

# CLUBHOUSE

served daily from 11:00 to close

## The STARTERS

<b>CHICKEN LIVERS</b> creamy peri-peri sauce, dombolo	<b>135</b>
<b>MUSSEL POT</b> fresh west coast mussels, white wine, garlic, cream, ciabatta	<b>155</b>
<b>TONGUE</b> grilled beef tongue, chakalaka, herb salad <b>GF/DF</b>	<b>155</b>
<b>BEEF CARPACCIO</b> thinly sliced, crispy capers, horseradish ranch, parmesan, rocket shoots <b>GF</b>	<b>165</b>
<b>PANKO PRAWNS</b> sriracha mayonnaise (3)	<b>135</b>

## The SALADS

<b>CLUBHOUSE BEEF SALAD</b> honey soy beef strips, avocado, peppadews, edamame beans, cucumber, tomato, kimchi, rocket, savoury seed granola <b>DF</b>	<b>155</b>
<b>SALMON POKE BOWL</b> salmon, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce <b>DF</b>	<b>195</b>
<b>TUNA POKE BOWL</b> tuna, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce <b>DF</b>	<b>175</b>
<b>CAJUN CHICKEN SALAD</b> grilled chicken, poached egg, tomato, mixed peppers, cucumber, red onion, sweetcorn, avocado, tahini dressing <b>DF/GF</b>	<b>135</b>
<b>LOADED HUMMUS</b> fried chickpeas, olives, cucumbers, cherry tomatoes, toasted pine nuts, ciabatta <b>VE</b>	<b>125</b>

## Bread, & BURGERS *served with a side of hand cut chips*

<b>TRADITIONAL SANDWICHES</b> <i>served with your choice of - white, brown, ciabatta, seedloaf or gluten free bread</i>	
cheddar and tomato <b>V</b>   ham, cheddar tomato	<b>95</b>
streaky bacon and cheddar   bacon, egg, cheddar   chicken mayonnaise	<b>105</b>
<b>CLUBHOUSE SANDWICH</b> smoked brisket, rocket, white cheddar, mozzarella, caramelised onions, gherkins, panini	<b>180</b>
<b>CHICKEN PERI-PERI PREGO</b> grilled chicken breast, white wine, onion, peri-peri sauce, portuguese roll	<b>150</b>
<b>BURGER</b> 200g signature beef patty, lettuce, gherkins, tomato, mustard mayonnaise, caramelised onions, cheese, brioche bun	<b>155</b>
<b>LOADED BOERIE ROLL</b> 150g beef boerewors, caramelised onions, bacon bits, jalapeño, tomato, mustard mayonnaise	<b>135</b>

## The MAINS

<b>POT PIES</b> please ask your waitron about our hand filled pot pie of the week, mashed potatoes, tenderstem broccoli, gravy	<b>200</b>
<b>FISH AND CHIPS</b> hake grilled or deep fried, hand cut chips, tartare sauce	<b>180</b>
<b>LAMB RAGU</b> fettuccini pasta, peas, rich tomato sauce	<b>225</b>
<b>PRAWN MASALA CURRY</b> basmati rice, sambal, naan	<b>285</b>
<b>MUSHROOM BOURGUIGNON</b> mashed potato <b>VE/DF</b>	<b>195</b>

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

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

**The**  
GRILL  
*served with a  
side and a sauce  
of your choice*

<b>250G FILLET</b>	<b>335</b>
<b>330G RIBEYE</b>	<b>320</b>
<b>650G RIBEYE ON THE BONE</b>	<b>450</b>
<b>700G T-BONE</b>	<b>650</b>
<b>HALF CHICKEN</b>	<b>250</b>
<b>LAMB CUTLETS</b>	<b>310</b>
<b>300G WAGYU DENVER STEAK</b>	<b>315</b>
<b>GRILLED KINGKLIP</b>	<b>260</b>
<b>GRILLED SALMON</b>	<b>350</b>
<b>6 PRAWNS / 12 PRAWNS</b>	<b>300/600</b>

**The**  
SIDES

<b>ROASTED BUTTERNUT   CREAMED SPINACH   HAND CUT CHIPS   SWEET POTATO DISKS   SAVOURY RICE   SEASONAL VEGETABLES   MASHED POTATO   GARDEN SALAD/GREEK SALAD   PAP   DOMBOLO</b>	<b>45</b>
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**The**  
SAUCES

<b>PEPPERCORN   BÉARNAISE   MUSHROOM   SMOKEY CHEESE SAUCE   CHIMICHURRI VERDE   GARLIC LEMON BUTTER   RED PEPPER PERI-PERI SAUCE   CHAKALAKA</b>	<b>45</b>
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**The**  
PLATTERS  
*sharing for  
four people*

<b>CLUBHOUSE PLATTER   up to four people</b> pork ribs, chicken wings (6), 650g ribeye on the bone, boerewors (2), lamb chops (4), pap, chakalaka, a side and a sauce of your choice	<b>875</b>
<b>CLUBHOUSE SNACK PLATTER   up to four people</b> korean chicken wings (6), jalapeño poppers (6), bbq pork ribs (4), hot honey dip chicken strips, chicken samosa (2), lamb samosa (2), potato samosa (2), hand cut chips	<b>425</b>

**The**  
DESSERTS

<b>MALVA PUDDING</b> brandy butterscotch, brandy snap, custard, ice cream	<b>115</b>
<b>BLACK FOREST</b> dark chocolate sponge, mascarpone cremeux, chocolate soil, fabbri cherries	<b>115</b>
<b>LEMON POSSET</b> lemon curd pearls, pistachio crumble, raspberry gel <b>N</b>	<b>115</b>
<b>VANILLA PANNA COTTA</b> ginger, almond crumble, honey and thyme drizzle <b>VE</b>	<b>115</b>
<b>CAKE OF THE DAY</b> please ask your waitron about the cake of the day	<b>115</b>
<b>WAFFLES</b> brownie/ s'more (rocky road style) banoffee (banana, caramel sauce) berry compote / maple syrup	<b>115</b>

*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.*

03/26

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