

BREAKFAST

Served from 09:00-11:30

*All breakfasts are served with a complimentary filter coffee, fruit juice or tea
Upgrade to speciality coffees for difference in price

Traditional English breakfast	78
2 eggs, 2 bacon rashers, 2 pork sausages, tomato, mushrooms and toast	
Croissant	85
2 croissants, smoked salmon and scrambled eggs OR	
2 croissants, blackforest ham, hollandaise sauce and scrambled eggs	
Omelette	64
Bacon, cheese and tomato,	
OR	
Mushroom, cheese and tomato	
French Toast	63
Crispy bacon, honey and cottage cheese,	
OR	
Nutella and cinnamon sugar	
Toasted hickory Ham & German Emmentaler	52
Served on our home made country style bread with a cucumber and mustard seed pickle	
Creamy oats topped with fresh strawberries and toasted coconut shavings (coffee/juice not included)*honey on the side*	35
Health fruit pot	50
Layers of fresh fruit, luxury muesli, Greek yoghurt and fruit compote	
*Somerbosch MCC Brut	150

STARTERS AND TAPAS

Crudites served with mediterranean dip	26	
Pan-fried chorizo slices with fresh olive and garlic salsa	42	
Seasonal soup	58	85
Kudu Carpaccio With extra virgin olive oil, lemon, rocket, capers and Parmesan	80	130
Seasonal Chef Salad	65	92
Fried Calamari Salad With greens, paw-paw, tomato and light soya/mayonnaise	70	120
Flambeéd duck liver set on poached apple rounds Layered with sage and brown butter apple mousse and jellies	62	
Choux pastry filled with trio of mousses Beetroot and horseradish Asparagus and pistachio nuts Aubergine, mint and balsamic onions	70	
Meat and cheese plate Cured cold meat and cheese with fresh fruit and home-made chutney	85	

MAIN COURSE

Home-made pasta of the day	95 /130
Meat Dish of the day	SQ
Chicken satay salad with fresh mint, red cabbage, sprouts and mangetout Served with a yoghurt and coriander dressing	100
Gourmet Burger 200g home-made pure beef pattie with avocado, bacon and slow roasted tomato/jalapeno- black garlic salsa Topped with aged cheddar sauce	120
Fresh fish of the day	SQ
Roast Duck Leg and breast on the bone served on sweet potato rounds with seasonal vegetables and red wine sauce on the side	165
Prawn salad and trout pate (10 Prawns) Pan – fried prawns and pineapple on lettuce with cucumber, spring onion, coriander and radishes Served with trout pate and sliced French loaf	155
Rare roast Beef salad Slivers of Beef sirloin with heirloom carrot ribbons, maimated baby button mushrroms, charred pearl onions and seasonal greens. Served with a truffle and burnt butter salad cream	125

DESSERT

Chocolate pot	70
Thin white chocolate brownie layer with burnt white chocolate sauce and vanilla mousse	
Served with white chocolate and sweet basil ice-cream	
Summer fruit delight	60
Layered seasonal berries, vanilla ice-cream, berry sauce and meringue	
Topped with black pepper shortbread	
Cheese Board	75
Served with Melba toast and preserves	
Home-made strawberry ice-cream	45
Served with dark chocolate ganache	
Cake of the day	42
Dom Pedro	40
Irish Coffee	40

KIDDIES MENU

Toasted sandwiches with fries	45
Cheese, Chicken & Mayo, Tomato & Cheese, Ham & Cheese, Tuna & Mayo, Ham, Cheese & Tomato	
Beef meatballs filled with mozzarella	42
Served on home-made tomato relish	
Honey and mustard chicken fillets	58
Served with fresh vegetable sticks and hummus	
Calamari Strips with fries	52
Floats	24
Coke, Cream soda, Fanta orange, Fanta Grape	
Ice cream and Chocolate sauce	22