



KLEIN ROOSBOOM

WINE EXPERIENCE

SNACKS

GRISSINI BREAD STICKS WITH NATURAL OLIVES - 62

Italian style grissini sticks with a bowl of naturally cured Kalamata and Nocellara Olives

Add:

- 60g Dalewood Camembert - 30

VYTJIES' FAMOUS FARM BREAD

With something 'lekker'

- Free range beef biltong & herb butter - 65

- Whipped gorgonzola & preserved figs - 70

- Plaasbotter & raspberry rose petal jam - 65

ROOTSTOCK VEGETABLE CRISPS - 38

Artisinal handcrafted crisps made with seasonal root vegetables and flavoured with sea salt

FREE RANGE BILTONG & DROEWORS

- 100g Sliced Beef Biltong - 58

- 100g Kudu Droewors - 58

- 100g Beef Chilli Sticks - 58

PLATTERS

TWEEBUFFELSMETEENSKOOT MORSDOODGESKIETFONTEIN -220

This is a 'meat-loving' affair with a selection of cured Salami sticks, Air dried beef, Parma Style ham, free range beef biltong, beef chilli sticks and Kudu droewors, served with Biltong & herb butter, Vytjie's farm bread, whole grain mustard, home made pickle and fruit chutney

FARMHOUSE CHEESE BOARD - 185

This one is for the cheese lover! Our platter has a delicious selection of Klein Rivier Danbo, Cremelat Gorgonzola, Dalewood Lanquedoc and Dalewood green fig Brie served with wholewheat crackers, grissini sticks, Vytjie's Farm bread, Plaasbotter, homemade fig preserve, pineapple chilli chutney and fresh strawberries