Thanking you so very much for your interest. Our menu is a three-course that changes every month - we have a different theme every month. This month it is: **"Winter Warmers"**. The three-course menu, with options, is R185 per person, which is a real steal and fabulous value, if I do say so myself.

We are currently closed due to students being busy with their international exams. The takeaway option for Br.unch is now available and orders need to be in on Friday by at 10am and can be collected from the school.

Some guests enjoy this menufor breakfast, some for Br.unch and some for lunch so it caters for all those times of day. Nice idea for Father's Day. Please see the menu below, we do cater for all dietary requirements.

If you are wanting to make a booking, email schooloutlet@jackiecameron.co.za or on our cell number 076 505 7538. We so look forward to welcoming you. Have a happy rest of your day.



Starter Trio

Cauliflower Puree, Pickled Cauliflower florets, Toasted Coconut Puffs, Smoked Salmonand Homegrown Basil Leaves.

**

Butter Poached Cauliflower Floret, Herbed Strained Yoghurt, Bacon Bites and ToastedWhite Sesame Seeds.

**

Curried Coconut Milk, with Millet Coated Deep Fried Cauliflower, Fresh Coconut Shavingsand Biltong Strips.

Mains

Chilaquiles in a Tomato Salsa, Sous Vide Pork Belly, Apple and Beetroot Pickle, with ChevinGoats Cheese and a Soft Fried "Midlands Egg"

OR

Meaty "Midlands" Beef Moussaka Croustillant, Smokey Aubergine Puree, Cucumber Tzatziki, Butter seared Baby Marrow Ribbons and Soft Poached Egg.

Dessert

Carrot and Pecan Nut Sponge, Lemon Mascarpone Icing and Sous Vide- Julienne Candied Carrot.







