



La Petite Ferme

RESTAURANT · WINERY · GUEST SUITES

LUNCH MENU

STARTERS

SOUP DU JOUR. R80

CRUMBED GOATS CHÈVRE with fig preserve, rocket and walnuts. R89

COLD SMOKED SALMON TARTARE with lemon chive, white bean purée, sun-dried tomato and crostini. R94

RICE PAPER WRAP with creamy free-range wasabi chicken, mint, coriander and soy dipping sauce. R94

FISH CAKES with capers, zucchini ribbons, sesame seeds, peppadew and chilli tartar sauce. R98

SMOKED OSTRICH CARPACCIO with spanspek, creamy gorgonzola, rocket and toasted pumpkin seeds. R102

PROSCIUTTO WRAPPED BABY CAMEMBERT with basil pesto, toasted almonds,
roasted cherry tomatoes and caramelised onion. R108

MAINS

CRUMBED AUBERGINE with herb cottage cheese, arrabiata sauce, toasted cashew nuts, parmesan and basil. R150

BRAISED LEG OF RABBIT with mustard apple sauce, baby vegetables, dried apple and sweet potato puree. R178

DUCK LEG with rosemary orange sauce, sherry poached dried apricot, bulgur wheat and duck liver parfait. R180

WILD MUSHROOMS with cauliflower truffle purée, pearl barley, pecorino cheese and garlic crumbs. R172

SMOKED TROUT with lemon-chive hummus, roasted beetroot, horseradish crème fraîche
and baby fennel salad. R195

SLOW ROASTED AUBERGINE WRAPPED LAMB infused with Moroccan spice served with garlic crushed potato,
poached dried prunes, red wine jus and minted yoghurt. R208

BEEF FILLET with pont neuf potato, pickled onion and garlic parsley hollandaise. R215

PLATE DU JOUR SQ

DESSERTS

MANGO AND PEACH SALAD with elderflower sorbet, jelly and peach puree. R74

DULCE DE LECHE ICE CREAM served with peanut and dark chocolate soil, dark chocolate sauce,
passion fruit curd and chocolate pearls. R76

VANILLA BUTTERMILK PANNA COTTA served with fresh strawberries, basil granite, crumble and strawberry sauce. R78

TONKA BEAN AND BRANDY CRÈME BRÛLÉE with seasonal berries and a palmier. R80

PAVLOVA topped with stewed plums, mascarpone and white pepper cream and almond nougatine. R83

BAKED LEMON CHEESECAKE served with raspberries, passion fruit curd and flaky wafers. R92

SEASONAL CHEESE PLATTER FOR 2: selection of 3 cheeses, fig preserve, gooseberry compote,
fruit and savoury biscuits. R130