



STIL South African Inspired Dinners

MAINS

Choose one of the following main courses.
Served with a fresh garden salad.

CAPE COMFORT TRADITIONAL BOBOTIE

A fragrant baked dish of curried minced meat topped with a golden egg custard

VELD & VUUR - FILLET

Meaning "field & fire," this dish honours the South African way of cooking with flames. Succulent fillet is braaied to smoky perfection, accompanied by baby potatoes, roast vegetables

KAROO POTJIE – LAMB POTJIE

Tender lamb and vegetables simmered slowly over coals in a three-legged cast-iron pot, accompanied by yellow rice

KAROO VEGAN POTJIE – BEAN POTJIE

A hearty medley of slow-braised Karoo seasonal vegetables, beans, and herbs, rich in flavour and soul, accompanied by yellow rice

D I N E R

DESSERT

SWEET NOSTALGIA – SOUTH AFRICAN TREAT PLATE

A delightful selection of homemade South African treats, this could include homemade koeksisters, coconut ice, lamingtons, malva pudding, pancakes, fudgy brownies, and traditional South African sweets.

A journey through generations of kitchen traditions, where every bite tells a story of comfort and celebration.

Excluding drinks