



## LA MOTTE FARM MENU

### ALLIUMS

Wood-roasted Leek, Onion & Spring Onion, Pear & Healey's Cheddar - 95

### FIG AND PROSCIUTTO

Blushed Figs, Fresh Ricotta, Home-made Ham & Baby Leaves - R95

### SOUP AND SANDWICH

Heirloom Tomato Soup & Welsch Rarebit - R95

### SALMON TROUT

Smoked Salmon Trout Pâté, Trout Roe, Crème Fraîche, Dill & Butter Toasted Waffle - R110

### CHARCUTERIE

Salami, Coppa, Bresaola, Marinated Green Olives & Fresh Bread - R185

### CHEESE

Four South African Cheeses, Preserves, Fruit & Toast- R185

### BUTTERNUT

Roasted & Stuffed, Chestnut Velouté & Fire-roasted Mushroom - R165

### LINEFISH

Malay XO, Cucumber & Daikon Dressing - R185

### IBERIAN PORK

Slow Cooked, Sweet Potato Gratin & Burnt Bread & Spice Sauce - R175

### LAMB

Slow Cooked Lamb Shank, Blistered Tomatoes & *Herebone* - R275 per person - To Share

### BEEF

Grass Fed Beef *Frikadel* Wrapped in Cabbage, Lentil Ragout - R195

### SIDES

Roasted La Motte Carrots & Harissa - R40  
Blanched Green Beans & Toasted Almonds - R40  
Butter Roasted Baby Potatoes - R40

### CRÈME BRÛLÉE

Peanut Butter Crème Brûlée, Shortbread, Caramelised Pop Corn & Vanilla Ice-cream - R90

### APPLE CAKE

Chestnut Ice-cream & Caramel Sauce- R90

### CHOCOLATE PUDDING

Baked Chocolate Pudding, Brandied Prunes & Prune Ice-cream - R90  
-Please Allow 20 Minutes For Preparation-

### KIDS

Margherita Pizza - R65

Cheese Burger - R75