



LANZERAC

1692



Father's Day

Lunch Menu

On Arrival

OYSTERS ROCKEFELLER COOKED ON OPEN FLAMES
TANDOORI CHICKEN ROTI, LEMON SALTED YOGHURT, CORIANDER CUCUMBER
served with a whiskey inspired cocktail

Starter

SMOKED SNOEK & CHEDDAR ARANCINI
coconut cauliflower cream, brandied apricot, pickled red onion

Platters to the Table

SLOW COOKED RIBEYE ON THE BONE, CABERNET JUS, TOMATO JAM, OLIVE AIOLI
LAMB MIXED GRILL, CUTLETS, TAILS, SKILPADJIES
PRAWN & KINGKLIP SKEWER, MASALA RUB, COCONUT & MINT DRESSING

*biltong, parmesan & leek potato bake
creamed spinach, forest mushrooms, onion, feta crumble, pinenuts
mielies van die vuur af, ginger curry butter
zucchini off the fire, smashed with olive oil, lemon, pepper & almonds*

Dessert

WHISKEY & RAISIN PUDDING
orange elements, edible soil, whiskey sabayon, hazelnut cigar