



CHRISTMAS LUNCH

Celebrate a sun-soaked Christmas at Stowaway, where the festive spirit meets summer's vibrant flavors. Designed with sharing in mind, our Christmas lunch encourages connection, joy, and indulgence under the warm South African skies.

SHARING STARTERS

Ideal for 2–3 guests to enjoy together.

BAKED CAMEMBERT BREAD BOWL

A cozy festive starter perfect for sharing, featuring a warm, gooey camembert baked into a homemade bread bowl. Served with cranberry sauce

175.00

LOADED HUMMUS + ROASTED PITA CHIPS

A cozy festive starter perfect for sharing, featuring a warm, gooey camembert baked into a homemade bread bowl. Served with cranberry sauce

95.00

BUILD YOUR PERFECT PLATE

Choose your star of the table from our selection of festive proteins, each crafted to perfection

CRANBERRY AND BRIE STUFFED CHICKEN

Tender chicken breast filled with a luscious combination of creamy brie and sweet-tart cranberry compote, perfectly baked to golden perfection. This festive dish balances richness and brightness, making it a delightful choice for your holiday table.

160.00

GRILLED PAN SEARED FISH WITH ROMESCO SAUCE

Fresh, flaky hake fillet, pan-seared to perfection for a delicate crisp finish and served with a smoky, vibrant Romesco sauce made from roasted red peppers, almonds, and a hint of garlic.

145.00

LAMB CUTLET WITH FETA MOUSSE

Juicy, perfectly grilled Karoo lamb chops (from the family farm) served with a rich and tangy feta cream sauce that balances the smoky char of the meat. Bursting with Mediterranean-inspired flavors, ideal for your festive table.

175.00

STUFFED BUTTERNUT WITH SPINACH, FETA, AND CRANBERRIES

A festive vegetarian centerpiece featuring sweet roasted butternut squash filled with a hearty mix of sautéed spinach, creamy feta, and tart cranberries, topped with a golden herb crust.

120.00

SHARING SIDES

Choose 2-3 to complete your festive feast:

ROASTED POTATOES

Crispy on the outside, fluffy on the inside, crafted from a cherished family recipe.

20.00

MASH POTATO

Velvety and buttery, a comforting classic.

25.00

ROASTED BUTTERNUT

weet and caramelized, served with a tangy lemon yogurt sauce and crunchy roasted almonds.

40.00

GREEN BEAN ALMONDENE

Grreen beans sautéed with golden toasted almonds, finished with a splash of lemon for a bright, nutty flavor.

35.00

CORN OFF-THE-COB

Char-grilled and topped with zesty crema, crumbled feta, fresh parsley, and a squeeze of lime.

40.00

SALADS

Salads to share for the table

WATERMELON AND FETA SALAD

Refreshing watermelon paired with creamy feta, finished with a hint of mint for a light and festive salad.

85.00

ARUGULA SALAD WITH ROASTED PINE NUTS

Peppery arugula leaves, shaved parmesan cheese, and toasted pine nuts, dressed in a light balsamic vinaigrette.

75.00

DESSERTS

Something sweet to end of the meal with.

CHOCOLATE MOUSSE WITH FRESH BERRIES

Decadent yet refreshing, this dessert balances the richness of chocolate with the tartness of berries.

110.00

BERRY SORBET WITH MINT

Light and cooling, perfect for a summer Christmas, offering natural sweetness from the berries.

80.00

TROPICAL PAVLOVA

A fresh and fruity dessert with a perfect balance of sweetness and tang

120.00

COCKTAILS

Christmas Inspired
Cocktails

CRANBERRY & MINT MOJITO

A refreshing twist on the classic mojito, with muddled mint, rum, and a splash of cranberry juice. Finished with a squeeze of lime and a hint of festive sweetness, this cocktail is the perfect balance of tart and fresh.

110.00

TROPICAL EGGNOG COLADA

A creamy and tropical take on the holiday favorite, blending smooth coconut cream, rum, and a touch of spiced eggnog.

125.00

HOLLY SPRITZ

A sparkling mix of cranberry, rosemary, and prosecco for a light and refreshing festive cheer.

85.00

SPICED NOEL FIZZ

A combination of the warmth of rum, the sweet complexity of vanilla, and a hint of aniseed, all topped with refreshing soda water—perfectly capturing the essence of Christmas with a festive and spiced twist!

105.00

BUBBLES

Lets Celebrate

L'ORMARINS BRUT

A light and pleasant brut bubbly with a little peachy tint.

380.00

GRAHAM BECK BRUT

This delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate.

460.00

DA LUCA PROSECCO

Da Luca Prosecco is a fresh, crispy sparkling wine – peach and apricot aromas, with sweet afternotes.

95.00

G.H. MUMM CHAMPAGNE

A refined and elegant champagne, known for its crisp freshness and vibrant fruit flavors. occasion.

1450.00

