

LIEVLAND

Café

Valentine's Day Set Menu 2 course R395 | 3 course R465

Starters Sharing Platters

Slow fermented sourdough with butter

Mediterranean platter

Spanspek and prosciutto

Main Course

Pan fried Cape line fish with caponata, black olive, confit fennel bulb,
tomato & olive oil coulis

OR

Slow cooked lamb shoulder with tabouleh, grilled vegetables and basil dressing

OR

Roast hasselback butternut with whipped Dalewood feta, confit tomato,
toasted pumpkin seeds and a basil and lemon dressing

Dessert

Strawberry semi-freddo with Arlette biscuits and berry sauce

OR

Chocolate mousse with whipped cream and almond tuile

OR

Cheese plate