Gourmet Picnic

R860 for two guests or R465 for one

Breads & Spreads

Herb ciabatta rolls

Salted farm butter

Spiced heirloom tomato jam

Biltong and cream cheese pâté

Snoek pâté from the West Coast

Cheese & Charcuterie

Selection of premium cold meats & artisan local cheeses

Gypsy ham, Coppa and Salami

Stonehouse Camembert

Rooibos-infused Cape Leopard Gouda

6-month matured cheddar

Served with

Rosemary and rock salt

Toasted focaccia

Summer fruit chutney

Wholegrain mustard aioli

Hearty Highlights

Coronation chicken from free-range Noorsveld chicken with a light, fragrant curry yoghurt dressing

Wild Asian fried rice with summer vegetables

Avocado, charred tomato, aubergine, red onion and coriander salsa, served with crispy tortilla chips

Roasted and raw rainbow carrot and chickpea salad

Desserts not included. Ask your waiter about our available options

Vegetarian Gourmet Picnic

R860 for two guests or R465 for one

Breads & Spreads

Herb ciabatta rolls

Salted farm butter

Spiced heirloom tomato jam

Wild mushroom and cream cheese pâté

Green olive and roasted garlic tapenade

Cheeses & Sides

Artisan local cheese

Stonehouse Camembert

Rooibos-infused Cape Leopard Gouda

6-month matured cheddar

Marinated buffalo mozzarella

Served with

Rosemary and rock salt toasted focaccia

Summer fruit chutney

Wholegrain mustard aioli

Hearty Highlights

Edamame beans, marinated tofu and garden peas with a light, fragrant curry yoghurt dressing

Wild Asian fried rice with summer vegetables

Avocado, charred tomato, aubergine, red onion and coriander salsa, served with crispy tortilla chips

Roasted and raw rainbow carrot and chickpea salad

Desserts not included. Ask your waiter about our available options

Menu subject to change based on fresh produce availability.

12% gratuity for groups of 8 or more.

Plant-Based Gourmet Picnic

R860 for two guests or R465 for one

Breads & Spreads

Herb ciabatta rolls

Salted plant-based butter spread

Spiced heirloom tomato jam

Wild mushroom and plant-based cream cheese pâté

Green olive and roasted garlic tapenade

Rosemary and rock salt toasted focaccia

Light Bites

Lentil and herb fritters with summer fruit chutney

Roasted nuts

Root vegetable crisps

Hearty Highlights

Edamame beans, marinated tofu and garden peas with a light, fragrant plant-based curry yoghurt dressing

Wild Asian fried rice with summer vegetables

Avocado, charred tomato, aubergine, red onion and coriander salsa, served with crispy tortilla chips

Roasted and raw rainbow carrot and chickpea salad

Desserts not included. Ask your waiter about our available options

Posh Picnic

R1600 for two guests

Includes: Estate wine tasting and a bottle of Estate wine per 2 guests

The Beginning

Herb ciabatta rolls

Salted farm butter

Spiced heirloom tomato jam

Biltong and cream cheese pâté

Summer fruit chutney

Parma ham

Stone House Camembert

Burrata with fynbos vinegar salsa

The Interlude

Locally sourced oysters with Tea Garden infused mignonette

West Coast Snoek pâté

Toasted Tomato focaccia

The Feast

Coronation chicken from free-range Noorsveld chicken, fragrant curry yoghurt dressing

Wild Asian fried rice with summer vegetables and poached prawns

Avocado, charred tomato, aubergine, ed onion and coriander salsa, served with crispy tortilla chips

Roasted and raw rainbow carrot and chickpea salad

The Final Flourish

Baked brownie cheesecake with homemade malted ice cream

Kid's Picnic

R185.00 for a single box

Sir Fruit Juice fresh-pressed juice

Rootstock salted onion & rosemary crisps

Chocolate cheesecake brownie bar

Grilled BBQ chicken strips

Babybel cheese

Fresh summer fruit cup

Includes a bottle of blowing bubbles for extra fun!

Sunshine, snacks and fun Lets picnic more!

Because great taste isn't just for grownups – kid-friendly burgers are available from the Burger Bar.