



Spoil DAD this Father's Day

Make Father's Day unforgettable with a hearty
Potjie at La Joya, set in the heart of the
bushveld.

R495 per adult
R215 per child

15 JUNE 2025
SEATING FROM 12H00

Father's Day Menu

STARTERS

Beef Salad with Goat Cheese & Balsamic Vinaigrette

Roasted beef, creamy goat cheese, and toasted nuts over a bed of baby greens, finished with a balsamic reduction and a drizzle of olive oil.

Traditional Three Bean Salad

A colorful mix of green beans, kidney beans, and chickpeas tossed in a sweet and tangy vinaigrette.

Danish Feta Salad

A crisp blend of baby greens, sliced radishes, cucumber ribbons, and cherry tomatoes, topped with crumbled Danish feta and a sprinkle of fresh dill. Finished with a light lemon-Dijon vinaigrette

Classic Butternut Squash Soup

A velvety blend of roasted butternut squash, sautéed onions, and a touch of cream, finished with a hint of nutmeg.

BUFFET MENU

Beef Potjie

Tender beef, simmered low and slow in a traditional cast-iron pot over an open flame, infused with layers of rich flavours from root vegetables, red wine, aromatic herbs, and a blend of local spices.

Cape Malay Chicken Potjie

A flavourful fusion of South African tradition and Cape Malay spices. Tender chicken pieces cooked with sweet, and Savoury notes of cinnamon, cloves, and apricots, served in a rich, golden sauce.

Herb-Crusted Lamb Potjie

Succulent cuts of lamb gently braised with rosemary, thyme, pearl onions, and seasonal vegetables.

Rustic Garlic & Herb Mash

Golden potatoes mashed with roasted garlic, fresh thyme, and a touch of cream. Skins left on for authenticity and flavour—a comforting classic with a gourmet twist.

Sweet Corn Mielie Pap

A beloved South African staple made from finely ground maize meal, cooked to a smooth, creamy consistency and enriched with sweet corn kernels.

Dom Bolo (Steamed Bread)

Soft, fluffy South African steamed bread, made from a simple dough and slow-cooked to perfection. Served warm.

Ratatouille

A tasty tomato and herb sauce is combined with layers of sliced eggplant, zucchini, tomato, and yellow squash.

Fried Spicy Cabbage

Tender strips of fresh green cabbage stir-fried with chili and a blend of savoury spices. Finished with a touch of soy and a hint of heat.

Fried Spinach

Fresh spinach gently pan-fried with olive oil, finished with a touch of sea salt and a hint of spice.

DESSERT

Malva Pudding

A beloved South African dessert known for its rich, spongy texture and sweet, caramelized flavours. Served with Custard

Rooibos & Honey Panna Cotta

A uniquely South African twist made with strong rooibos tea infused into the cream and sweetened with local honey.

Lemon Meringue Braai Tartlets

Pre-baked tartlet shells filled with lemon curd, topped with meringue, and quickly torched



LA JOYA
CONFERENCE LODGE SPA