



**LANZERAC**  
1692



# Dish of the Day Menu



**MONDAY, 01 JUNE**

**BRIASED LAMB BOBOTIE**

herbed samp risotto, fruit chutney, toasted almonds

**TUESDAY, 02 JUNE**

**SLOW COOKED PORK BELLY**

ginger apple mash, asian slaw, hazelnut granola

**WEDNESDAY, 03 JUNE**

**BEEF SHORT-RIB COTTAGE PIE**

cooked in angus ale, bone marrow, crushed butter peas

**THURSDAY, 04 JUNE**

**OXTAIL & WHITE BEAN CASSOROLE**

truffle potato puree, pickled carrot relish, onion crisps

**FRIDAY, 05 JUNE**

**PINOTAGE LAMB SHANK**

buttermilk, parmesan & rosemary pap, olive gremolata

**SATURDAY, 06 JUNE**

**LAMB ROGAN JOSH**

fragrant saffron rice, salted cashew, spiced coriander yoghurt

**SUNDAY, 07 JUNE**

**VENISON & STONE FRUIT PIE**

cinnamon sweet potato, beetroot atchar, rosemary jus

All dishes are served with a side of butter roast carrots & roast cauliflower wedge  
with mascarpone sauce, and dukkha rub



Meals are for two people at R500 including delivery in the Stellenbosch area, or R450 for collection.  
Orders to be placed before 12h00 the day before.

Any deliveries outside of Stellenbosch will require an additional charge and availability.