

Nibbles AND PLATES

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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 crémeux, 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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12/25