

MENU

SOMETHING TO START

Stone Baked, Thin-crust Garlic Bread

Topped with feta cheese & rocket coated with balsamic reduction.

..... R45

Add prosciutto & pecorino.

..... R100

Soup of the Day

Served with house baked bread.

..... R48

Seared Fillet Carpaccio

Topped with wild rocket, pecorino shavings and blistered cherry tomatoes. Drizzled with rooibos balsamic reduction and served with Melba toast.

..... R80

Greek Salad

..... R80

Blue Cheese & Pear Salad

With caramelised cashew nuts & spring onion. (V)

..... R90

House Smoked Ham & Apple Salad

Glen Oakes pasture-reared house smoked ham served with apples, pecan nuts and a honey-mustard dressing.

..... R105

Charcuterie Platter (serves 2)

A selection of Glen Oakes pasture reared meats cured in-house and served with pickled apples, roasted bell peppers, pickled garlic, cheese, smoked butter and sourdough baguettes. (When available.)

..... R310

Spicy Chicken Livers

Served in a spicy tomato sauce with house baked bread.

..... R60

Creamy Chicken Livers

In a cream based sauce topped with balsamic reduction, pecorino cheese and served with house baked bread.

..... R65

Fried Calamari Strips/Baby Calamari

Seasoned with coarse salt & a hint of Cajun spice

..... R60/R85

Tempura Prawns

Served with a sweet chilli sauce.

..... R80

Blue Cheese Snails

Snails tossed in garlic herb butter, baked & topped with a blue cheese crust, and served with house baked bread.

..... R65

MAINS

28 Day House Matured Steaks

Served with pork crackling & chips, rice, baby potatoes or mashed potato.

Fillet 250g R195

Sirloin 200g R125

Sirloin 300g R155

Sauces R35

Mushroom / Blue Cheese & Fig / Black Pepper Brandy Cream / Red Wine & Bone Marrow.

All our sauces are made fresh to order.

We make use of a **demi-glace**, French for half glazed, a beef stock reduced for 48 hours to intensify the flavour.

The cream based sauces are flavoured with chicken stock.

EAT-style Sirloin Steak 200g/300g

Topped with crispy streaky house-made bacon, avocado & brie served with tempura onion rings & chips.

..... **R165/R195**

Signature Smoked Garlic Fillet 250g

28-day matured fillet topped with a fricassée of smoked garlic, mushrooms, house-made bacon, spring onions and a dash of cream and butter. Served on cauliflower mash and garnished with wild rocket.

..... **R240**

Butternut Lasagna

Open sesame butternut, avocado lasagna tossed in a light tomato & coconut sauce. (V)

..... **R110**

Wild Mushroom Risotto

Arborio rice, wild mushrooms, spinach, and goat's cheese cream. (V)

..... **R120**

Mixed Seafood Risotto

Arborio rice with a medley of de-shelled prawns, line fish, calamari & fresh mussels (when available) topped with wild rocket, crème fraîche & pecorino.

..... **R150**

Fresh Black Mussels (when available)

In a classic beurre blanc sauce, served with house baked bread.

..... **SQ**

Chef's Style Line Fish

Served with chips, baby potatoes, jasmine rice, vegetables or salad. (*Price varies depending on what fresh line fish is available.*)

..... **SQ**

Fried Calamari Strips/Baby Calamari

Seasoned with coarse salt & a hint of Cajun & served with chips or rice.

..... **R130/R155**

Hake & Chips

Grilled or fried served with tartar sauce & chips.

..... **R90**

Add Calamari Strips R135

MAINS

EAT-style Thai Green Chicken Curry

Cubed free range chicken breast cooked in an aromatic coconut cream with flavours of lemon grass, lime and green chilli, served with jasmine rice.

..... R125

Chicken Sundried

Free range chicken stuffed with camembert, sun dried tomato pesto & spinach on crispy bacon & olive oil mashed potato with red pepper cream.

..... R120

Cape Lamb Chops

Grilled loin chops served with rosemary, thyme and garlic baby potatoes and Dijon glazed carrots

..... R180

Ribs & Chips (600g Pork Belly Ribs)

Coated in a sweet and sticky barbecue basting and served with chips.

..... R170

Honey Roasted Pork Belly

Coriander mashed potatoes, wild mushrooms, sesame butternut & crackling.

..... R175

SIDES

Garden salad / Seasonal vegetables / Cauliflower mash.

..... R45

PIZZAS

EAT-style Regina/Hawaiian

Ham or Bacon & Mushroom / Ham or Bacon & Pineapple.

..... R95

Quattro Formaggi (4 Cheese)

Mozzarella, blue cheese, goat's cheese and pecorino, topped with dressed rocket.

..... R120

Bacon & Avocado

Streaky bacon, button mushrooms, peppadews, brie & avocado.

..... R120

BBQ Pork Rib

Boneless pork rib, balsamic glazed red onions, sage, spring onion & BBQ sauce.

..... R115

BURGERS

EAT Burger

100% beef patty on a home baked bun with tomato relish, chips & crispy tempura onion rings.

..... R85

With A Twist

Add crispy streaky bacon & brie.

..... R105

AFTER MEAL TREATS

Chocolate Waffle

Waffle coated in a dark chocolate sauce, caramel & syrup served with ice cream.

..... R50

With cream R60

Crème Brûlée

Ask your Waiter for the flavour of the week.

..... R55

Fruit Parfait

Ask your Waiter for the flavour of the week. Served with white chocolate truffles and ice cream.

..... R55

Chocolate Mousse Tart

Served with lemon and elderflower ice-cream.

..... R55

Trio of house made ice cream

Ask you Waiter for the flavours of the week.

..... R55

Panna Cotta

Ask your Waiter for the flavour of the week.

..... R55

Adult Creamy Jam Jar PEDRO

..... R55

Peanut Butter and Jam

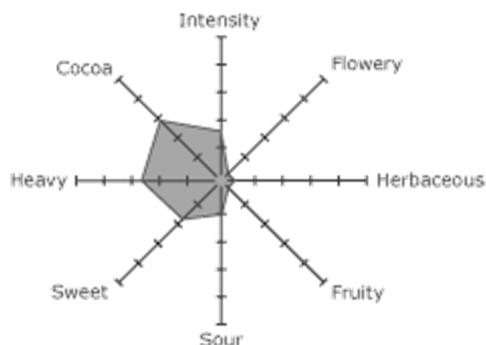
With a hint of Stroh rum (a must try).

Peppermint Crisp

Peppermint liqueur, chocolate, Amaretto.

Belgian Chocolate

We use only **Callebaut** 75% chocolate. From bean to chocolate, each step has been carefully monitored, giving us a well-balanced creamy chocolate with which to cook.



LIGHT MEALS

Greek Salad
..... R80

Add Chicken & Avo
..... R100

Blue Cheese & Pear Salad
With caramelised cashew nuts & spring onion. (V)
..... R90

House Smoked Ham & Apple Salad
Glen Oakes pasture-reared house smoked ham served with apples, pecan nuts and a honey-mustard dressing.
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Charcuterie Platter (When available)
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..... R310

PENSIONER'S LUNCH R90

TUE – SAT 11:30 – 17:00

SUN 11:30 – 15:00

Including a cup of Filter Coffee / Cappuccino / Ceylon Tea / Rooibos Tea

House-made Beef Sausages

Three beef sausages served on a bed of creamy mashed potatoes, topped with a demi-glace based gravy.

Meat Platter

Pork rib, chicken drumstick, curry samosas & beef spring rolls, served with a BBQ basting, crackling & chips.

Seafood Platter

Calamari strips, crispy hake fingers, two grilled prawns in garlic butter with tartar sauce & chips.

KIDDIES MENU R45

Children 12 Years and Under

EAT-style Fish Fingers & Chips

Pork Ribs & Chips

Chicken Strips and Chips

Margherita Pizza