

help us change lives

We all have the opportunity to affect our immediate communities positively. So in 2003 we established the Grootbos Foundation – a non-profit organisation that focuses on enriching people through education, sport, conservation and social enterprise development.



visit us

See some of our projects for yourself. Pop down to the Grootbos Foundation headquarters at the Green Futures Nursery site or ask your guide to take you on a Living the Future tour.

share the love

We need all the support we can get to keep the projects going. Find us on Facebook, Twitter, Instagram and our website and share Grootbos Foundation's work with your friends and family.

For more, visit our website at: www.grootbosfoundation.org

volunteers

We couldn't provide all the personal attention to the kids in our sports programmes if it weren't for all the volunteers that help out. They come from all over the world. If you are interested in getting involved, come speak to us.

making a donation

Your donation is tax-deductible and, through our website, you can make an easy cash donation by credit card or EFT. Simply click on "Get Involved". You can either make a donation specifically to one of our initiatives or a general donation.

Any sports kits or equipment, shoes or any other clothing is also welcome as donations.



LUNCH

Good afternoon!

Refuel from your day's activities before your next adventure (or an afternoon nap). If you're lucky, you'll hear the song of the sugarbird that feasts on the nectar of the spectacular Silver Edge Pincushion featured here. In nature's perfect symbiosis, it's thanks to the birds that this member of the protea family is pollinated.



all round good food

Isn't it great to know that while you're enjoying exquisite tastes and carefully crafted dishes, you're also supporting local farmers and their livelihood?

The Grootbos Foundation develops our local community by training people to grow fresh produce, that they then sell to the Grootbos Private Nature Reserve at the best price they would get on the market.

We get our free-range eggs, organic veggies, fynbos honey and bottled water from them. It might be unheard of for a business anywhere else in the world, but we are so passionate about helping people be self-sufficient, that we proudly pay more.

~ smart thinking ~

We are always investigating ways in which we can operate more sustainably, more environmentally conscious. So when we considered what to do with our organic kitchen and restaurant waste, we made a deal with a pack of friendly pigs. As the saying goes: one person's waste is another pig's feast. Or something along those lines.



See the back page for more information.

Starters

SIYAKHULA CAPRESE SALAD

fresh plum & cherry tomato, crisp basil & buffalo mozzarella

VENISON CARPACCIO

with aragula, crispy capers and dried cranberry preserve

Mains

OPEN GOURMET PORK BURGER

with apple chutney & pickled red cabbage

GRILLED SIRLOIN

with sweet potato chips & sauce béarnaise

LOCAL BEER-BATTERED LINE FISH

with hand-cut fries & tartare sauce

CAPE MALAY SPICED SEAFOOD OR VEGETABLE CURRY

with cumin steamed basmati rice, poppadum & a pickled capsicum salsa & coriander sambal

HOMEMADE PASTA OF THE DAY

FAIRVIEW GOATS CHEESE & MUSHROOM GNOCCHI

with thyme & almond granola

Dessert

FRUIT COMPILATION

ESPRESSO CRÈME BRÛLÉE

DARK CHOCOLATE CLAFOUTI

Ebis vid quossum volorep erernatus excersp erferio rumquati odi diatus, quas et mi, sam

RED WINE POACHED PEAR CARPACCIO

and spiced apple ice cream

GROOTBOS FYNBOS HONEY ICE CREAM

with peppermint ice cream

SELECTION OF OUR HOMEMADE ICE CREAM

