



# FEATHERBED RESTAURANT

WELCOME TO  
THE FEATHERBED  
RESTAURANT

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# FEATHERBED MENU

Originally Featherbed Nature Reserve was exclusively for those patrons who bought tickets for the spectacular eco-experience. The guests are ferried across the lagoon, with the Spirit of Knysna. On arrival at the jetty, guests disembark and make their way through the Food Forest, climb onto the back of a 4 x 4 trailer which takes them to the Southern most tip of the Western Peninsula

The choice must then be made of enjoying a breath-taking downhill walk which takes you onto cliffs that overlook the Knysna Heads, then down into some sandstone caves and back to the restaurant, where a scrumptious buffet awaits your arrival. Starters, mains and desserts...

Or you can stay on the Trailer which will take you back to the Food Forest to meet the rest of the group who walked and enjoy your lunch. This is the only decision you need to make.

Nowadays Featherbed Restaurant also allows patrons with their own means of navigating across the Knysna Lagoon to the Western Head, the opportunity to eat in the Food Forest.

Either way, we welcome you to Featherbed Restaurant. In this menu you will find a few more decisions to make. A simple and tasty A la Carte lunch menu as well as the freshest Oysters are available on order from any of our service staff.

Our Wine list holds the key to rounding off an extraordinary day at an extraordinary place with one of South Africa's fresh, lively and definitely - extraordinary wines. Enjoy!!.



**No watches needed  
You are on Featherbed Time**



# FEATHERBED MENU

## Starter

1/2 dozen freshly shucked **knysna oysters**

**caesar salad** with anchovy dressing

## Lunch

Grilled **chicken burger** and chips

Hand battered **Fish and chips** with homemade tartare sauce

Cape Malay style **Pickled Fish** with a crispy poppadum

Deep Fried **Calamari** with homemade tartare sauce

Featherbed **Beef Burger** and chips

**Prego sirloin steak roll** and chips

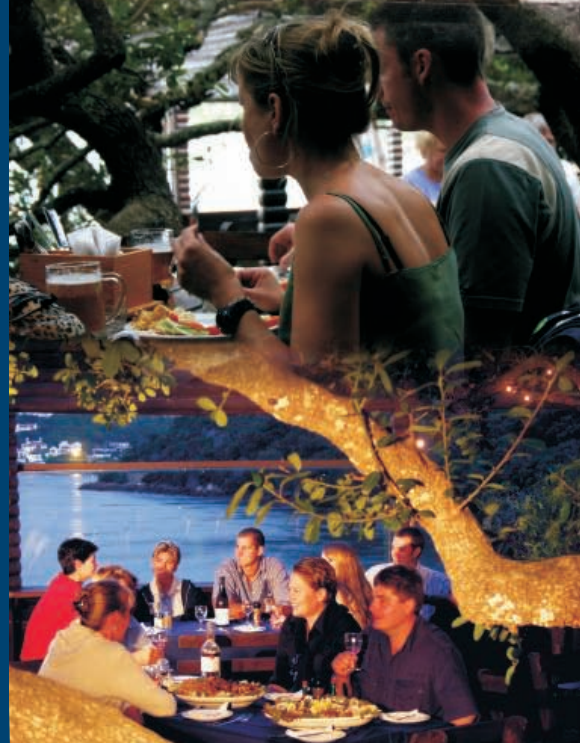
## Dessert

**Ice cream** and chocolate sauce

## Buffet

**Featherbed Buffet**

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# FEATHERBED BUFFET LUNCH

## COLD BUFFET

SWEET CHILLI MARINATED CALAMARI STRIPS, CAPE-MALAY STYLE PICKLED FISH  
SMOKED SALMON TROUT WITH CAPERS, SMOKED VENISON WITH MIXED HERBS

SALADS FROM OUR FRESH SELECTION, GARDEN GREENS WITH ORANGE AND FENNEL  
PEAR AND GOATS CHEESE SALAD, BAKED SWEET POTATO WITH FRESH GINGER AND LEMON JUICE  
CUCUMBER, RED ONION, OLIVE AND FETA GREEK SALAD  
BREAD SELECTION

## HOT BUFFET

BBQ ROAST SIRLOIN MARINATED IN SOYA SAUCE, LEMON JUICE AND HONEY  
GRILLED CHICKEN MARINATED IN PAPRIKA AND YOGHURT  
FRESH LINE FISH SERVED WITH GARLIC & CITRUS BUTTER

SERVED WITH A SELECTION OF SEASONAL VEGETABLES, FRAGRANT RICE & ROAST POTATOES

## DESSERT

BAKED CHOCOLATE PUDDING, SEASONAL FRUIT PLATTER, MILKTART, CHOCOLATE BROWNIES  
VANILLA ICE CREAM AND CHOCOLATE SAUCE

MENUS SUBJECT TO SEASONAL CHANGE

