



360on62 Fresh Meal Selection by Chef Sue of The Little Kitchen

Experience the best of country cuisine

A few words from Chef Sue

Welcome to The Little Kitchen, where passion meets flavour. My culinary journey began with my mother's cooking and grew into a career with a Chef's Diploma from Capsicum Culinary Studio.

Years managing a 4-star tented camp in Botswana honed my skills in creativity and catering to high-end tastes. After nine years, my husband and I settled in Montagu, inspired by its charm and community.

At 360on62, The Little Kitchen offers dishes reflecting my love for ethnic cuisines and quality ingredients. Enjoy homemade meal boxes, salads and side dishes crafted for relaxation and convenience. Pair your meal with wine or MCC from our selection. (Ingredients may vary seasonally.)

Minimum of 48 hours required for fresh orders which will be left in your unit's fridge. You will cook or heat (as applicable) your own box meals. Frozen meals are available at our self-help Honesty shop or by pre-order (please refer to our frozen meal menu). *Payment Options - see last page*

BREAKFAST BOXES

Our breakfast boxes serve 2 portions. The box will include further directions if applicable.



SHASHUKA [VEGETARIAN/VEGAN] - R144

Olive oil, onion, garlic, tomato, cumin, paprika, chilli, salt, sugar, fresh coriander. Gently reheat your shashuka and crack your eggs (4) into the simmering sauce to poach them.



MEXICAN WRAPS (x2) [VEGETARIAN]- R144

Olive oil, onion, tomato, cumin, coriander, oregano, smoked paprika, cinnamon, chilli flakes, black eyed beans, corn kernels, salt, sugar, mature cheddar cheese, fresh coriander. Toast your wrap in a dry frying pan on medium heat. Turn it over and toast the other side.



BACON & EGG BREAKFAST WRAP - R144

Bacon, scrambled eggs, tomato salsa, mature cheddar cheese. The bacon can be substituted with mushroom for a vegetarian option. Toast your wrap in a dry frying pan on medium heat. Turn it over and toast the other side.



SWISS STYLE OATS [VEGETARIAN]

Basic Recipe: Large oat flakes, chia seeds, double cream yoghurt, milk, honey, salt and placed in the fridge overnight. Eaten cold or you may prefer to gently heat the oats.

WHISKEY OVERNIGHT OATS R60

Basic recipe with a tot of whiskey and vanilla essence added.

PEANUT BUTTER OVERNIGHT OATS R60

Basic recipe with peanut butter, toasted pecan and pumpkin seeds added.

BERRY OVERNIGHT OATS R68

Basic recipe with seasonal berries and citrus zest added.



STEAMED POT BREAD [VEGAN - GLUTEN FREE OPTION AVAIL] - R40

We supply a complimentary traditional Xhosa 'dombolo' (steamed bread) on arrival, but should you want extra, they can be made for you (please note the pre-order time frame above). The crustless bread is soft and slightly sweet and makes delicious toast too!

BRAAI BOXES

Create your own braai box for you to braai. Add side dishes and a salad to complete it. Your box will be placed in your fridge.



LAMB CHOPS BRAAI BOX - R170

Four thick-cut loin lamb chops locally sourced and vacuum packed. We recommend adding the potato bake and Greg's bean salad to complete your meal.

BRAAI BOXES - CONT'D

Create your own braai box for you to braai. Add side dishes and a salad to complete it. Your box will be placed in your fridge.



CHICKEN BRAAI BOX - R120

Four deboned chicken thighs marinated Asian-style or with lemon and herb on two skewers. Locally sourced and vacuum packed.

We recommend adding baby potatoes on skewers and an Asian coleslaw to complete your meal.



VEGETARIAN MUSHROOM BRAAI BOX - R114

Four large mushrooms stuffed with cream cheese, peppadew, spring onion, fresh basil and topped with mature cheddar cheese. Wrapped in tin foil ready for the bbq/braai.

We recommend adding baby potatoes on skewers and a 360 garden salad to complete your meal.



ASIAN INSPIRED MUSHROOM KEBABS - R114

A delightful fusion of flavors featuring marinated mushrooms grilled to perfection and infused with soy, hoison, ginger, garlic, and a hint of sesame. These skewers are a savory, plant-based treat bursting with umami and ideal as a light meal or side dish.

We recommend adding the Ginger and Coriander salad and/or potato bake to complete your meal.

SALADS

Salads are freshly made and serve 2 generous portions. A salad dressing is included.



GINGER & CORIANDER CORN SALAD - R85

Olive oil, garlic, ginger, spring onion, peppers, mushrooms, corn kernels, soy sauce, salt, pepper, fresh coriander.



ASIAN COLESLAW - R70

White and red cabbage, carrot, peppers, spring onion, fresh coriander, sesame seed, peanut butter, ginger, garlic, lime juice, vinegar, soy sauce, brown sugar, sesame oil, chilli.



WILD GREEK SALAD - R85

Salad leaves, cucumber, dill, chives, oreganum, olive oil, garlic, lemon, honey, Greek yoghurt, mixed toasted seeds.



GREG'S BEAN SALAD - R85

Butter beans, cherry tomatoes, cucumber, apple, spring onion, fresh mint, basil, parsley, olive oil, apple cider vinegar, honey, dijon mustard.



360 GARDEN SALAD - R85

A fresh surprise salad using seasonal salad ingredients locally grown.



CHARRED TOMATO & YOGHURT - R70

Roasted cherry tomatoes, olive oil, cumin, garlic, thyme, origanum, lemon, chilli flakes on top of double cream yoghurt

POTJIE BOXES

We will include the recipe and all the ingredients to cook your own delicious potjie for 2-3 diners. Add a salad of your choice.



VEGETARIAN / VEGAN POTJIE - R161

Olive oil, garlic, red onion, red pepper, brinjal, patty pan, carrot, tomato, butter beans, bay leaf, rosemary, dried chilli, fresh basil, parsley. Two sweet potatoes in foil to bake and serve your Mediterranean-style vegetarian potjie on.

POTJIE BOXES - CONT'D

We will include the recipe and all the ingredients to cook your own delicious potjie for 2-3 diners. Add a salad of your choice.



CHICKEN POTJIE – R250

Six free-range chicken thighs, olive oil, leek, garlic, celery, bay leaf, thyme, carrot, baby potatoes, green beans, mushrooms, chicken stock, white wine, cream, lemon zest. Basmati rice added to complete your French-styled chicken potjie.



BEEF SHIN POTJIE- R290

600g vacuum-packed beef shin, olive oil, red onion, carrot, celery, rosemary, cumin, smoked paprika, orange zest, orange juice, tomato, baby potatoes, chickpeas, sugar, salt, pepper, yoghurt, fresh coriander. Polenta added to complete your Jamie Oliver inspired potjie.



LAMB POTJIE – R361

600g vacuum packed lamb knuckles, olive oil, onions, garlic, ginger, tumeric, cumin, coriander, chili, cinnamon, salt, bay leaf, apricot jam, vinegar, chicken stock, red pepper, raisins, buttermilk. Basmati rice added to complete your Cape Malay-styled potjie

SIDES

The sides serve 2 generous portions. Great additions to your braai box or potjie.



ROASTED VEGETABLES & MISO [VEGETARIAN] - R76

Red onion, butternut, carrot, red/yellow pepper, beetroot, olive oil, honey, miso paste. The roasted vegetables will need to be reheated.



BABY POTATOES ON A SKEWER -R76

Baby potatoes, olive oil, salt, fresh herbs, mayonnaise. The baby potatoes will be parboiled, brushed with olive oil and salt. You will finish the potato skewers on the braai (or in an oven) and dress them with a herb mayonnaise.



POTATO BAKE - R 100

Potato, cream, garlic, thyme, parsley, salt, butter. The potato bake will need to be reheated.



STEAMED POT BREAD [VEGAN - GLUTEN FREE OPTION AVAIL] - R40

We supply a complimentary traditional Xhosa 'dombolo' (steamed bread) on arrival, but should you want extra, they can be made for you (please note the pre-order time frame above). The crustless bread is soft and slightly sweet and makes delicious toast too!

PICNIC BASKETS

Our picnic baskets serve 2 portions, the contents are only made to order to ensure the freshest result.



PICNIC – R525 (INCLUDES A BOTTLE OF MCC)

A selection of three cheeses with condiments, pickles, fresh bread rolls, biscuits, olives, a pate, a cold meat, nuts, mini savoury pancakes, savoury tartlets, seasonal fruit, a sweet tartlet and a bottle of Miss Molly MCC to complete your picnic.



PICNIC [VEGETARIAN OPTION] – R525 (INCLUDES A BOTTLE OF MCC)

A selection of three cheeses with condiments, pickles, fresh bread rolls, biscuits, olives, a pate, roasted brinjal slices, nuts, mini savoury pancakes, savoury tartlet, seasonal fruit, a sweet tartlet and a bottle of Miss Molly MMC to complete your picnic.



PAYMENT OPTIONS

The cost of items ordered will be written onto an honesty bar form for you; the total of which must be settled before departure OR if the order is received early enough (prior to your arrival), it will be added to the invoice of balances payable for your stay. To settle amounts owing you have the following options:

EFT PAYMENT:

360on62, Investec Bank, Current Account No. 10012305952

(Branch Code: 580105)

Reference: Booking Name & Unit Name e.g. "Smith Nonnetjie"

CREDIT CARD, APPLE PAY, GOOGLE PAY or INSTANT EFT PAYMENT:

Go to this website or scan the QR code: <https://pay.yoco.com/360on62>

Reference: Booking Name & Unit Name e.g. "Smith Nonnetjie"



ORDERING

To place your order, please send the details of what you wish to order (and your details) to either:

1. Email: info@360on62.co.za

or

2. Whatsapp: +27 060 609 8834

