

{ Open Air }

Under the Stars

Standard Menu Selections

Enjoy a romantic dinner under the stars at one of Kagga Kamma's Open-Air Suites.

Dinner will consist of delicious Snacks, a Starter, a Main meal and a decadent Dessert, packaged with care, in a pannier.

The inclusive Snacks in the pannier – homemade bread, cheese selection, a choice of savoury biscuits, energy bars, fruit juice, as well as fruit, potato salad and Greek-styled salad.



To ensure that your meal is tasty we suggest that you make use of the self braai option at the Open Air Suites as pre-made meals can become cold quickly. Should you choose the pre-made meals you will be able to warm the meals on the fire. There is no electricity at the Star or Sky Suite.

Each person is invited to individually choose between an option below the Starter, Main and Dessert divisions:

Starter (Choose One)

Tender Springbok Carpaccio

Slivers of springbok carpaccio on a bed of rocket drizzled with a balsamic and olive oil vinaigrette.

Smoked Norwegian Salmon

Smoked Norwegian salmon served on a bed of crisp greens, topped with sour cream.

Main (Choose One)

South African Meaty Trio

A traditional braai selection of 300g tender sirloin steak, a succulent chop and a juicy piece of boerewors. Available pre-made or as an option to braai at the Open Air Suite.

Hake Fillet

Seasoned and buttered delicate hake, served with basmati rice and zesty lemon wedges; wrapped in foil for easy reheating.

Traditional Lasagne

Seasoned ground beef in a Napoletana-style sauce, layered between al dente lasagne sheets and a creamy béchamel. Served in a ceramic dish to be reheated on the braai.

Dessert (Choose One)

Time-Honoured Lemon Meringue Pie

A traditional tart consisting of shortcrust pastry, lemon curd filling and fluffy meringue baked to crispy perfection; served with whipped cream.

Fresh and Juicy Fruit Salad

A selection of freshly sliced seasonal fruit.

{ Open Air }

Under the Stars

Vegan/Vegetarian Menu Selections

Enjoy a romantic dinner under the stars at one of Kagga Kamma's Open-Air Suites.

Dinner will consist of delicious Snacks, a Starter, a Main meal and a decadent Dessert, packaged with care, in a pannier.

The inclusive Snacks in the pannier – homemade bread, vegan butter spread, nuts, fresh fruit, fruit juice and vegan rusks, as well as a vegan mayonnaise potato salad and fresh garden salad.



To ensure that your meal is tasty we suggest that you make use of the self braai option at the Open Air Suites as pre-made meals can become cold quickly. Should you choose the pre-made meals you will be able to warm the meals on the fire. There is no electricity at the Star or Sky Suite.

Each person is invited to individually choose between an option below the Starter, Main and Dessert divisions:

Starter *(Choose One)*

Stuffed Mushroom

A juicy mushroom seasoned and stuffed with spinach, ready to grill.

Vegan Bobotie Parcel

Seasonal vegetable medley minced with onions and wrapped in a pastry parcel.

Main *(Choose One)*

Hearty Vegan Lasagne

Seasonal vegetable medley minced with onions in a Napoletana-style sauce, layered between plant-based lasagne sheets and a cream-style white sauce. Served in a ceramic dish to be reheated on the braai.

Sweet Potato and Chickpea Coconut Curry

A mild or spicy sweet potato, chickpea and coconut curry; served with basmati rice and fresh sambals in a mini 'potjie' pot to be reheated on the braai.

Stuffed Bell Pepper

A green or red pepper stuffed with seasoned savoury rice (mushrooms, onions and grated carrots); wrapped in foil for easy reheating. Vegan cheese available on request.

Kagga Kamma Spud

Two garlic flavoured jacket potatoes, stuffed with stir-fry vegetables or cream-style fried mushrooms; wrapped in foil for easy reheating. Vegan cheese available on request.

Dessert *(Choose One)*

Vegan Chocolate Tart

A homemade dairy-free chocolate custard served in a chocolate shell with fresh berries

Fresh and Juicy Fruit Salad

A selection of freshly sliced seasonal fruit.