

## Menu

### To Start

- ☞ Soup of the day R35
- ☞ Organic farm green salad with Parmesan shavings R35
- ☞ Smoked chicken salad with avo; roasted pumpkin seeds and homemade mayonnaise R 45
- ☞ Roquefort salad with fresh pears & toasted nuts R 45
- ☞ Famous Ou Pastorie chicken liver pate: served with melba toast & homemade jelly R 35
- ☞ Magaliesburg smoked trout carpaccio with organic microgreens & parsley sauce R 45

### To Follow

- ☞ Penne alla Puttanesca (a spicy tomato sauce with garlic, black olives & anchovies R 55
- ☞ Ou Pastorie duck pie with quince jelly R 85
- ☞ Chicken, bacon & green pea pie with guava & black pepper jelly R 65
- ☞ Melanzane alla Parmigiana R 65
- ☞ Coda alla Vaccinara: Our oxtail roman style served with fettucine & Ou Pastorie chutney R 105
- ☞ Chicken breast wrapped in black forest ham & sage with velouté naartjie sauce on a bed of rostie potatoes served with mixed roast vegetables in season R 85
- ☞ Fried lamb cutlets served with potato, carrot & almond mash, homemade sweet & sour sauce & mixed vegetables in season R 95
- ☞ Grilled fillet steak with a choice of creamy duck liver sauce, Roquefort velouté sauce or creamy mushroom sauce; served with mixed roast vegetables in season R 110

### To Finish

- ☞ Ou Pastorie cheesecake R 35
- ☞ Homemade ice cream selection with cats tongue's R 35
- ☞ Lindt chocolate mousse R 35
- ☞ Cream Bavaria with fresh fruit and berry sauce R 35
- ☞ Tiramisu R 35

*choice. of conscious choice.*