



SOETWATERS ATLANTIC

— POTJIEKOS MENU —

AUTHENTIC SOUTH AFRICAN POTJIEKOS
SLOW-COOKED. RICH IN FLAVOUR. MADE TO SHARE.



WELCOME CANAPÉS (Choose 1)

- Mini roosterkoek with whipped fynbos butter & smoked linefish pâté
- Mini seaweed vetkoek with homemade chakalaka & mature cheddar
- Bobotie spring roll served with Danya chutney
- Golden smashed baby potato topped with seaweed hummus, nori dukkah & homemade chutney



DESSERT (Choose 1)

- Homemade Rooibos Malva Pudding with Confetti Bush Custard
- Fynbos Koeksisters
- Milk Tart Brûlée



POTJIES (Choose 1)



KAROO LAMB

- Traditional Tamatie Bredie
- Waterblommetjie Bredie (seasonal)
- Cape Malay Curry



BEEF / VENISON / GAME

- Venison or Game Potjie with red wine or stout and coastal wild herbs
- Beef Short Rib with red wine or stout
- Oxtail Potjie



CHICKEN

- Cape Malay style potjie prepared with chicken fillets or chicken pieces



SEAFOOD

- West Coast Curry Potjie (line fish, calamari & prawns)
- West Coast Mussel Pot with coastal wild herbs and foraged seaweeds



VEGAN / VEGETARIAN

- Seasonal Vegetable Potjie inspired by Traditional Tamatie Bredie or Cape Malay Curry



SERVED WITH YOUR CHOICE OF



Aromatic rice



Freshly baked
roosterkoek & butter



Samp & beans



Creamy mashed
potatoes



Menu is subject to seasonal availability and can be
tailored to accommodate dietary requirements.