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**Starters**

**Mushroom and Camembert Tartlet R50**

In a Phyllo basket served with a Port and Cranberry reduction

**Blue Cheese Snails R60**

with Garlic

**Royal Empire Roasted Bone Marrow R50**

Roasted bone marrow in red wine sauce served with fresh

baked bread and various relishes

**Peri Peri Chicken Livers R50**

Chicken livers with a tangy peri peri sauce served with home baked bread

**Carpaccio R70**

Venison carpaccio with pecorino shavings and balsamic

reduction

**Mussels R70**

Fresh Mussels with a creamy garlic and white wine sauce,

served with toasted bruschetta

**Avocado Ritz (seasonal) R75**

Avocado pear with shrimps mixed in a spicy seafood dressing

topped with prawns

**Peri Peri Steak Strips R65**

Beef Strips in a spicy sauce served with toasted

home made bread

A service fee of 10% will be charged to tables of 8 patrons or more

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**Salads**

**All salads available as starter portion R55**

**Warm Chicken and Avocado Salad R85**

Chicken strips on a selection of crisp greens with cherry

tomatoes, feta, peppadews and onions

**Prawn, Mango and Avocado Salad R95**

Pan fried prawns, served on a mango and avocado

salad served with a special dressing, and pickled ginger

on the side

**Gourmet Salad R85**

Caramelized pear, blue cheese and pecan nuts on a selection

of crisp greens with creamy pepper vinaigrette

**Create your own salad on a bed of lettuce ...**

• Avocado R15 • Peppadews R15 • Cucumber R10 • Olives R10

• Feta cheese R15 • Blue cheese R15 • Pecan nuts R 20 • Cherry tomatoes R10

A service fee of 10% will be charged to tables of 8 patrons or more





**Traditionally from South Africa**

**Bobotie R 95**

Traditional Cape bobotie served with yellow rice, seasonal

vegetables, apricot chutney and sambals

**Home Made Chicken Pie R 95**

Mouth-watering chicken pie, served with creamed

potatoes and seasonal vegetables

**Malay Chicken Curry R 95** Spicy chicken curry served with rice, poppadum

and sambals

**Potjie R115**

**(Ask your waiter for the potjie of the day)**

Served with rice and seasonal vegetables

A service fee of 10% will be charged to tables of 8 patrons or more

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**Specialities**

**Lamb Shank R175**

Slow roasted lamb shank with a red wine sauce served with

creamed potatoes and roasted home grown vegetables

**Pork Belly R135**

Slow roasted pork belly with honey, ginger and roasted

sesame seeds served with creamed potatoes and crab apples

**Smoked Eisbein R135**

Smoked pork eisbein with honey and wholegrain mustard

sauce served with creamed potatoes and seasonal vegetables

**Chicken Supreme R110**

A succulent chicken schnitzel covered with bacon,

mushrooms and creamy cheese sauce served with potato

wedges and vegetables

A service fee of 10% will be charged to tables of 8 patrons or more

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**Steaks & Grills**

**Beef Fillet (250g) R160**

Grilled to perfection, served with seasonal vegetables and

your choice of chips, wedges or a potato rosti

**Rump (300g) R135**

Grilled to perfection, served with seasonal vegetables

and your choice of chips, wedges or a potato rosti

**Sauces to accompany your Choice: R 25** Mushroom sauce

Cheese sauce

Bacon, mushroom and cheese sauce

Red wine sauce

Green peppercorn and whiskey sauce

Blue cheese sauce

**Bone Marrow Fillet (250g) R180**

Fillet of beef topped with roasted bone marrow,

served with red wine sauce, potato rosti and vegetables

**Pork Spare Ribs R135**

Succulent ribs covered in our special basting served with vegetables

and French fries (500g)

**A Bite on the side... R 25**

French fries Potato wedges

Creamed potatoes Seasonal vegetables

Savoury rice Side salad

A service fee of 10%will be charged to tables of 8 patrons or more

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**Pastas**

**Vegetable Lasagne (V) R85**

A symphony of roasted butternut, mushrooms, and tomatoes

with a creamy sage sauce

**Mushroom Risotto (V) R85**

Delicious button mushroom risotto, garnished with pecorino

shavings

**Pasta Penne R85**

* Creamy chicken and mushroom

OR

* Basil Pesto

A service fee of 10%will be charged to tables of 8 patrons or more



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**From the Coast**

**Sole R130**

Pan fried west-coast sole (240g) with shrimps, mushroom

and white wine velout$é$ sauce, served with rice and seasonal vegetables

**Prawns R145**

Grilled prawns (10) with a lemon and garlic cream sauce

served with savoury rice

Top-up of 4 Prawns **R180**

**Fried Hake & Prawns R140** Crispy battered hake & 4 grilled prawns served with savoury

rice or french fries with seasonal vegetables and homemade

tartar sauce

**Patagonian Calamari R135**

Deep fried calamari, served with rice and tartar

sauce

A service fee of 10% will be charged to tables of 8 patrons or more



**Divine Desserts**

**Malva Pudding R50**

Traditionally South African style served with smooth custard

**Chocolate Brownies R50**

Delicious brownies complemented by a chocolate sauce

served with cream or ice cream

**Granny Smith Apple Strudel R50**

Le Pommier’s favourite, wrapped in phyllo

served with cream or ice cream

**Crème Brûlée R50**

Classical baked custard

**Ice Cream R45**

Vanilla ice cream with seasonal berries or homemade

chocolate sauce

**Waffles**

**All waffles served with cream or ice cream**

Syrup **R45**

Banana and Caramel  **R50**

**Cheese Platter R100**

Selection of South African cheese and preserves,

served with biscuits

A service fee of 10% will be charged to tables of 8 patrons or more

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**Lunch Menu**

 **Only to be served Monday to Saturday**

**Toasted Sandwiches**

Served with Chips and a Salad garnish

Chicken and mayo **R50**

Ham, cheese and tomato **R45**

Bacon and egg **R60**

**Wraps**

(All wraps are filled with lettuce, cherry tomatoes and cucumber)

Chicken, mushroom and mozzarella, served with chilli jam **R70**

Chicken, avocado, feta and peppadews served with **R75** a dressing

A service fee of 10% will be charged to tables of 8 patrons or more





**Lunch Menu**

 **Only to be served Monday to Saturday**

**Beef Burger R85**

Pure grilled beef burger (200g) basted with BBQ sauce set on a sesame roll topped with lettuce, tomato and onion served with French fries

**Golden Delicious Gourmet Burger R95**

Pure grilled beef burger (200g) smothered in mushroom, bacon and

cheese sauce on a sesame roll with lettuce, tomato and onion

served with French fries

**Gourmet Chicken Burger R95**

Grilled chicken breast topped with mushroom and camembert

drizzled with cranberry and port sauce, on a sesame roll with

lettuce, tomato and onion served with French fries

**Rib Basket R80**

Grilled Ribs with our special basting sauce, accompanied with

French fries

**Fried Hake R85**

Crispy battered hake served with mixed salad or French fries and homemade tartar sauce

**Steak and Chips R85**

Served with an egg, French fries or a mixed salad

**Spicy Peri Peri Steak Srips (300g) R95**

Tender Beef strips in a spicy peri peri sauce served

with french fries

A service fee of 10% will be charged to tables of 8 patrons or more

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**Breakfast Menu**

Served from 08h00 until 11h00

**Mini SA Breakfast (incl. Coffee/Tea) R50**

2 Eggs (Poached, Fried or Scrambled), 3 rashers

of bacon, grilled tomato, 2 slices of toast, butter

and preserves

**South African Breakfast R70**

2 Eggs (Poached, Fried or Scrambled), chips, 2 rashers

of bacon, grilled tomato, mushrooms, sausages, toast,

butter and preserves

**Traveller’s Breakfast R50**

Crumpets, topped with bacon, served with cheese

and honey on the side

**Omelette R70**

3 Egg Omelette, served with cheddar cheese, tomato

and Bacon

**or**

Mushroom, camembert and cranberry

**Mince on Toast R55**

Two slices of toast, served with savoury mince,

an egg and cheese

**Health Breakfast R50**

Fresh Fruit, Muesli & Plain Yoghurt

**Full Cream Yoghurt (125mg)**  **R25**

Served in a Glass Jar

Ask your waiter on flavours available

**Kids Breakfast R40**  1 Egg (poached, fried or scrambled), 2 rashers of bacon,

toast, butter and preserves

A service fee of 10% will be charged to tables of 8 patrons or more

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**Bakes**

**Muffin R35**

Served with cheese and preserves

**Scone R35**

Served with fresh cream, cheese and preserves

A service fee of 10% will be charged to tables of 8 patrons or more

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**LE POMMIER RESTAURANT WINE LIST**

**WHITE WINES**

**Sauvignon Blanc**

Le Pommier Sauvignon Blanc **R 75**

**White Blend**

Olivia Semillon Sauvignon Blanc (Limited Release) **R120**

**Rose**

Le Pommier Rose **R 75**

**Sparkling Wine**

Pongracz **R 170**

JC Le Roux Sauv Blanc **R 120**

JC Le Roux La Chanson (Red) **R 120**

JC Le Roux Le Domaine **R 120**

**Wine per Glass**

House wine – Sauv Blanc **R 35**

House wine – Rose **R 35**

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**RED WINES**

**Malbec**

Jonathan’s Malbec **R 120**

[Limited Release]

**Red Blend R 85**

Le Pommier Red Blend

**Cabernet Sauvignon**

Le Pommier Cabernet Sauvignon **R 85**

Rainbow’s End Cabernet Sauvignon **R 350**

**De Toren La Jeunesse Delicate R 150**

**Wine per glass**

Cabernet Sauvignon **R 40**

**Beers and Ciders**

Castle Lager, Black Label, Hansa, Amstel, Castle Lite, **R30** Windhoek Lager, Windhoek Light, Castle Lite Lime, Tafel Lager

**Alcohol Free Lager – 330ml.**

Castle Free **R35**

Millers, Heineken, Peroni, Flying Fish (Flavoured Beer) **R35**

Stella Artois **R40**

**440ml.**

Castle Draught Draught , Castle Lite Dumpies **R35**

**Craft Beer**

Stellies The Avenue Lager **R45**

Stellies Born Free Pale Ale **R45**

Stellies Hoenderhok Bock **R45**

CBC Amber Weiss **R45**

Savanna Dry, Savanna Light, Hunters Gold, Brutal Fruit **R35**

Smirnoff Spin, Hunters Dry, Hunters Extreme

**Spirits**

Bells **R 15** Johnny Walker Red **R 15**

Jack Daniels **R 18**  Chivas Regal **R 30**

Johnny Walker Black **R 30**  Southern Comfort **R 13**

Klipdrift **R 12**  Richelieu **R 12**

KWV 5 Years **R 15**  Klipdrift Premium **R 15**

Remy Martin **R 31**  Gordons Gin **R 12**

Smirnoff Vodka **R 12**  KWV 10 Years **R 17**

Bacardi Rum **R 15** Captain Morgan **R 12**

Red Heart Rum **R 15** Spice Gold **R 15** Jameson **R 20** Three Ships 5 Years  **R15**

J&B **R 15** Stroh Rum **R 25**

Montego Dark Rum **R 12** Bains **R20**

**Liqueurs**

Amarula **R 15**  Pepperment Liq **R 15**

Frangelico **R 15** Ginger Liq **R 15**

Tia Maria **R 15**  Crème De Casis **R 11**

Grenadine **R 5** Zappa Red **R 15**

Pimms **R 11**  Cape Velvet **R 15**

Ponchos **R 25** Cinzano Extra Dry **R 15**

**Shooters**

Apple Sours **R 12**

Jägermeister **R 20**

Tequila White **R 22**

Tequila Gold **R 26**

**Sherry**

Monis Full Cream, Medium Cream, Pale Dry **R 18**

House Sherry **R 12**

Red Muskadel  **R 15** Allesverloren Port **R 18**

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**Kiddies Menu**

**Basket of Fries R25**

Chips tossedin our house seasoning

**Kiddies Ribs R50**

Grilled ribs with our special basting sauce, served with chips

**Kiddies Beef Burger R55** Pure grilled beef burger basted with BBQ sauce, set on a sesame roll topped with lettuce, tomato, onion, served with chips and sliced cheese

**Spaghetti Bolognaise R40**

Traditional beef mince with garlic, herb and tomato sauce

served on spaghetti

**Crumbed Chicken strips R35**

Chicken strips, served withchips

**Toasted Sandwiches**

Served with Chips

* Chicken and mayo **R30**
* Cheese and tomato **R20**
* Ham, cheese and tomato **R30**

A service fee of 10% will be charged to tables of 8 patrons or more