

### Breakfast Menu

<b>Dobbs Buffet Breakfast</b>	<b>R 130</b>
<i>(Only available Saturday, Sunday and Public Holidays)</i>	
Please help yourself to; Sausages, Bacon, Beans, Potatoes, Tomatoes, Mushrooms, Eggs cooked to order, Toast, Muffins, Danish Pastries, Fruit selection, Yoghurt, Muesli, Cereals, Sliced Ham, Salami and Cheese selection, Butter and Preserves	
<b>Dobbs Breakfast</b>	<b>R 70</b>
<i>(Only available Tuesday-Friday)</i>	
Pork Sausage, Bacon, Tomato, Mushrooms, 2 Eggs (Poached/Fried or Scrambled) Toast (Ciabatta or Sourdough Bread) served with Preserves and Butter	
<b>Mini Breakfast</b>	<b>R 48</b>
2 slices Bacon, 2 Eggs (Poached/Fried or Scrambled) and Toast (Ciabatta or Sourdough Bread)	
<b>French Toast</b>	<b>R 55</b>
Classic dish of Egg dipped Ciabatta served with Syrup and Back Bacon	
<b>Health Breakfast</b>	<b>R 55</b>
Layered Maple Granola, thick Greek Yoghurt, Berries and Honey	
<b>Croissant</b>	<b>R 35</b>
A warm Butter Croissant served with Cheese, Preserves and Butter	
<b>Smoked Trout</b>	<b>R 98</b>
3 Potato Rostis topped with 80g Smoked Salmon Trout, Horseradish Cream, Avocado and Mixed Leaves	
<b>Eggs Benedict</b>	<b>R 65</b>
English Muffin topped with Free Range Poached Eggs, Ham, Hollandaise and Mixed Leaves (Swap Ham for Smoked Salmon Trout - add R20)	
<b>Egg Florentine</b>	<b>R 65</b>
English Muffin topped with Free Range Poached Eggs, melted Mozzarella, Spinach, Hollandaise and Mixed Leaves	
<b>Continental Pastry Board</b>	<b>R 105</b>
Croissant, Muffin and Toast with Gypsy Ham, Salami, Emmenthaier, Cheddar, Butter and Preserves	
<b>Toast and Preserves</b>	<b>R 28</b>
Toast (Ciabatta or Sourdough Bread) served with Preserves and Butter	

### Lunch Menu

- Fillet Steak** **R 150**  
250g Prime Fillet grilled to your liking served with a Side Salad, hand cut French Fries and Tarragon Mayonnaise
- Ostrich Burger Board** **R 115**  
200g Homemade Ostrich Burger topped with Peppadew Chutney cooked to your liking in a Bread Roll served with a Side Salad, grated Cheddar, Mayonnaise, Tomato Confit and hand cut French Fries served on the side
- Karoo Lamb and Feta Burger Board** **R 120**  
200g Homemade Karoo Lamb Burger with Rosemary and a hint of Cumin cooked to your liking in a Bread Roll topped with Feta served with a Side Salad, Mayonnaise, Tomato Confit, Onion Marmalade and hand cut French Fries all served on the side
- Beef Burger Board** **R 90**  
200g Homemade Beef Burger cooked to your liking in a Bread Roll served with a Side Salad, grated Cheddar, Mayonnaise, Tomato Confit, Onion Marmalade and hand cut French Fries all served on the side
- Chicken Burger Board** **R 85**  
Chicken Breast Fillet in a Bread Roll served with a Side Salad, grated Cheddar, Mayonnaise, Tomato Confit, Onion Marmalade and hand cut French Fries chips all served on the side
- Sage Butter Gnocchi** **R 80**  
Gnocchi tossed in a Crisp Sage and Garlic Butter Sauce topped with Toasted Pine Nuts and shaved Parmesan Cheese
- Pesto Gnocchi** **R 85**  
Gnocchi enrobed in a Creamy Pesto Sauce with Cocktail Tomatoes and Mushrooms topped with Parmesan Cheese



### Mezze Board Menu

Choose Standard serves 2-3 or Large serves 4-6

#### Charcuterie (Meat) Board

Prosciutto Crudo, Salami, Chorizo, Hickory Ham, Chicken Liver Pate served with Crostini, Epic Sourdough Bread, Grapes, Cocktail Tomatoes and Onion Marmalade

Standard - R 295      Large - R 440

#### Fromage (Cheese) Board

Camembert, Blue Cheese, Welsh Cheddar, Garlic and Herb Goat's Cheese, Cumin Borenskaas, Smoked Provolone served with Crostini, Epic Sourdough Bread, Grapes, Onion Marmalade and Fig Preserve

Standard - R 330      Large - R 495

#### Val Bonne Board

Smoked Salmon Trout, Prosciutto Crudo, Salami, Camembert, Chicken Liver Pate served with Crostini, Epic Sourdough Bread, Grapes, Onion Marmalade and Fig Preserve

Standard - R 300      Large - R 450

#### Mediterranean Board

Hummus, Tzatziki, Sundried Tomato and Feta Dip, Olives, Garlic and Herb Goat's Cheese, Pesto Marinated Mozzarella Balls served with Crostini, Epic Sourdough Bread and Marinated Mushrooms

Standard - R 200      Large - R 300

#### Mezze Board Extras

Side Salad	R 30	Pesto Mozzarella Balls	R 20
Small French Fries	R 15	Hummus	R 20
Large French Fries	R 20	Tzatziki	R 20
Extra Bread	R 15	Blue Cheese	R 20
Marinated Mushrooms	R 15	Camembert	R 25
Chicken Liver Pate	R 15	Chorizo	R 30
Olives	R 18	Prosciutto Crudo	R 30
Sundried Tom & Feta Dip	R 18	Salami Milano	R 30
Green Fig Preserve	R 18	Welsh Cheddar	R 35
Hickory Ham	R 20	Garlic & Herb Goat's Cheese	R 35
Cumin Borenskaas	R 20	Smoked Salmon Trout 40g	R 35





### Salads

<b>Garden Salad</b>	<b>R 70</b>
Mixed Leaves with Cucumber, Avocado, Peppers, Danish Feta, Olives and Croutons	
<b>Roasted Vegetable Salad</b>	<b>R 75</b>
Warm Salad of Fresh Garden Greens and Micro Leaves, Beetroot, Spinach, Butternut and Balsamic Glaze topped with Goat's Cheese	
<b>Chicken Caesar Salad</b>	<b>R 85</b>
Warm Chicken Strips on Cos Lettuce, Parmesan Cheese, soft Boiled Eggs, Crisp Bacon Bits, and Croutons with a Creamy Parmesan and Anchovy Dressing	
<b>Tuna Nicoise</b>	<b>R 85</b>
Flaked Tuna with Mixed Leaves, Boiled Eggs, Red Onion, sliced Baby New Potatoes, Green Beans, Olives and French Vinaigrette	
<b>Smoked Trout</b>	<b>R 98</b>
3 Potato Rostis topped with 80g Smoked Salmon Trout, Horseradish Cream, Avocado and Mixed Leaves	

### Children's Menu

<b>Beef Burger</b>	<b>R 45</b>
100g Homemade Beef Burger in a Bread Roll served with grated Cheddar, Mayonnaise and hand cut French Fries all served on the side	
<b>Chicken Burger</b>	<b>R 45</b>
Chicken Breast Fillet in a Bread Roll served with grated Cheddar, Mayonnaise and hand cut French Fries all served on the side	
<b>Chicken Strips</b>	<b>R 45</b>
Tempura Battered Chicken Strips and hand cut French Fries with Mayonnaise	
<b>Macaroni Cheese</b>	<b>R 45</b>
Macaroni Pasta in a Mild Cheddar and Mozzarella Sauce	

### Desserts

<b>Dobbs Decadent Dessert</b>	
Chocolate Brownies, Shortbread Fingers, Salted Chocolate Profiteroles, Strawberries, Marshmallows, Mini Custard Slices and Macaroons with a warm dipping Chocolate Pot Serves 3-4 • R 300	
<b>Chocolate Fondant</b>	<b>R 48</b>
Hot gooey Belgium Chocolate Dessert served with Vanilla Ice Cream and Salted Caramel Sauce on the side	
<b>3 scoops Ice Cream choose; Chocolate, Vanilla, Strawberry</b>	<b>R 35</b>
<b>Dobbs Sundae</b>	<b>R 48</b>
Layers of Crushed Meringue, Fruit, Ice Cream and Cream	
<b>Cake of the Day - please enquire</b>	<b>R 35</b>