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DAY MENU
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TO BEGIN

Creamy Cajun Potato Soup

served with meat dumplings

FRESHLY BAKED HOMEMADE BREADS

Selection of Warm Artisan Breads

jalapeno and cheese bread | mini ciabatta rooster brood
with whipper parsley butter | biltong bread with blue cheese
crumble and onion marmalade | homemade garlic and herb
knots

Dips and Spreads

homemade orange marmalade | olive oil | balsamic vinegar

SEASONAL GARDEN SELECTION

Classic Coleslaw

Roasted Beetroot

spiced with honey | feta | walnut crumble

FROM THE CARVERY

BBQ Marinated Smoked Pork Ribs

Smoked Beef Brisket Pastrami

served with house rub

Traditional Accompaniments

Yorkshire pudding | gravy | whole grain mustard
cranberry jelly | chimichurri

CHEF'S SELECTION OF MAINS

Roast Chicken Pot Pie

Seafood Potjie

Pecorino and Herb Baby Potatoes

Corn on the Cob

with chilli | garlic and herb butter

Three Cheese Mac and Cheese

with homemade tomato chutney

DECADENT DESSERTS

Traditional Malva Pudding

served with vanilla anglaise

Chocolate Cluster Mini Cheesecake

Lemon Merengue Pie

Banana Split Pudding

served with charred bananas | vanilla crème patisserie | wafers

COPA
RESTAURANT