

Senobia's

@ E E N D R A C H T

STARTERS:

CREAMY BUTTERNUT SOUP SERVED WITH FARM STYLE FRESHLY BAKED BREAD & BUTTER **R58**

RICH CHICKEN LIVER PATE SERVED WITH OLIVE OIL, CHOPPED PECAN NUTS & TOASTED FARM BREAD **R60**

SMOKED SNOEK FISHCAKES SERVED WITH SWEET CREAM BASED SAUCE **R60**

BILTONG, FETA, PEPPADEW SALAD SERVED WITH OUR HOMEMADE HONEY & MUSTARD SALAD DRESSING **R58**

PLATED MAINS:

*VEGETARIAN OPTIONS AVAILABLE

LAMB & GREEN BEAN STEW: **R145**
SLOW COOKED DEBONED KAROO LAMB KNUCKLES WITH GREEN BEANS & BROWN ONION, SERVED WITH BASMATI RICE, HONEY GLAZED CARROTS & CURRIED BEAN SALAD

SPRINGBOK & TOMATO STEW: **R145**
LOCALLY SOURCED SPRINGBOK GOULASH, SLOW COOKED IN A TOMATO & ONION BASED GRAVY WITH SPICES & DRIED PEACHES, SERVED WITH BASMATI RICE, STIR-FRIED GREEN BEANS & CARROT SALAD

CAPE MALAY BOBOTIE: **R135**
MILD CAPE MALAY CURRIED BEEF MINCE BAKED WITH AN EGG LAYER, SERVED WITH BASMATI RICE, PUMPKIN FRITTERS & BEETROOT SALAD

TRADITIONAL BEEF & VEGETABLE STEW **R140**
TENDER BEEF CUBES SLOW COOKED WITH SEASONAL VEGETABLES, SERVED WITH CREAMY MASHED POTATO, CORN ON THE COB & SWEET ONION SALAD

BBQ ROASTED CHICKEN / CHICKEN PIE: **R135**
ROASTED CHICKEN OR CHICKEN PIE SERVED WITH ROASTED BABY POTATOS & STIR FRIED SEASONAL VEGETABLES, ACCOMPANIED BY CABBAGE & APPLE SALAD

FAMILY STYLE SHARING MENU FOR TABLES OF FOUR OR MORE

R198 PER PERSON
*VEGETARIAN OPTIONS AVAILABLE

PLATED STARTER:

STARTER OF THE DAY SERVED WITH FARM STYLE FRESHLY BAKED BREAD

MAINS:

SERVED ON YOUR TABLE FAMILY STYLE

TRADITIONAL STEW OF THE DAY
ROASTED CHICKEN

BASMATI RICE
PUMPKIN FRITTERS
ROASTED SEASONAL VEGETABLES
BABY POTATOES

BEETROOT SALAD

PLATED DESSERT:

CHEF'S DESSERT OF THE DAY

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DESSERTS:

TRADITIONAL MILK TART:

A SLICE OF TRADITIONAL MILK TART SERVED WITH NOBI'S HOMEMADE ICE CREAM

R48

PEPPERMINT CRISP TART:

CREAMY CARAMEL & MINT FRIDGE PUDDING TOPPED WITH PEPPERMINT CRISP CHOCOLATE CRUMBLE

R48

TRADITIONAL MALVA PUDDING

BAKED MALVA PUDDING SERVED WITH LEMON CUSTARD & NOBI'S HOMEMADE ICE CREAM

R50

BRANDY PUDDING / TIPSY TART

BAKED BRANDY PUDDING WITH DATES & RAISINS TOPPED WITH A BRANDY & CREAM BASED SAUCE SERVED WITH NOBI'S ICE CREAM

R50

DECADENT CHOCOLATE

R48

BROWNIE:

DARK CHOCOLATE & PECAN NUT BROWNIE SERVED WITH NOBI'S HOMEMADE ICE CREAM

WHITE WINE:

GLS | BTL

DOWN TO EARTH BLEND

| 190

SEMI SWEET

55 | 190

SAUVIGNON BLANC

55 | 210

CHENIN BLANC

55 | 210

RED WINE:

GLS | BTL

WOLFTRAP RED BLEND

62 | 210

DOWN TO EARTH

65 | 220

MERLOT

| 240

CABERNET SAUVIGNON

| 270

****PLEASE ENQUIRE WITH WAITER FOR OTHER OPTIONS**

ROSE

GLS | BTL

FLAGSTONE DRY ROSE

| 190

HILL & DALE DRY ROSE

55 | 190

VILLIERA BRUT ROSE

| 280

STARLIGHT BRUT

75 | 280

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