OF THE DAY R80

BRAAIED WATERMELON, PICKLED WATERMELON RIND, ONION, OLIVE AND FETA R80
WINE RECOMMENDATION: STEENBERG RATTLESNAKE SAUVIGNON BLANC

MAINS

FREE RANGE BEEF RIBEYE/FILLET, ONION, LEEK, BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R225
WINE RECOMMENDATION: RIBEYE - NEIL ELLIS CABERNET SAUVIGNON/ JOURNEY'S END MERLOT

LAMB "BOBOTIE", BUTTERNUT FRITTERS, APRICOT; MEBOS CHUTNEY AND AROMATIC RICE R210
WINE RECOMMENDATION: THE VALLEY PINOT NOIR/ DOOHLOF DARK LADY PINOTAGE

PORK BELLY, CARROT, FENNEL, ANISEED AND HANEPOOT JUS R195
WINE RECOMMENDATION: THORNE AND DAUGHTERS COPPER POT PINOT NOIR/ ROBERT ALEXANDER SHIRAZ

MARKET FISH, TRILOGY BEANS, TOMATOES, SALT BAKED KOHLRABI AND SAUCE FINE WINE RECOMMENDATION: SKOTNES CHARDONNAY R185

VEGETARIAN & VEGAN MAINS

CAULIFLOWER BAKE, PICKLED, GRILLED AND ROASTED VEGETABLES WITH ROMESCO SAUCE R135
WINE RECOMMENDATION: HERMANUSPIETERSFONTEIN BLOOS ROSÉ

PEA RISOTTO, GOATS CHEESE AND SUGAR SNAPS, MINT AND SQUASH SALSA R145
WINE RECOMMENDATION: MOUNT ROZIER THE BEEKEEPER CHENIN BLANC

STARTERS

VENISON LOIN CURED IN CAPERITIF, BILTONG SPICE, SMOKED EGG YOLK, BLACKBERRIES AND KATAIFI PASTRY R90
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

GRILLED CALAMARI, CRISPY TENTACLES, SWEETCORN MIELIEPAP, CHAKALAKA AND RADISH R95
WINE RECOMMENDATION: NICOLAS VD WHITE BLEND (SAUVIGNON BLANC/SEMILLON)

GRILLED PRAWN, GREEN MANGO ATCHAR, YOGHURT, TORTILLA AND CUCUMBER SAMBAL R115/R220
WINE RECOMMENDATION: SKOTNES CHARDONNAY OR USANA CHENIN BLANC

PORK CROQUETTES, BURNT APPLE EMULSION AND PICKLES R85
WINE RECOMMENDATION: THORNE AND DAUGHTERS COPPER POT PINOT NOIR

SIDES

FIRE ROASTED SWEET POTATO, FETA, SPRING ONION AND CORIANDER R45/R85

TRIPLE COOKED CHIPS SEASONED WITH BRAAI SALT R35

HEIRLOOM TOMATO, RADISH, HUMMUS AND PICKLED ONION SALAD WITH NUM NUM DRESSING R45/R85

BROCCOLI AND FRENCH BEANS WITH AN ALMOND GRANOLA AND PARMESAN R45/R85

BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R35

PAP "TART" WITH MUSHROOMS, PEPPERS AND TOMATOES R45

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN SHERRY SAUCE R35

BY BECOMING A MEMBER OF THE NORVAL FOUNDATION YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES

THE SKOTNES

DINNER

DESSERTS

CUSTARD MAGWENYA, RHUBARB, CINZANO STRAWBERRIES, CINNAMON SAGO, STRAWBERRY FROZEN YOGHURT R80

'PERSKES EN MAMPOER'
MAMPOER FLAMBEED PEACHES, ALMOND CAKE, IDEAL MILK ICE CREAM, AMASI CREAM R85

TEXTURES OF PINEAPPLE, LIME LEAF, LEMONGRASS AND COCONUT (V) R75

'ANISEED & AMARULA'
ANISEED MALVA PUDDING, VANILLA ICE CREAM, AMARULA AND WHITE CHOCOLATE CUSTARD, APRICOTS R80

'THE SKOTNES PEPPERMINT TART'
DULCE DE LECHE CATALAN, PEPPERMINT CRISP, SUGAR SNAPS, MILK CHOCOLATE R85

'MALT & MOLASSES'
HORLICKS MOUSSE, DARK CHOCOLATE, MILKTART ICE CREAM, CANDIED SORGHUM POPCORN R90

CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES WITH PRESERVES R115

SELECTION OF 5 SOUTH AFRICAN CHEESES WITH PRESERVES R160

THE SKOTNES

WEEKEND LUNCH

VEGETARIAN & VEGAN STARTERS

SALT BAKED CELERIAC, WHEY CARAMELISED PEARS, PICKLED SHITAKE; WALNUT AND YEAST DRESSING R90
WINE RECOMMENDATION: STEENBERG RATTLESNAKE SAUVIGNON BLANC

SOUP OF THE DAY R80

BRAAIED WATERMELON, PICKLED WATERMELON RIND, ONION, OLIVE AND FETA R80
WINE RECOMMENDATION: USANA CHENIN BLANC

VEGETARIAN & VEGAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER, ALL THE TRIMMINGS, BRINJAL SAMBAL AND HAND CUT CHIPS R125
WINE RECOMMENDATION: USANA PINOT GRIS

CAULIFLOWER BAKE, PICKLED, GRILLED AND ROASTED VEGETABLES WITH ROMESCO SAUCE R135
WINE RECOMMENDATION: HERMANUSPIETERSFONTEIN BLOOS ROSÉ

PEA RISOTTO, GOATS CHEESE AND SUGAR SNAPS, MINT AND SQUASH SALSA R145
WINE RECOMMENDATION: NICOLAS VD WHITE BLEND/ MOUNT ROZIER THE BEEKEEPER CHENIN BLANC

STARTERS

VENISON LOIN CURED IN CAPERITIF, BILTONG SPICE, SMOKED EGG YOLK, BLACKBERRIES AND KATAIFI PASTRY R90
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

GRILLED CALAMARI, CRISPY TENTACLES, SWEETCORN MIELIEPAP, CHAKALAKA AND RADISH R95
WINE RECOMMENDATION: NICOLAS VD WHITE BLEND (SAUVIGNON BLANC/SEMILLON)

GRILLED PRAWN, GREEN MANGO ATCHAR, YOGHURT, TORTILLA AND CUCUMBER R115/R220
SAMBAL
WINE RECOMMENDATION: SKOTNES CHARDONNAY OR USANA CHENIN BLANC

PORK CROQUETTES, BURNT APPLE R85
EMULSION AND PICKLES
WINE RECOMMENDATION: THORNE AND DAUGHTERS COPPER POT PINOT NOIR

SALADS

SKOTNES CAESAR SALAD R80
BABY GEM LETTUCE, PARMESAN, FREE RANGE HENS EGG AND WHITE ANCHOVY
- ADD FREE RANGE CHICKEN R30
- ADD SMOKED SALMON TROUT R30
WINE RECOMMENDATION: THE JOURNEY'S END SAUVIGNON BLANC

TURMERIC AND GINGER POACHED CHICKEN, DUTCH INDONESIAN CUCUMBER SALAD R95
WINE RECOMMENDATIONS: USANA CHENIN BLANC/ STEENBERG RATTLESNAKE SAUVIGNON BLANC

SMOKED SALMON TROUT, SEAWEED AND CRÈME FRAICHE, ROASTED POTATOES, SLOW COOKED EGG, DILL AND CAPERS R110
WINE RECOMMENDATION: WINE RECOMMENDATION: STEENBERG ROSÉ

THE SKOTNES

WEEKEND LUNCH

MAINS

FREE RANGE BEEF RIBEYE/FILLET, ONION, LEEK, BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R225
WINE RECOMMENDATION: RIBEYE - NEIL ELLIS CABERNET SAUVIGNON; FILLET - JOURNEY'S MERLOT

LAMB "BOBOTIE", BUTTERNUT FRITTERS, APRICOT MEBOS CHUTNEY AND AROMATIC RICE R210
WINE RECOMMENDATION: THE VALLEY PINOT NOIR

PORK BELLY, CARROT, FENNEL, ANISEED AND HANEPOOT JUS R195
WINE RECOMMENDATION: THORNE AND DAUGHTERS COPPER POT PINOT NOIR/ DOOHLOF THE DARK LADY PINOTAGE

FREE RANGE BEEF BURGER, ALL THE TRIMMINGS, GOUDA CHEESE, COAL MAYONNAISE, HAND CUT CHIPS AND A SMOKY MONKEYGLAND SAUCE R135
- ADD BACON R25
WINE RECOMMENDATION: USANA CABERNET SAUVIGNON OR KAAPZICHT SHIRAZ

PERI PERI CHICKEN, CORN TACOS, COLESLAW, AMASI AND MANGO SALSA R150
WINE RECOMMENDATION: BELLINGHAM THE OLD ORCHARDS CHENIN BLANC

CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES WITH PRESERVES R115

SELECTION OF 5 SOUTH AFRICAN CHEESES WITH PRESERVES R160

SIDES

FIRE ROASTED SWEET POTATO, FETA, SPRING ONION AND CORIANDER R45/R85

TRIPLE COOKED CHIPS SEASONED WITH BRAAI SALT R35

HEIRLOOM TOMATO, RADISH, HUMMUS AND PICKLED ONION SALAD WITH NUM NUM DRESSING R45/R85

BROCCOLI AND FRENCH BEANS WITH AN ALMOND GRANOLA AND PARMESAN R45/R85

BRAAIBROODJIE WITH AMABUTHO CHEESE AND TOMATO R35

PAP "TART" WITH MUSHROOMS, PEPPERS AND TOMATOES R45

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN SHERRY SAUCE R35

DESSERTS

CUSTARD MAGWENYA, RHUBARB, CINZANO STRAWBERRIES, CINNAMON SAGO, STRAWBERRY FROZEN YOGHURT R80

'PERSKES EN MAMPOER' MAMPOER FLAMBEED PEACHES, ALMOND CAKE, IDEAL MILK ICE CREAM, AMASI CREAM R85

TEXTURES OF PINEAPPLE, LIME LEAF, LEMONGRASS AND COCONUT (V) R75

ANISEED & AMARULA ANISEED MALVA PUDDING, VANILLA ICE CREAM, AMARULA AND WHITE CHOCOLATE CUSTARD, APRICOTS R80

THE SKOTNES PEPPERMINT TART DULCE DE LECHE CATALAN, PEPPERMINT CRISP, SUGAR SNAPS, MILK CHOCOLATE R85

MALT & MOLASSES HORLICKS MOUSSE, DARK CHOCOLATE, MILKTART ICE CREAM, CANDIED SORGHUM POPCORN R90



THE SKOTNES WEEKDAY MORNINGS

COLD

(V) SEASONAL FRUIT, WHIPPED COCONUT "YOGHURT" AND GRANADILLA COULIS R75

HOT

(V) PAMPOEN KOEKIES, CAMEMBERT AND CINNAMON R70

FYNBOS HONEY

- ADD BACON R25

(V) CHAKALAKA SHAKSHUKA WITH TWO EGGS AND AMASI R85
SERVED WITH FIRE ROASTED BREAD

(V) SAUTÉED EXOTIC MUSHROOMS ON FIRE TOASTED BREAD R65
WITH MARMITE BUTTER

- ADD FREE RANGE POACHED EGG R25

- ADD BACON R35

SKOTNES FULL BREAKFAST, STREAKY BACON, BOEREWORS OR R95
PORK SAUSAGE, MUSHROOMS, MEDLEY OF TOMATOES AND
TOAST WITH A CHOICE OF EGGS

SWEET

BUTTERMILK SCONES, CREAM, JAM, BUTTER AND CHEESE R70

BANANA BREAD WITH BUTTER R35

ALMOND CAKE WITH CHANTILLY CREAM (GLUTEN FREE) R45

SKOTNES CARROT CAKE WITH CREAM CHEESE ICING R45

CITRUS TART WITH CHANTILLY CREAM R40

**BY BECOMING A MEMBER OF THE NORVAL FOUNDATION
YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES**



THE SKOTNES WEEKDAY MORNINGS

COLD

(V) SEASONAL FRUIT, WHIPPED COCONUT "YOGHURT" AND R75
GRANADILLA COULIS

HOT

(V) PAMPOEN KOEKIES, CAMEMBERT AND CINNAMON R70

FYNBOS HONEY

- ADD BACON R25

(V) CHAKALAKA SHAKSHUKA WITH TWO EGGS AND AMASI R85
SERVED WITH FIRE ROASTED BREAD

(V) SAUTÉED EXOTIC MUSHROOMS ON FIRE TOASTED BREAD R65
WITH MARMITE BUTTER

- ADD FREE RANGE POACHED EGG R25

- ADD BACON R35

SKOTNES FULL BREAKFAST, STREAKY BACON, BOEREWORS OR R95
PORK SAUSAGE, MUSHROOMS, MEDLEY OF TOMATOES AND
TOAST WITH A CHOICE OF EGGS

SWEET

BUTTERMILK SCONES, CREAM, JAM, BUTTER AND CHEESE R70

BANANA BREAD WITH BUTTER R35

ALMOND CAKE WITH CHANTILLY CREAM (GLUTEN FREE) R45

SKOTNES CARROT CAKE WITH CREAM CHEESE ICING R45

CITRUS TART WITH CHANTILLY CREAM R40

**BY BECOMING A MEMBER OF THE NORVAL FOUNDATION
YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES**

THE SKOTNES

WEEKEND MORNINGS

HOT

(V) VANILLA, CINNAMON AND CARDAMOM OATS, HONEY FRUIT COMPOTE R55

(V) PAMPOEN KOEKIES, CAMEMBERT AND CINNAMON FYNBOS HONEY R70
- ADD BACON R25

(V) CHAKALAKA SHAKSHUKA WITH TWO EGGS AND AMASI SERVED WITH FIRE ROASTED BREAD R85

(V) SAUTÉED EXOTIC MUSHROOMS ON FIRE TOASTED BREAD WITH MARMITE BUTTER R65
- ADD FREE RANGE POACHED EGG R25
- ADD BACON R35

BUTTERMILK FRIED FREE RANGE CHICKEN, WAFFLE, MUSTARD, COLESLAW AND PERI PERI SAUCE R115

SKOTNES FULL BREAKFAST, STREAKY BACON, BOEREWORS OR PORK SAUSAGE, MUSHROOMS, MEDLEY OF TOMATOES AND TOAST WITH A CHOICE OF EGGS R95

FRENCH TOAST WITH CARAMELISED BANANAS AND HONEY R65
- ADD BACON R25

HOT BEVERAGES

ESPRESSO R19
AMERICANO / DECAF R26
CAPPUCCINO / DECAF R29
MACCHIATO R19
LATTE R32
FLAT WHITE R29
HOT CHOCOLATE R35
RED CAPPUCCINO R29
ADD ON SOYA / ALMOND MILK R10
BABYCHINO R5
TEAS – ENQUIRE ABOUT OUR TWG SELECTION R29

MILKSHAKES

VANILLA, CHOCOLATE, OR STRAWBERRY R35

COLD

(V) SEASONAL FRUIT, WHIPPED COCONUT “YOGHURT” AND GRANADILLA COULIS R75

(V) MUESLI ‘TART’, GREEK YOGHURT; FYNBOS HONEY AND MULLED BERRY COMPOTE R80

SWEET

BEE STING WAFFLE WITH HONEY AND ALMOND GRANOLA R70

CINNAMON AND SUGAR PANNEKOEK SERVED WITH VANILLA BEAN ICE CREAM R60

KIDS 12 YEARS OR YOUNGER

FLAPJACKS WITH GOLDEN SYRUP R45
- ADD BACON R20

FRENCH TOAST WITH GOLDEN SYRUP R45
- ADD BACON R20

OATS R25

WAFFLE AND ICE CREAM R45

CHOCOLATE COOKIES AND MILKSHAKE R48

SEASONAL FRUIT SALAD R40

COLD BEVERAGES

SOFT DRINKS R25
ICED COFFEE R35
BOS ICED TEAS R32
APPLETIZER/GRAPETIZER R32
TOMATO COCKTAIL R35
BLOODY MARY R75
MIMOSA (STEENBERG MCC) R100
SIR FRUIT JUICE R25
FRESHLY SQUEEZED JUICE R45

MINERAL WATER

STILL/SPARKLING SMALL R20
STILL/SPARKLING LARGE R35

BY BECOMING A MEMBER OF THE NORVAL FOUNDATION YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES