



the
erandah
menu



Breakfast

SERVED FROM 07H00 - 11H00

VERANDAH BREAKFAST

Fried eggs with back bacon, pork sausage, grilled mushrooms, roasted cherry tomatoes, sautéed potatoes - toast, butter and preserves

R 68

SUNSHINE BREAKFAST

Scrambled eggs, back bacon, roasted cherry tomatoes, toast, butter, preserves

R 52

SALMON SCRAMBLED EGGS

Lightly scrambled eggs with smoked salmon, sautéed potatoes served with roasted cherry tomatoes

R 72

SOUTH AFRICAN BENEDICT

Served on ciabatta, peppered ham, 2 poached eggs, roasted cherry tomatoes, smothered in a hollandaise sauce and topped with biltong

R 68

SPANISH OMELETTE

Open omelette with chorizo sausage, camembert, peppadews, tomatoes and spring onions, served with toast, butter and preserves

R 65

FRENCH TOAST WITH HONEY ROASTED BACON

Classic French toast served with smoked mozzarella, crispy bacon & golden syrup

R 52



Health Breakfast

FUEL YOUR BODY WITH DELICIOUS DISHES PACKED WITH NUTRIENTS AND ENERGY. OUR TEMPTING SELECTIONS MAKE HEALTHY MEALS IMPOSSIBLE TO RESIST.

SMOKED SALMON & SWEET POTATO PANCAKES

Served with yoghurt and rocket salad

R 58

APPLE & ORANGE SALAD

Enhanced with roasted pumpkin and lemon-honey yoghurt dressing

R 38

BANANA & PEANUT BUTTER FLAPJACKS

Finished with a berry compote

R 42

SMASHED AVO & FETA (SEASONAL)

Set on grilled ciabatta, poached eggs, tomato salsa and coriander

R 58

MUESLI CUP

Delicious muesli with fresh berries, almonds, yoghurt and pumpkin seeds

R 42

FRESH SLICED SEASONAL FRUIT PLATTER

Presented with natural yoghurt and banana bread

R 42

CINNAMON SCENTED OATS

Served with sliced banana, pecans and honey

R 42

HEALTH SHAKE

Baked granola, honey, fresh fruit & natural yoghurt

R 42



Relax, Snack, Enjoy...

SMOKED SALMON & AVO SALAD

Smoked salmon, avocado, artichokes, Danish feta & julienne veg drizzled with whole grain mustard dressing

R 89

CHICKEN CAESAR SALAD

Grilled chicken breast in a classic salad with garlic croutons accompanied by a herb salad, enhanced by pecorino shavings, finished with an egg & anchovy dressing

R 79

CORONATION CHICKEN SALAD

A South African favourite enhanced with fresh mango or orange (seasonal) and finished with toasted almond flakes.

R 75

STEAK SALAD

Marinated beef strips served on rocket, salad leaves, tomatoes, peppers and finished with croutons and a balsamic reduction.

R 82

SNACK BASKETS

Choose any four items - Babotie spring rolls, cocktail cheese grillers, crumbed mushrooms, chicken strips, samoosas, bacon fig & mozzarella spring roll, calamari strips, jalapeno cheese rissoles

R 86

VERANDAH PLATTER

Selection of local cheeses, preserves, biltong and ciabatta bread

R 98

SPRINGBOK CARPACCIO

Served on fresh salad leaves, a parmesan crisp and balsamic reduction

R 72

SALMON STACK

Smoked salmon set on a pineapple, tomato and red onion salsa enhanced with a dollop of cream cheese, guacamole and finished with a citrus splash

R 72

SEAFOOD CROQUETTES

Made with potato, dill and chives served with a side salad.

R 48

PAN FRIED CHICKEN

Stuffed with sundried tomatoes, spinach and mozzarella served with your choice of garden salad or farm style chips.

R 89



Toasted Sandwiches

SERVED WITH YOUR CHOICE OF A GARDEN SALAD OR FARM STYLE CHIPS

CHICKEN MAYONNAISE

Classic favourite enhanced with celery & coriander

R 62

HAM, CHEESE & RED ONION MARMALADE

Ham, cheddar and red onion marmalade

R 62

Gourmet Open Sandwiches

SERVED WITH YOUR CHOICE OF A GARDEN SALAD OR FARM STYLE CHIPS

SMOKED SALMON SANDWICH

Delicate smoked salmon enhanced with cream cheese & capers

R 72

BACON & AVOCADO SANDWICH

Avocado (seasonal), crispy bacon, cranberry sauce & creamy camembert

R 72

Quesadillas

SLOW ROASTED PORK NECK

Teriyaki sauce, fresh spring onion and camembert.

R 68

GRILLED CHICKEN

In a lemon chilli & coriander topped with cheddar and a dollop of yoghurt.

R 68

SUNDRIED TOMATO AND MOZZARELLA

Danish feta, sundried tomatoes & mozzarella slices, avo (seasonal) finished with a basil mayo.

R 68



Daily Specials

CATCH OF THE DAY (THURSDAY'S & SATURDAY'S)

Grilled or cajun deep fried in beer batter served with tartar sauce, garden salad & farm style chips

R110

CURRY (TUESDAY'S & FRIDAY'S)

Served with aromatic rice and assortment of sambals with a poppadum

R 98

ROAST (MONDAY'S & WEDNESDAY'S)

Your traditional favourite served with citrus & cinnamon butternut and roast potatoes

R 98

Side Dishes

FARM-STYLE CHIPS	R 20
ONION RINGS	R 17
RICE	R 12
VEGETABLES	R 20
CALAMARI	R 25
CHICKEN STRIPS	R 25
HOUSE SIDE SALAD	R 20
CRUMBED MUSHROOMS	R 17

Sauces

SWEET CHILLI	R 8
CHILLI SAUCE	R 8
TARTAR SAUCE	R 8
CHEFS SALAD DRESSING	R 8



Gourmet Burgers

HOME OF THE GREATEST BURGERS TO GRACE PLATE OR PALATE

THE LIZ DONKIN

Whoever said romance was dead never sank their teeth into this beauty, bringing together avocado (seasonal), Danish feta, biltong, and peppadews. It's a mouth love affair waiting to happen.

R 98

THE OLD CAPE ROAD

This Madagascan green peppercorn burger is a one way road to yummy-ville, wanna ride shotgun?

R 98

THE HONKY TONK

It may be the pickled cucumber, tomato, our secret relish topped with bacon & melted cheese, or it may be the homemade patty. Regardless - It won't only hit the spot, it'll knock it off its feet.

R 98

ALL BURGER PATTIES ARE MADE FROM SCRATCH WITH FRESH, QUALITY INGREDIENTS WEIGHING IN AT A WHOPPING 250G - NO WEAK LIGHT WEIGHTS IN THIS CHEF'S KITCHEN, SAY GOODBYE TO SKINNY FRIES AND A WARM BEAR HUG WELCOME TO PERFECTLY SEASONED, FARM STYLE CHIPS. (MAY BE SUBSTITUTED WITH A CHICKEN BREAST.)



Desserts

CARROT, BANANA & CINNAMON CAKE

Finished with a cream cheese icing

R 47

CHEESECAKE

Superb homemade cheesecake

R 47

HOMEMADE SCONES

Accompanied with jam, cheese & cream

R 42

CHOCOLATE BROWNIE

Enhanced with toffee ice cream

R 47

FRESH FRUIT SALAD

Keep it simple with a seasonal fruit salad

R 38

ICE CREAM

With your choice of chocolate or butterscotch sauce finished with a nut sprinkle

R 38

MALVA PUDDING

With toffee ice cream

R 47



Dessert Milkshakes

ONE GREAT MILKSHAKE CAN CHANGE THE WORLD...* BUT WHO'S TO SAY YOU NEED TO STOP THERE? OUR MENU IS PACKED WITH MILKSHAKES THAT WILL MELT IN YOUR MOUTH. BEST WAY TO FIND OUT IF THIS IS TRUE?... TRY THEM ALL.

MALVA SHAKE

Vanilla ice cream, malva pudding and a touch of sauce

R 42

PEANUT BUTTER BROWNIE

Ice cream, homemade brownies, peanut butter and nuts

R 42

LEMON MERINGUE

Condensed milk, lemon juice, ice cream, marshmallow fluff, meringue and cream

R 42

CHOCOLATE CARAMEL

Chocolate mousse, caramel and cream

R 42



Verandah Cocktails

VERANDAH SWING	R 58
Cointreau, Bacardi Rum, Butlers Strawberry Liqueur, lime juice, pineapple juice and a dash of bitters.	
CABAÑA BLUE	R 58
Blue Curaçao Liqueur and Bacardi Rum with pineapple juice.	
DEATH BY CHOCOLATE	R 58
Smirnoff Vodka, Nachtmusik, Amarula, ice cream topped with Oreo cookies.	
... ON THE BEACH	R 48
Smirnoff Vodka, Peach Schnapps, orange juice and a dash of Grenadine.	
SILVER SURFER	R 62
Bacardi Superior Rum, Chambord, Butlers Blue and White Grapetizer.	
WATERMELON ECLIPSE	R 58
Watermelon Syrup, Jose Cuervo Tequila tall built over crushed ice with lime and cranberry juice.	
SPECIAL LONG ISLAND	R 75
Bacardi Superior Rum, Smirnoff Vodka, Gordon's Gin, Jose Cuervo Gold, Triple Sec, Butlers Blue Curaçao, Lemonade with Grenadine.	
CREAMY COMFORT	R 58
Smirnoff Vodka, Southern Comfort, Amarula and ice cream.	
APEROL SPRITZ	R 58
Aperol, Dry Sparkling dash of soda over ice and a slice of orange.	
JUGO CUBANO	R 62
Bacardi Superior Rum, Malibu, banana & strawberry Liqueur and pineapple juice.	



Classic Cocktails

SANGRIA PITCHER (FOR 2 OR 4)

Perfect summer sipping.

(2) R 45

(4)R 86

STRAWBERRY DAIQUIRI

The classic strawberry cocktail.

R 58

MOJITO

Cuban mint cocktail with white rum, lime and crushed ice.

R 56

LONG ISLAND ICED TEA

Four white spirits shaken with triple sec & freshly squeezed lime, served long and charged with coke

R 75

COSMOPOLITAN

Citrus, triple sec, cranberry juice.

R 62

MARGARITA

Tequila & triple sec.

R 58

BLOODY MARY

Tomato juice & vodka seasoned to taste.

R 46

BLUE LAGOON

Vodka, blue curacao and lemonade.

R 48

CLASSIC MARTINI

Traditional gin / vodka martini.

R 58

PINA COLADA

Rum, coconut cream and pineapple juice.

R 56

Non-alcoholic

STEEL WORKS

Cola tonic, lime & ginger-beer.

R 35

ROCK SHANDY

Lemonade, soda water and a dash of angostura bitters.

R 35

VIRGIN MARY

Tomato juice seasoned to taste.

R 35



Cold beverages

FRESH FRUIT JUICE

Orange, Fruit cocktail, Apple & Pineapple.

R 22

ICE TEA

Refreshing Peach or Lemon.

R 28

HOMEMADE LEMONADE

Forget preservative filled fizzy sodas today and welcome simple refreshment.

R 22

FRESHLY PRESSED JUICE

Apple, Carrot or Ginger

R 28

HEALTH SHAKE

Baked granola, honey, fruit & natural yoghurt.

R 42

MILKSHAKES

Strawberry, Chocolate, Banana, Coffee, Lime.

R 38

DOM PEDRO

Homemade ice cream, your choice of spirits: Jameson, Captain Morgan, Tequila, Amaretto and Kahlua.

R 52

MINERALS

200ml Coke, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tab, Tonic Water.

R 19

300ml Coke, Coke Light, Coke Zero, Creme Soda, Fanta Orange, Fanta Grape, Sprite, Sprite Zero, Stoney.

R 22

200ml Tomato Cocktail

R 28

275ml Appletizer, Grapetizer.

R 32

Red Bull

R 38

FULL BAR AVAILABLE



Hot beverages

TEA

Ceylon, Rooibos, Earl Grey, Chamomile, Peppermint, Green tea.

R 18

FRESH MINT TEA

Hand picked mint leaves brewed to perfection.

R 18

FRESHLY BREWED FILTER COFFEE

With hot or cold milk.

R 22

DECAF COFFEE

Get the taste, not the kick.

R 22

CAPPUCCINO / DECAF

Topped with froth or cream.

R 24

ESPRESSO

Fragrant coffee with thick golden crème.

R 18

HOT CHOCOLATE

A great childhood favourite .

R 28

SPICED CHAI LATTE

Out with the java, in with the chai.

R 28

CAFÉ LATTE

Layered espresso and steamed milk, best enjoyed with a slice of cake.

R 28

MACCHIATO

Single espresso with a spoon of frothed milk.

R 20

CAFÉ MOCHA

A blend of espresso, hot chocolate and steamed milk.

R 28

IRISH COFFEE

Freshly brewed filter coffee, your choice of spirits: Jameson, Captain Morgan, Tequila, Amaretto and Kahlua.

R 42

MEXICAN HOT CHOCOLATE

Hot chocolate with Kahlua, a touch of cinnamon, whipped cream and grated chocolate.

R 42



Kiddies Menu

BANGERS & MASH

Pork sausages served with creamed potatoes.

R 42

FISH GOUJONS

Deep fried strips of hake with farm style chips and tartar.

R 42

BACON BUN

Lightly toasted bun served with crispy bacon bits and cheddar cheese.

R 42

FRESH FRUIT SALAD

Keep it simple with a seasonal fruit salad.

R 38

CHICKEN STRIPS

Deep fried chicken strips with farm style chips and tomato sauce

R 42

KIDS BEEF BURGER

Homemade beef burger served with farm style chips

R 48

ONLY AVAILABLE FOR CHILDREN UNDER 12 YEARS OF AGE.



Thank you for choosing the Verandah at The Beach Hotel.
We hope you have had a FANTASTIC meal.

We also cater for private functions and events.
For more information contact The Beach Hotel Banqueting Coordinator on:
041 583 2161 or ask to speak to them directly.

Please note: Prices include VAT.

If you like us tell the world on:



For improvements please tell us on 041 583 2161 OR EMAIL: gm@thebeachhotel.co.za

