

NINETEEN

served daily from 11:00 to close

Nibbles AND PLATES

MIXED NUTS N/GF	85
MIXED NUTS, BILTONG, CHILI, GARLIC GF/DF/N	135
MIXED OLIVES, GARLIC, CHILI VE/GF	80
SPICY PERI-PERI CHICKEN WINGS flame grilled, blue cheese dip GF	125
CRISPY CALAMARI STRIPS deep fried, roasted garlic aioli, fresh lime DF	125
SOUP OF THE DAY, FRESH BREAD ROLL please ask your waitron	85
BEEF CARPACCIO thinly sliced beef fillet, fried capers, rocket, parmesan, truffle oil remoulade GF	155
CHIMICHURRI PRAWN STACK three king prawns, herb chimichurri, fresh limes GF	165
BAKED CAMEMBERT camembert phyllo parcel, pan fried balsamic tomatoes, rocket, lemon vinaigrette V	145
CHICKEN LIVERS creamy peri-peri chicken livers, toasted ciabatta	105

Salads

COBB SALAD mixed greens, bacon bits, chicken cubes, boiled eggs, avocado, cherry tomatoes, blue cheese and dijon dressing GF	125
BEEF SALAD beef strips, mixed lettuce, herbs, cucumber, avocado, green beans, edamame beans, french dressing GF	145
GREEK SALAD tomato, feta, peppers, onion, cucumber, herb dressing, olive V	115

Light MEALS

CHICKEN CAESAR WRAP grilled chicken, parmesan, bacon, cos lettuce, creamy dressing	125
FISH AND CHIPS beer battered grilled hake, chips, tartare sauce	145
CHICKEN PENNE chicken penne, basil pesto, mushrooms, cream N	165
LINGUINE tomato and garlic linguine, chili, olive oil, parsley, parmesan V	145

Toasted SANDWICHES

served with your choice of - white, brown, sourdough, ciabatta, rye, seedloaf or gluten free bread

TOASTIES <i>served with a side of chips</i> cheese and tomato V	95
ham, cheese, tomato	100
chicken mayonnaise	100
OPEN TOASTIES <i>served with a side of chips</i> avocado, cherry tomatoes, poached eggs, rocket, microgreens DF/V	135
grilled bacon, grilled balsamic tomatoes, buffalo style mozzarella, basil pesto, basil oil, poached eggs N	145

Burger STACK

MEXICAN CHICKEN chicken fillet, pickled jalapeño, lettuce, onion, tomato, bacon, sour cream, brioche bun	145
SLIDERS mix and match any three - pork rib chicken fillet beef patty	125
CLUBHOUSE BEEF BURGER 200g homemade beef burger, cheddar, caramelised onions, tomato, lettuce	155
LOADED BOERIE ROLL boerewors, caramelised onions, bacon bits, jalapeño, tomato, bacon, mayonnaise	125

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 10% will be added to your final bill

Flame

GRILL

served with your choice of a side and a sauce

220g FILLET	305
330g RIBEYE, 35-DAY DRY AGED	310
650g RIB ON THE BONE, 35-DAY DRY AGED	395
500g BEEF T-BONE	350
600g CHICKEN ESPETADA, DEBONED CHICKEN THIGHS	275
300g LAMB CHOPS	305
SIDES	45
roast vegetables sweet potato disks mash potato garden salad plain chips savoury rice	
SAUCE	30
red wine jus mushroom green peppercorn	

Family

FEAST

CARNIVORE PLATTER	835
pork riblets, buffalo chicken wings, lamb chops, beef sliders, bacon wrapped jalapeño poppers, chips	
SEAFOOD PLATTER	950
grilled prawns, fried calamari, grilled kingklip, mussels, garlic butter, peri-peri sauce, rice, chips, garlic rolls, salad	

Tastes

OF HOME

OXTAIL STEW	325
slow-braised oxtail, red wine sauce, spinach, dumplings DF	
SHISANYAMA	310
boerewors, lamb chops, chicken leg quarter, pap, beetroot, chakalaka GF/DF	
DURBAN STYLE MUTTON CURRY	225
mutton curry, basmati rice, mint raita, sambals, garlic naan	
BUTTER CHICKEN	185
butter chicken, onion and cumin rice, sambals, garlic naan N	

Main

MEALS

DUTCH FILLET	335
220g beef fillet, truffle mash, roasted root vegetables, cognac cream sauce GF	
GRILLED SALMON	375
grilled salmon, tenderstem broccoli, chive mash, pea puree, lime beurre blanc GF	
KINGKLIP THERMIDOR	315
grilled kingklip, creamy thermidor sauce, pilaf rice, broccoli, almonds GF/N	
GRILLED KING PRAWNS	650
eight peri-peri prawns, lemon butter, rice, chips, garlic rolls, side salad	

Sweet

TREATS

CAKE OF THE DAY	115
red velvet chocolate cheesecake carrot cake N	
AMARULA CRÈME BRÛLÉE	115
chocolate soil, coffee crèmeux, brûléed banana, caramel sauce, coconut tuile	
MALVA PUDDING	105
brandy butterscotch, brandy snap, custard, ice cream	
CHOCOLATE GANACHE TORTE	115
chocolate garnish, strawberry coulis	
LEMON MERINGUE	95

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.

Our premium range of teas and coffees are sustainably sourced.

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