

**the caversham mill family welcome you**

We offer an interesting range of wholesome meals, with a little twist, and an emphasis on trying to use local suppliers who provide fresh ingredients. These are then lovingly prepared in our kitchen.

**If you have any dietary requirements or specific food allergies, kindly let us know.**

The lingering memory of superb food will long outlive the short wait during the preparation of your meal (a 30 minute wait for main course is average).

*“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”*

*Luciano Pavarotti*

**a blissful start to the meander**

- seared dargle valley trout, smoked trout pate and ciabatta 55
- classy, classic duck spring rolls, soy, and a plum of a sauce 42
- creatively marinated calamari steak, served with homemade hummus 40
- la petit france camembert, our chili jam, wrapped,  
and baked, served with homemade crab apple jelly 37
- cunningly good caversham soup 32
- midlands honeyed winter salad 35
- marinated beef fillet sosaties with a spicy,  
salty, sour and sweet sauce for a dip 49

**the winding expanse of the journey**

- mint & citrus marinated spatchcock with roast sweet potato & carrots 97
- farm fresh oxtail. kicking good stuff! served with mash and veg 107
- great grilled beef fillet, a red peppercorn sauce,  
with sweet peas and potato wedges 99
- serious rump, with grilled portobello mushroom and fresh veg 89
- whole, deboned trout from the 'berg. presented differently daily 82
- lamb cutlets rubbed with rosemary, parmesan and love 99
- gammon steak from the dargle, glazed with a honey mustard sauce 87
- the renowned caversham pie with mash potatoes and vegetables 75
- wholesome vegetarian lasagne with a crisp salad 65
- the famous caversham 'hand'burger with real fries. mnandi kakhulu! 55
- from the land of smiles, a stunning red thai curry. vegetarian or not. 79

**a delightful, if particularly decadent, end to your adventure**

- your nemesis, made from chocolate ...fortitude required 31
- for paddington bear; marvelous marmalade pudding and custard 27
- s, t and a little bit of p... 28
- good gracious good local ice cream; vanilla, cappuccino or chocmint 26
- stunning, simple and sensual ... crème brûlée 29
- indezi farm cheeseboard; for one or two 40/75

**for the bairns**

- chicken nuggets 23
- fish fingers 18
- pasta with cheese or without; same with butter 15
- mini margarita pizza 30

**a not so naughty bit on the side**

- chips – not big or chips – not small 15/20
- potatoes: wedged or mashed 18
- roast vegetables 18
- a nice healthy salad 18

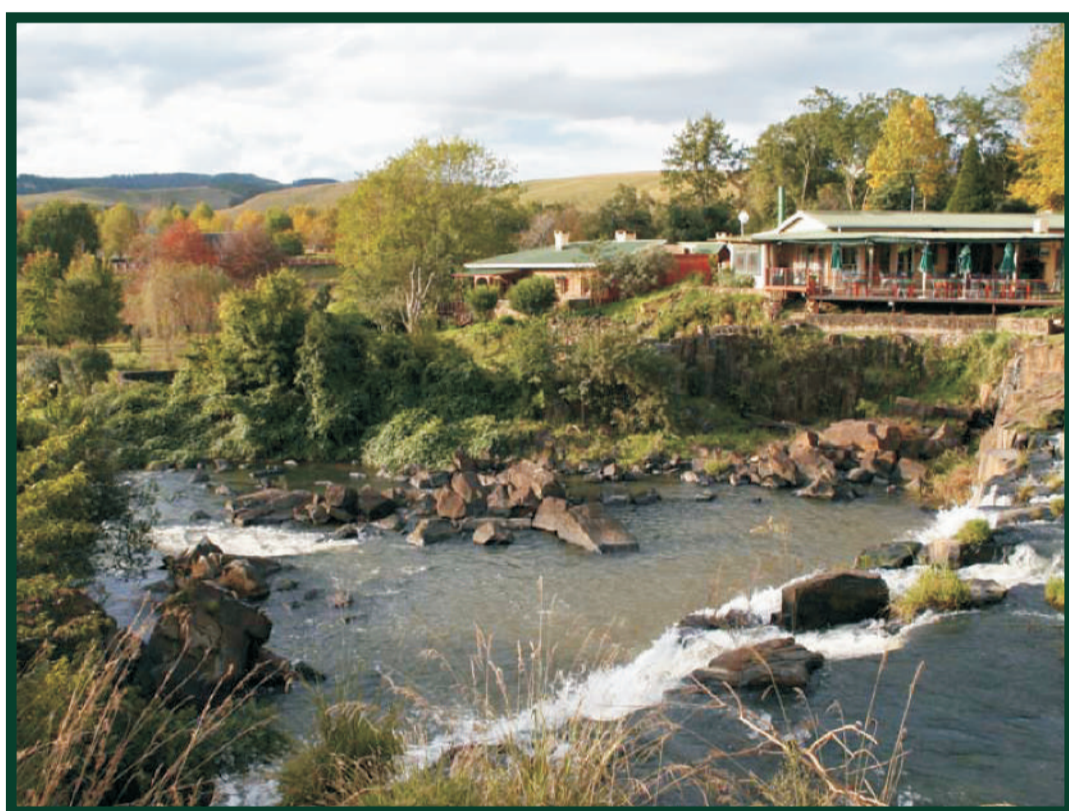


# BACK of MENU

## CAVERSHAM MILL

### drinks (our tap water is drinkable but has been known to smell mooby)

cans of fizzy drinks	15
'tisers and teas: apple, grape, pear; lemon or peach	18
cans of mixers	14
juice: orange, apple, guava, ruby grapefruit, fruit cocktail,	13
cordials: passion fruit, kola tonic, lime	5
rock shandy	25
spring water (small/large)	14/24
'shakes: regular flavours, milo, honey-horlicks	21
teas and coffees	15
warm me up drinks (milo etc)	18
double espresso	18
dom pedro and irish coffee	28
cans of beer: castle, black label, castle light, windhoek light,	15
bavaria non-alcoholic	16
bottles of beer: hansa, windhoek lager, amstel, windhoek draught	16
heineken, miller draft, peroni, grolsch	17
micro brewery beers: robson's	25
ciders etc	17



***“never work before breakfast, if you have to work before breakfast, eat your breakfast first”***

### to break your fast (served daily from 8 until 10h00)

■ english breakfast: fried eggs, bacon, pork sausage, savoury mushroom and grilled tomato with feta. served with toast	50
■ rise and shine breakfast: scrambled eggs, grilled tomato with feta, and a choice of either a pork sausage or bacon. served with toast	40
■ health breakfast: layered greek yoghurt, fresh seasonal fruits, and crunchy muesli with a drizzle of honey	30
■ a basket of homemade bread, toast, bran muffin, jam and butter	30
■ fresh cereal: corn flakes, muesli or all bran	18
■ savoury mince on toast (weekends only)	25

### available when the kitchen are on a break

■ a home baked scone and cream & jam or cheese & jam	15
■ one of our great choc chip muffins with whipped cream	15
■ a healthy bran muffin and butter	15
■ your nemesis, made from chocolate ...fortitude required	31
■ stunning, simple and sensual ... crème brûlée	29
■ s, t and a little bit of p...	28