

RIJK'S

FOOD MENU

STARTERS

Beetroot Salad	100
Slow-cooked beetroot served with creamy feta cheese, toasted walnuts, and a balsamic reduction.	
Mussel Pot	110
Fresh mussels cooked in Rijk's Chenin Blanc, served with toasted ciabatta and finished in a rich, creamy lemon butter sauce.	
Springbok Carpaccio	120
Thinly sliced Springbok with parmesan shavings, rocket and a drizzle of olive oil.	

RIJK'S BOARDS

Farm Board	250
Fresh farm-baked bread served with a selection of cured meats and local cheeses.	

MAIN COURSE

Baked Melanzane	130
Layered eggplant with rich cheese, house-made Napolitana sauce, hearty mushrooms and zucchini.	
Farm Beef Burger	150
Grilled beef patty on a warm roosterkoek bun served with crispy fries.	
Traditional Cape Bobotie	150
A gently spiced minced beef bake with a savoury custard topping, served with rice.	
Pan-Seared Kingklip	265
Pan-seared kingklip with baby potatoes and seasonal green vegetables, finished with lemon butter.	

Sirloin	265
Grilled sirloin steak finished with herb butter, served with rustic hand-cut chips and a fresh farm salad.	

DESSERT

Milk Tart	75
A classic South African melktert with a buttery pastry and creamy custard, lightly dusted with cinnamon.	
Chocolate Mousse	75
70% Belgian dark chocolate mousse on a biscuit base with raspberry reduction.	