

LUNCH AND DINNER MENU

The CLUBHOUSE

AT STEYN CITY

THE STARTERS

LOADED HUMMUS **VE** **125**
fried chickpeas, olives, cucumbers, cherry tomatoes, toasted pine nuts, ciabatta

CHICKEN LIVERS **135**
creamy peri-peri sauce, dombolo

MUSSEL POT **155**
fresh west coast mussels, white wine, garlic, cream, ciabatta

TONGUE **GF/DF** **155**
grilled beef tongue, chakalaka, herb salad

BEEF CARPACCIO **GF** **165**
thinly sliced fillet, crispy capers, horseradish, parmesan, rocket shoots

PANKO PRAWNS **135**
sriracha mayonnaise (3)

THE SALADS

CLUBHOUSE BEEF SALAD **DF** **155**
honey soy beef strips, avocado, peppadews, edamame beans, cucumber, tomato, kimchi, rocket, savoury seed granola

SALMON POKE BOWL **DF** **195**
salmon, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce

TUNA POKE BOWL **DF** **175**
tuna, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce

CAJUN CHICKEN SALAD **DF/GF** **135**
grilled chicken breast, poached egg, tomato, mixed peppers, cucumber, red onion, sweetcorn, avocado, tahini dressing

BREAD & BURGERS

SERVED WITH A SIDE OF HAND CUT CHIPS

TRADITIONAL SANDWICHES
served with your choice of – white, brown, ciabatta, seedloaf or gluten free bread

cheddar and tomato **V** **95**
ham, cheddar, tomato **95**
streaky bacon and cheddar **105**
bacon, egg, cheddar **105**
chicken mayonnaise **105**

CLUBHOUSE SANDWICH **180**
smoked beef brisket, rocket, white cheddar, mozzarella, caramelised onions, gherkins, panini

CHICKEN PERI-PERI PREGO **150**
grilled chicken breast, white wine, onion, peri-peri sauce, portuguese roll

BURGER **155**
200g signature beef patty, lettuce, gherkins, tomato, mustard mayonnaise, caramelised onions, cheese, brioche bun

LOADED BOERIE ROLL **135**
150g beef boerewors, caramelised onions, bacon bits, jalapeño, tomato, mustard mayonnaise

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.

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

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

LUNCH AND DINNER MENU

The CLUBHOUSE

AT STEYN CITY

THE MAINS

POT PIE 200
braised beef short rib, milk stout, short
crust pastry, seasonal vegetable, red wine jus

FISH AND CHIPS DF 180
grilled or deep fried hake, hand cut chips,
tartare sauce

LAMB RAGU 225
fettuccini pasta, peas, rich tomato sauce

PRAWN MASALA CURRY 285
basmati rice, sambal, naan

MUSHROOM BOURGUIGNON VE/DF 195
mashed potato

THE GRILL

SERVED WITH A SIDE AND A SAUCE OF YOUR CHOICE

HALF CHICKEN, pasture raised 250

250G FILLET 335

330G RIBEYE, 35 day dry aged 320

650G RIBEYE ON THE BONE, 35 day dry aged 450

500G T-BONE, 35 day dry aged 330

LAMB CUTLETS 310

300G WAGYU DENVER STEAK 315

GRILLED KINGKLIP 260

GRILLED SALMON 350

6 PRAWNS / 12 PRAWNS 300/600

THE PLATTERS

CLUBHOUSE PLATTER | up to four people 875
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

SNACK PLATTER 425
up to four people
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

THE SIDES

ROASTED BUTTERNUT | CREAMED SPINACH
HAND CUT CHIPS | SWEET POTATO DISKS
SAVOURY RICE | SEASONAL VEGETABLES
MASHED POTATO | GARDEN SALAD
GREEK SALAD | PAP | DOMBOLO 45

THE SAUCES

PEPPERCORN | BÉARNAISE | MUSHROOM
SMOKEY CHEESE SAUCE | CHIMICHURRI VERDE
GARLIC LEMON BUTTER | RED PEPPER PERI-PERI
SAUCE | CHAKALAKA 45

THE DESSERTS

MALVA PUDDING 115
brandy butterscotch, brandy snap, custard, ice cream

BLACK FOREST V 115
dark chocolate sponge, mascarpone cremeux,
chocolate soil, fabbri cherries

LEMON POSSET N/V 115
lemon curd pearls, pistachio crumble, raspberry gel

VANILLA PANNA COTTA VE/N 115
ginger, almond crumble, thyme syrup

CAKE OF THE DAY 115
please ask your waitron about the cake of the day

WAFFLES 115
brownie s'more (rocky road style) V
banoffee (banana, caramel sauce) V
berry compote, maple syrup V