

# Starters

## CHICKEN LIVERS

Creamy peri-peri chicken livers garnished with fresh rocket and diced peppers. Served with crispy ciabatta

**R65**

## ASIAN RICE PAPER ROLLS

Rice paper filled with red cabbage, cucumber, carrots, peppers, coriander and mint. Served with a soy and ginger dipping sauce

**R55**

## GRILLED CALAMARI

Grilled Calamari tubes tossed in a light soya, lemon and chilli sauce. Served with a fresh side salad

## CAMEMBERT BAKED PARCELS

Camembert baked with a thyme, fig and chilli infused drizzle, served with melba toast

**R79**

## NINA'S FISH CAKES

Home-made panko crumbed hake and smoked salmon fish cakes, fried golden brown and served with tartar sauce on the side

**R75**

## GREEK SALAD

Blushing plum tomatoes, crisp cucumber, red onions, calamata olives, green pepper, finished with a slab of

## PORK BELLY

Sticky maple and ginger glazed pork belly with crunchy crackling. Served with Dijon mustard

**R70**

## CALAMARI STRIPS

Calamari strips, lightly seasoned and deep fried, served with a chilli mint sauce. Served with a fresh side salad

**R75**

# Salads

## THAI BEEF SALAD

Pickled cucumber, chilli, cherry tomatoes, coriander, mint and toasted sunflower seeds tossed with strips of marinated rare sirloin. Topped with an Asian inspired dressing

**R135**

## HALLOUMI SALAD

Bell peppers, char-grilled & mixed with thinly sliced, grilled zucchinis, topped with crunchy halloumi and finished with a sweet chilli mint dressing. Served with toasted, crusty ciabatta

**R95**

## CHICKEN CAESAR SALAD

Cos lettuce, tossed with shredded chicken, bacon, garlic croutons, red onion, parmesan shavings and anchovies. (Swop chicken for avocado when available)

**R115**

## ABSOLUTELY GREEN SALAD

Asparagus, mange tout, tender stem broccoli, brussel sprouts and green peas tossed with a red wine vinaigrette and toasted sunflower seeds. Finished with a herbed cottage cheese

**R115**

Add Egg **R10** | Add Avo **R15** | Add Grilled chicken fillet **R25**

## SMOKED SALMON SALAD

A bed of beetroot topped with smoked salmon, thinly sliced fennel, rocket, pickled dill cucumber, finished with a horseradish crème

**R110**

## CLASSIC CAPRESE SALAD

Assortment of marinated tomatoes, buffalo mozzarella, fresh basil and basil pesto finished with a light thyme and chilli vinaigrette

**R135**

Add Avo **R15**

# Between the Buns

ATF – All Time Favourites | V – Vegan

## BEYOND BURGER (V)

Toasted brioche bun, topped with vegan mayo, crisp lettuce, tomatoes, a Beyond Burger patty and smashed avocado flavoured with spicy jalapeño. Finished with crispy onions. Served with sweet potato fries

**R125**

## PREGO ROLL

Warm Portuguese roll topped with sautéed onions, rocket and chunky plum tomatoes, beef or chicken marinated in our house Prego sauce. Served with hand-cut chips, tossed with origanum and Danish feta

## CLUBHOUSE BURGER (ATF)

Home-made beef patty topped with crispy bacon and melted cheddar cheese, on a toasted burger bun with wild rocket, tomatoes, pickles and a spicy relish. Served with fries. *(Swap Beef for chicken)*

**R105**

## LAMB PITA POCKET

Pita pockets smothered with home-made hummus, filled with rocket, pickled red onion, Danish feta, mint and lamb frikkadels. Served with sweet potato fries

**R99**

## CHICKEN STACK

Tender chicken fillet on a sweet corn fritter topped with cottage cheese and avocado. Dressed with lemon tossed rocket and served with a side salad

**R105**

## SCHNITZEL PANINI

A succulent chicken breast, coated in parmesan flavoured panko breadcrumbs, gently fried to golden perfection. Served on a warmed panini with lettuce, marinated plum tomatoes and pickled red onions. Topped with an avocado salsa mayonnaise. Served with home-made crisps

# Pizza

ATF – All Time Favourites | V – Vegan

## FOCACCIA

Garlic or herb (V) **R40**

Danish feta and rosa tomato **R45**

Caramelised onion and gorgonzola **R50**

## THE BRAND

Thin pizza base topped with our home-made tomato paste, fiery chilli sauce, mozzarella cheese, shredded chicken, baby spinach, cherry tomatoes and red onion

**R115**

## THE BEHR

Thin pizza base topped with our home-

## MARGHERITA

Thin pizza base topped with our home-made tomato paste and mozzarella cheese

**R85**

## CAPRESE (V)

Thin pizza base topped with our home-made tomato paste, vegan mozzarella, garlic and rings of plum tomatoes. Topped with shredded basil, a balsamic glaze and avocado

**R105**

## THE CLUBHOUSE

Thin pizza base topped with our home-

## THE AMI (ATF)

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, bacon, Danish feta and avocado

**R115**

## THE BING

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, spinach, Danish feta, olives and sun-dried tomatoes

**R110**

PLEASE NOTE GLUTEN-FREE BASES  
AVAILABLE FOR BOTH FOCACCIA AND  
PIZZA – ADD **R10**

### **FOCACCIA**

Garlic or herb **(V) R40**

Danish feta and rosa tomato **R45**

Caramelised onion and gorgonzola **R50**

### **THE BRAND**

Thin pizza base topped with our home-made tomato paste, fiery chilli sauce, mozzarella cheese, shredded chicken, baby spinach, cherry tomatoes and red onion

**R115**

### **THE BEHR**

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, chorizo, jalapeños, Danish feta and caramelised onions

**R115**

### **MARGHERITA**

Thin pizza base topped with our home-made tomato paste and mozzarella cheese

**R85**

### **CAPRESE (V)**

Thin pizza base topped with our home-made tomato paste, vegan mozzarella, garlic and rings of plum tomatoes.

Topped with shredded basil, a balsamic glaze and avocado

**R105**

### **THE CLUBHOUSE**

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, cherry tomatoes, buffalo mozzarella, Parma ham, fresh basil and parmesan shavings

**R135**

### **THE AMI (ATF)**

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, bacon, Danish feta and avocado

**R115**

### **THE BING**

Thin pizza base topped with our home-made tomato paste, mozzarella cheese, spinach, Danish feta, olives and sun-dried tomatoes

**R110**

PLEASE NOTE GLUTEN-FREE BASES  
AVAILABLE FOR BOTH FOCACCIA AND  
PIZZA – ADD **R10**

# Mains

ATF – All Time Favourites | V – Vegan

## CAULIFLOWER STEAK (V)

Cauliflower steaks coated with home-made harissa paste, oven roasted to tender perfection. Topped with a charred corn and red pepper salsa. Finished with cauliflower popcorn. Served with a fresh rocket, cherry tomato, red onion and vegan mozzarella salad

**R89**

## CALAMARI & CHORIZO PASTA

Calamari and chorizo, pan-fried with chilli and garlic, tossed with linguini & fresh basil

## CHICKEN FETTICINE

Tender chicken fillet, tossed with sun-dried tomatoes, home-made basil pesto, cream and parmesan, folded into fettuccine, topped with wild rocket and parmesan shavings

**R110**

Gluten free option Add – **R10**

## POKE BOWL (V)

Steamed jasmine rice, topped with crisp shavings of cucumber, carrot ribbons, crunchy radish and sweet corn. Finished with black sesame seeds. Served with an Asian inspired broth

## PRAWN LINGUINI (ATF)

Prawns in a rich tomato and prawn base with hints of fennel and chilli, tossed with linguini and topped with lemony rocket

**R129**

Gluten free option Add – **R10**

## ASIAN CALAMARI

Grilled Calamari tubes tossed in a light soy, lemon and chilli sauce. Choose your side

**R145**

## SALT & PEPPER CALAMARI

## RESTAURANT

### R115

Gluten free option Add – R10

#### FISH & CHIPS (ATF)

Fresh hake fillets dusted with Cajun spice dipped in light batter and deep fried until crispy. Served with a side of fries and our home-made tartar sauce

R95

#### PORK BELLY (ATF)

Slow roasted pork belly, in garlic, thyme and white wine sauce, cooked until tender and succulent. Served with mustard infused mash and drizzled with an asian reduction

R149

Asian inspired broth

Prawn R125 | Chicken R115 | Tofu or Edamame bean R99 (V)

#### STUFFED CHICKEN BREAST (ATF)

Chicken breast stuffed with onion, garlic, bacon, rosemary and a hint of chilli.

Sautéed in a creamy parmesan sauce.

Choose your side

R115

#### SIRLOIN, FILLET, RUMP

Served with a chilli and herb butter, grilled black mushrooms, parmesan and rocket. Choose your side

Sirloin (250gm) R155 | Fillet (250gm)

R175 Rump (250gm) R150

#### SALT & PEPPER CALAMARI

Calamari strips tossed in lightly seasoned flour, deep fried and served with a chilli mint sauce. Choose your side

R115

#### PORK RIBS (ATF)

Fall off the bone' pork belly ribs, flame grilled and smothered in our homemade sticky marinade. Served with fries and our chunky home-made onion rings

R135

# Sides

## GEOFF SALAD

Mixed salad leaves tossed with cherry tomatoes, slivers of red onion, Danish feta, diced peppers and avocado.(when available) Topped with our home-made honey and wholegrain mustard dressing

**R35**

## HAND CUT CHIPS

Tossed with origanum and Danish feta

**R35**

## CREAMY MASH

**R35**

## ROAST VEGETABLES

**R35**

## CREAMY POLENTA

**R35**

## CAULIFLOWER POPCORN

**R35**

## PEPPER SAUCE

**R25**

## MUSHROOM SAUCE

**R25**

## PERI PERI SAUCE

**R25**



# Sweets

## **VANILLA ICE CREAM & CHOCOLATE SAUCE**

**R35**

## **AFFOGATO**

Vanilla pod ice cream with a shot of espresso poured over the top.

**R39**

## **MALVA PUDDING**

With cream or ice cream

**R45**

## **CLUBHOUSE BROWNIE**

With cream or ice cream

**R45**

## **CAKE OF THE DAY**

With cream or ice cream (Please ask your waitron)

**SQ**