HAZENDAL

À La Carte Menu

Starters

Soupe Du Jour [Soup of the Day]
R50

Salmon Pâté
Smoked salmon pâté served with Melba toast
R58

Beef Carpaccio
Thinly sliced beef fillet
Served with parmesan shavings and rocket leaves
R70

Deep fried camembert
Served with berry coulis
R45

Caprese Salad
Layer of tomatoes, mozzarella cheese, fresh sweet basil and calamata olives
Drizzled with a vinaigrette dressing
R55

Greek Salad
The classic mix of fresh salad leaves with calamata olives,
Danish feta, cucumbers, tomatoes and sliced onions.
Drizzled with a balsamic and honey dressing
R48

Butternut and Chickpea Salad
Roasted cubes of butternut with crisp lettuce, Danish feta
And cumin scented chickpeas.
Drizzled with a zesty citrus dressing
R45

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Light Meals

Crispy Chicken Salad

Deep fried coated chicken breast fillets
Served on a bed of fresh mix lettuce with
Roasted vegetables, avocado and pepper dews
Topped with a teriyaki dressing
R75

Hermitage Club Sandwich

Triple decker toasted sandwich filled with pan fried chicken breast,
Bacon and cheese, served with French fries
R65

Beef Strips

Slightly spicy beef strips
Served with crisp potato rounds and sour cream
R70

Mexican Chicken Burger

Cajun spiced chicken breast topped with creamed guacamole
Served with tomato salsa and French fries
R80

Pasta Dish

Tagliatelle pasta with chicken & mushrooms
Served in a creamy sauce
R90

Beef Burger

Pure beef patty topped with melted cheddar
Cheese and a creamy mushroom ragout
Served with French fries
R78

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Main Meal

Line Fish

Pan fried line fish
Served with creamed egg noodles and stir fried vegetables
Topped with lemon butter sauce
R90

Cape Malay Platter

A trio of Massala beef curry, bobooti and traditional chicken pie
Served with tomato salsa and savoury rice
R98

Lamb Cutlets

Pan fried lamb cutlets served with parsley potatoes
Accompanied with pan fried bringels, honey glazed baby onions and rosemary jus
R140

Vegetarian Platter

Pan fried garlic mushroom, rocket leaves, confit tomatoes, baby potatoes and
Courgette & pepper frittata
R70

Sirloin Steak

Tender Sirloin [300gr] grilled to your specification
Drizzled red wine jus infused with garlic and mustard
Served with vegetables and potato wedges
R125

Slow Roast Duck

Oven slow roasted duck served with creamy cous cous,
Fresh vegetables and an oriental sauce
R115

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Dessert

Choc Blanc Mousse

A luxurious mousse made with white chocolate and
Fresh cream
R40

Lemon Cheese Cake

Served cold with freshly whipped cream and lemon zest
R45

Chocolate Banoffee Pie

Layer of chocolate mousse and toffee on a biscuit base
Topped with cream and sliced banana
R45

Cheese Platter

Selection of local cheeses accompanied with fig preserves
And mix biscuits
R110

Kiddies Menu

Toasted cheese and tomato sandwich-**R40**
Toasted ham and cheese-**R45**
Hamburger and chips-**R48**