

Main Menu

Something To Start

Stone Baked, Thin-Crusted Garlic Bread (V)

Topped with feta cheese and rocket coated with balsamic reduction.

Price

R 45.00

Add Prosciutto and pecorino.

R 100.00

Soup of the Day

Served with home baked bread.

R 48.00

Seared Fillet Carpaccio

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

R 80.00

Greek Salad

R 80.00

Blue Cheese & Pear Salad (V)

With caramelised cashew nuts and spring onion.

R 90.00

House Smoked Pork & Apple Salad

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

R 105.00

Charcuterie Platter (Serves 2 -3)

A selection of Glen Oakes pasture reared meats cured in-house and served with pickled apples, roasted bellpeppers, pickled garlic, cheese, smoked butter and sourdough baguettes.

R 310.00

Spicy Chicken Livers

Served in a spicy tomato sauce with home baked bread.

R 60.00

Creamy Chicken Livers

In a cream based sauce topped with balsamic reduction and pecorino and served with home baked bread.

R 65.00

Fried/Grilled Calamari Strips

Seasoned with coarse salt and a hint of Cajun.

R 60.00

Baby Patagonica Calamari

Seasoned with coarse salt and a hint of Cajun spice.

R 85.00

Tempura Prawns

Served with sweet chilli sauce.

R 80.00

Blue Cheese Snails

Snails tossed in garlic herb butter, baked and topped with a blue cheese crust. Served with home baked bread.

R 65.00

Light Meals

Greek Salad

R 80.00

Chicken & Avo Salad

R 100.00

Blue Cheese & Pear Salad (V)

With caramelised cashew nuts and spring onion.

R 90.00

House Smoked Ham & Apple Salad

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

R 105.00

Charcuterie Platter

A selection of Glen Oakes pasture reared meats cured in-house and served with pickled apples, roasted bellpeppers, pickled garlic, cheese, smoked butter and sourdough baguettes.

R 310.00

Mains

28 Day House Matured Steaks

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

Fillet 250g

R 195.00

Sirloin 200g

R 125.00

Sirloin 300g

R 155.00

Sauces:

R 35.00

Mushroom Sauce, Blue Cheese and Fig, Black Pepper Brandy Cream or Red Wine and 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

Topped with crispy streaky bacon, avo and brie. Served with tempura onion rings and chips.

200g

R 165.00

300g

R 195.00

Signature Smoked Garlic Fillet 250g

R 240.00

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

Ribs & Chips (Pork Belly Ribs)

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

600g

R 170.00

300g

R 90.00

Honey Roasted Pork Belly

R 175.00

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

Butternut Lasagne (V)

R 110.00

Open sesame butternut, avocado lasagne tossed in a light tomato and coconut sauce.

Wild Mushroom Risotto (V)

R 120.00

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

Mixed Seafood Risotto

R 150.00

A medley of de-shelled prawns, linefish, calamari and fresh mussels (when available) topped with crème fraîche and pecorino.

Fresh Black Mussels (when available)

SQ

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

Chef's Style Line Fish

SQ

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

Fried Calamari Strips

R 130.00

Seasoned with coarse salt and a hint of Cajun. Served with chips or rice.

Baby Patagonica Calamari

R 155.00

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

Hake & Chips

Grilled or fried served with tartar sauce and chips.

Price

R 90.00

Add calamari

R 135.00

Cape Lamb Chops Grilled loin chops served with rosemary, thyme and garlic baby potatoes and Dijon glazed carrots.	R 180.00
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.	R 125.00
Chicken Sundried Free range chicken stuffed with camembert, sun-dried tomato pesto and spinach on a crispy bacon and olive oil mashed potato with red pepper cream.	R 120.00

Pizzas

EAT Style Regina / Hawaiian Bacon and mushroom / bacon and pineapple.	R 95.00
Quattro Formaggio (4 Cheese) Mozzarella, blue cheese, goats cheese, pecorino topped with dressed rocket.	R 120.00
Bacon & Avocado Streaky bacon, button mushrooms, peppadaws, brie and avo.	R 120.00
BBQ Pork Rib Boneless pork rib, balsamic glazed red onions, sage, spring onion and BBQ sauce.	R 115.00
Margherita (V) Napolitano, fresh tomato and mozzarella.	R 75.00

Burgers

EAT Burger 100% Beef patty on a home baked bun with tomato relish, chips and crispy tempura onion rings.	R 85.00
With a Twist Crispy streaky bacon and brie.	R 105.00

Sides

Garden Salad / Seasonal Vegetables / Cauliflower Mash	R 45.00
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Kiddies Menu

Children 12 years and under

EAT-style Fish Fingers & Chips	R 45.00
Pork Ribs & Chips	R 45.00
Chicken Strips & Chips	R 45.00
Margherita Pizza	R 45.00

After Meal Treats

Chocolate Waffle

Waffle coated in a dark chocolate and Kahlua sauce, caramel and syrup.

With Ice Cream

R 50.00

With Cream

R 60.00

Crème Brûlée

As your waiter for the flavour of the week.

R 55.00

Fruit Parfait

Served with chocolate truffles and ice cream.

R 55.00

Chocolate Mousse Tart

Served on fruit with lemon and elderflower ice cream.

R 55.00

Panna Cotta with Fruit Compote

Ask your waiter for the flavor of the week.

R 55.00

Trio of House Made Ice Cream

Ask you Waiter for the flavours of the week.

R 55.00

Adult Creamy Jam Jar Pedro

Peanut Butter and Jam - With a hint of Stroh rum (a must try).

Peppermint Crisp - Peppermint liqueur, chocolate, Amaretto.

R 55.00

Corkage

Per Bottle

R 35.00

Pensioners Lunch R90

R 90.00

Available Tuesday - Saturday 11:30 - 17:00 and Sunday 11:30 - 15:00.

Including a cup of filter coffee / Cappuccino / Ceylon Tea / Rooibos Tea

Menu

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 and beef spring rolls, served with a BBQ basting, crackling and chips

Seafood Platter

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

Menu last updated: 16 Mar 2018