# **LUNCH MENU**

## Homemade quiche of the day 115

Freshly baked quiche in a mature cheddar & herb pastry served with a leafy salad topped with toasted seeds and our home made vinaigrette drizzle. Ask your waiter for filling of the day.

#### Roasted Veg, Quinoa Bowl & Tahini Dressing 125

A heart-warming bowl of grilled seasonal vegetables on a bed of fresh baby spinach and sautéd red & white quinoa. Topped with toasted seeds, spicy roasted chickpeas, fresh coriander and tahini dressing. (Add poached egg @R15)

#### Smoked Salmon Trout, Avo & bagel 160

A freshly baked all seed Kleinsky's bagel with locally sourced smoked salmon trout and avocado on a creamy lemon & dill base. Topped with pickled red onions, cucumber ribbons and fresh dill. A feast for the eyes and the tastebuds.

### Asian Crunchy Chicken & Vermicelli Noodle Salad 135

A bowl of freshly seared free-range chicken breast, marinated in a oriental sauce, served on a bed of vermicelli noodles with pickled vegetables and freshly chopped mint and basil, roasted peanuts and a fresh chilli lime dressing.

## Cheverells Free Range Beef Burger. 165

Homemade juicy free range beef burger patty, with all of your burger favourites like, lettuce, tomato, onion, pickles and melted mature cheddar cheese, harissa mayo and on a toasted brioche bun. Served with our hand cut garlic & rosemary cut oven chips.

#### Cheese & Charcuterie Board 340

A selection of locally produced cheeses, charcuterie, fruit, preserves, olives, pickles and roasted nuts. Served with toasted sourdough bread and rosemary crackers. Ideal to share as a meal for two or a starter for 4.

#### **EXTRAS**

Soft boiled egg R15 Edamame beans R25 Herbed goats cheese R30 Homemade Pickles R20 Oven baked potato wedges R35 Burger Mayo R15 Gluten Free Bread R20 Homemade Chilli R10 Cheverells house side salad R45

Menu items may come into contact with wheat, gluten, eggs, peanuts, tree nuts, soya and milk.

A Service Fee of 10% will be added onto tables of 8 or more.