

PALM TERRACE
— ON THE LAWN —

HERITAGE DAY

FIRE FEAST

Celebration of Fire and Heritage

6 COURSE MENU

INCLUDES ON ARRIVAL

GLASS OF PALM HOUSE WINE

OR

CIDER

R895 PER PERSON

1. BREAKING BREAD

Kamado Baked Potbrood
Pulled Glen Oaks Short Rib Magwenya
Smoked Beef Dripping Butter

2. FROM THE OCEAN

ABALOBİ Line-Caught Cape Bream Roosterkoek
*Fire-Roasted Tomato,
Burnt Lemon, Wild Herb Salsa*

3. FROM THE FIRE

ABALOBİ East Coast Rock Lobster Rolls
*Wood-Roasted Garlic Butter
Smoked Lemon*

4. FROM FARM

Glen Oaks Grass-Fed Ribeye
Coal-Roasted Onion
Bone Marrow Butter
Braai Jus

COMMUNITY HARVEST

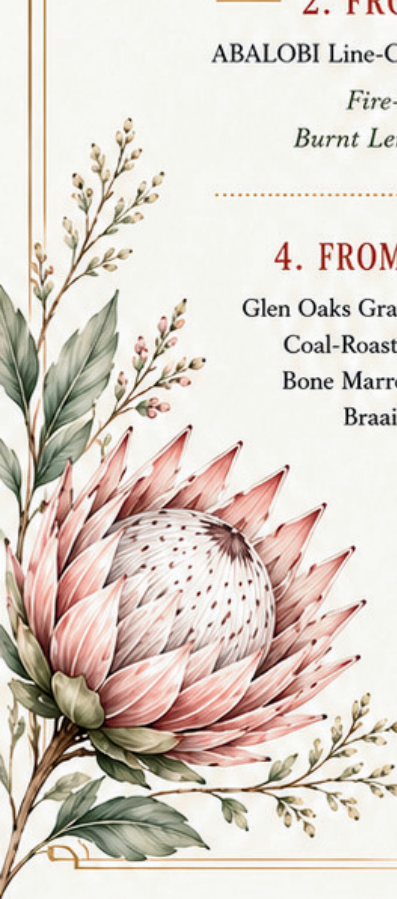
*Seasonal Vegetables from the
Community Farmers of
Masiphumelele & Philippi*
Coal-Roasted Pumpkin
Charred Corn on the cob
Burnt Cabbage
Charred Baby Carrots
Krimmel Pap and Smoor

5. TO VELD

Venison Africa Flame-Grilled Kudu
Fire-Roasted Beetroot
Wild Rosemary Jus

6. A HERITAGE SWEET ENDING

Kamado Baked Malva Pudding
Burnt Honey, Naartjie Custard



• ROOTED IN HERITAGE. COOKED OVER FIRE. •