



Menu

Relax and enjoy the tranquility our estate offers. Tables, benches, blankets and cushions are set in the shade, under the lofty, fragrant pine trees and nature – perfect for a relaxed sunny day, with a glass of wine in your hand.

Otter's Deli is a great place to collect your gourmet picnic basket, enjoy morning breakfast and tapas treats, as well as gourmet burgers and delicious, healthy spuds.

Our Executive chef and his passionate team will whet your appetite with a variety of enticing snacks and beverages.

Bijou
Restaurant

WILD
WOOD
BRASSERIE

BADGER'S
BOMA



BREAKFAST

Baker's Basket

<i>Freshly baked muffin of your choice</i>	<i>R 30</i>
<i>Warm croissant plain or chocolate</i>	<i>R 35</i>
<i>Danish pastries</i>	<i>R 40</i>
<i>Scones with jam and cream</i>	<i>R 45</i>

Health Breakfast

<i>Layers of fresh fruit salad, muesli and plain Greek yoghurt, drizzled with honey</i>	<i>R 65</i>
---	--------------------

Flap Jack Stack

<i>A stack of freshly baked flap jacks, 3 rashers of bacon served with homemade berry compote, drizzled with golden syrup</i>	<i>R 75</i>
---	--------------------

Tropical Fruit Salad

<i>A selection of seasonal fruit and berries coated with an orange and cocktail juice reduction</i>	<i>R 50</i>
---	--------------------

French Toast

<i>Egg fried bread served with 3 rashers of bacon accompanied by maple syrup and a dusting of cinnamon sugar</i>	<i>R 60</i>
--	--------------------

Omelette

<i>A three egg omelette with a choice of three fillings: Bacon, cheese, ham, mushrooms, onion or peppers</i>	<i>R 65</i>
--	--------------------

Otter's Mini Breakfast

<i>Two fried eggs, grilled tomato, 3 rashers of bacon, beef or pork banger with two slices of toast</i>	<i>R 65</i>
---	--------------------

Badger's Full House Breakfast

<i>Two eggs of your choice (poached, scrambled or fried), grilled tomato, bacon, beef or pork banger, sautéed mushrooms, hash brown, baked beans in tomato sauce with two slices of toast</i>	<i>R 110</i>
---	---------------------

Eggs Benedict

<i>Served on a toasted English muffin with Hickory ham, soft poached egg and glazed with a Hollandaise sauce</i>	<i>R 85</i>
--	--------------------

Breakfast Extras / Add On

<i>Toast (per slice)</i>	<i>R 5</i>
<i>Egg or tomato</i>	<i>R 15</i>
<i>Mushroom, cheese, cream, hash brown</i>	<i>R 15</i>
<i>Beef or pork sausage, bacon, ham and avocado</i>	<i>R 20</i>
<i>Smoked salmon trout</i>	<i>R 30</i>
<i>French fries (full portion)</i>	<i>R 30</i>
<i>French fries (half portion)</i>	<i>R 20</i>

STARTERS AND SALADS

Soup of the Day (Please check with your Waitron) **R 55**
Chef's homemade soup of the day served with freshly baked bread rolls and butter

Watermelon and Feta Salad **R 60**
Mixed salad greens with marinated summer watermelon and Danish feta with a zesty dressing

Home Smoked Chicken and Avocado Salad **R 65**
Oak smoked free-range chicken shredded and set on a bed of mixed lettuce leaves, salad accompaniments, wedges of buttery avocado with a honey and balsamic dressing

Salmon Terrine with a Dill Dressing **R 70**
Terrine of Salmon sliced and served with lemon and a dill dressing

GRILLS

The Angus Burger **R 95**
A homemade 200gr pure beef patty set on a sesame bun with lettuce, tomato, cheese, crispy bacon rashers, caramelised onion with burger relish and served with coleslaw and French fries

The Smoke Perfect Pulled Pork Sub **R 105**
Toasted sub dressed with a selection of garden greens topped with pulled pork and served with mixed pickles, a Smokey BBQ mayo and French fries

BAKED POTATOES

Popeye Baked Potato **R 50**
Oven baked spud with a filling of creamed spinach and gratinated with cheddar cheese topped with crispy bacon pieces

The Ratty **R 55**
Oven baked spud filled with sautéed mushrooms and roasted butternut cubes sprinkled with toasted walnuts

The Mole **R 65**
Otter's mate, a spud baked till soft and hollowed out, filled with savoury mince and piped mash potato on top glazed with egg and finished in the oven

TAPAS & MEZE BAR

<i>Souvlakia</i>	<i>R 65</i>
<i>Lamb skewers marinated in olive oil and herbs</i>	
<i>Cured Meats</i>	<i>R 40</i>
<i>Salami and Parma ham</i>	
<i>Gyro</i>	<i>R 60</i>
<i>Delicious strips of lean Swarna beef</i>	
<i>Keftethes</i>	<i>R 35</i>
<i>Traditional Greek meatball recipe</i>	
<i>Calamari</i>	<i>R 40</i>
<i>Tender calamari tubes pan-fried in a lemon butter sauce or lightly crumbed & deep-fried</i>	
<i>Served with a fresh lemon wedge</i>	
<i>Dolmades</i>	<i>R 30</i>
<i>Classic grapevine leaves stuffed with rice & herbs, served with Greek yoghurt</i>	
<i>Halloumi</i>	<i>R 30</i>
<i>Cypriot cheese served either deep-fried or grilled</i>	
<i>SIDES & DIPS</i>	
<i>Skordalia</i>	<i>R 20</i>
<i>Mashed potato blended with extra virgin olive oil, garlic & lemon juice</i>	
<i>Olive Tapenade</i>	<i>R 20</i>
<i>Kalamata olive paste with fresh sweet basil</i>	
<i>Taramosalata</i>	<i>R 25</i>
<i>Delicately whipped cod fish roe dip</i>	
<i>Tzatziki</i>	<i>R 20</i>
<i>Home-style Greek yoghurt combined with grated cucumber & a hint of garlic</i>	
<i>Hummus</i>	<i>R 20</i>
<i>Chickpeas blended with tahini, garlic, olive oil & lemon juice</i>	
<i>Fresh Rocket</i>	<i>R 10</i>
<i>Kefalotiri Cheese</i>	<i>R 20</i>
<i>Sundried Tomatoes</i>	<i>R 15</i>
<i>Artichokes</i>	<i>R 25</i>
<i>Roasted Red Peppers</i>	<i>R 20</i>
<i>Marinated Olives</i>	<i>R 25</i>
<i>Feta Cheese</i>	<i>R 25</i>
<i>Cucumber Sticks</i>	<i>R 10</i>
<i>Pita Wedges</i>	<i>R 15</i>
<i>Chicken Livers</i>	<i>R 30</i>

DESSERTS

Crème Brulee

R 50

Vanilla egg custard baked in a water bath till set, topped with a thin, burnt sugar crust

Duo of Chocolate Mousse

R 55

Dark and white chocolate mousse piped in a glass with chocolate swirls

Ice Cream and Bar One Sauce

R 40

Italian scooped vanilla ice cream served with a warm bar one chocolate sauce

Mille Feuille of Fresh Fruit

R 55

Mille Feuille of puff pastry filled with crème patisserie and a selection of fresh fruits and berries with a fruit coullis

Cheese Board

R 165

A selection of local and imported cheese with preserves and assorted biscuits (Serves 2)

Bon Appétit!

“One Destination – One Exceptional Country Hotel”

Toadbury Hall Country Hotel offers discerning guests the versatility of so much to choose from, be it a celebration of a memorable wedding or special occasion in our banquet hall, a corporate business meeting in our conference centre or a leisurely weekend outing at our fine dining Bijou Restaurant or more informal eateries being Otter’s Deli, Badger’s Boma or WildWood Brasserie.