

WILD WOOD BRASSERIE

Menu

This country style, open-deck Brasserie “Brewery” in French, overlooks the Crocodile River offering a warm, relaxed and welcoming ambience.

WildWood Brasserie, the perfect setting for a family outing, to enjoy gourmet picnics, culinary delights, craft beers and boutique wines in a casual yet refined atmosphere that welcomes foodies, winos, and beer geeks alike looking for that Gastropub experience.

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

Bijou
Restaurant



Otter's Deli



BREAKFAST (Served until 11h00)

Eggs Benedict	R 85
<i>Served on a toasted English muffin with hickory ham, soft poached egg and glazed with a hollandaise sauce</i>	
Eggs Florentine	R 70
<i>Served on a toasted English muffin with sautéed spinach, soft poached egg and glazed with a hollandaise sauce</i>	
Eggs Royale	R 90
<i>Served on a toasted English muffin with oak smoked salmon trout, soft poached egg and glazed with a hollandaise sauce</i>	
Weekend Cyclist Breakfast	R 65
<i>2 fried eggs with pork or beef sausage, back bacon, grilled tomato with two slices of toast</i>	
WildWood Full House English Breakfast	R 110
<i>2 eggs (fried, scrambled or poached) with beef or pork sausage, grilled tomato, back bacon, mushrooms, hash brown, baked beans and two slices of toast</i>	
Banting Breakfast	R 85
<i>2 eggs (fried, scrambled or poached) beef or pork sausage, back bacon, sautéed mushrooms, cheese and mixed nuts on the side</i>	
Health Breakfast	R 65
<i>Layers of fresh fruit salad, muesli and plain Greek yoghurt, drizzled with honey</i>	
Breakfast Wrap	R 75
<i>Freshly baked flour tortilla wrap with a filling of bacon, mushrooms, feta and peppers</i>	
Omelette	R 65
<i>A three egg omelette with a choice of three fillings: Bacon, cheese, ham, mushrooms, onion or pepper's</i>	
French Toast (Kids Favourite)	R 60
<i>Egg fried bread served with 3 rashers of bacon accompanied by maple syrup and a dusting of cinnamon sugar</i>	
Flap Jack Stack	R 75
<i>A stack of freshly baked flap jacks served with a homemade berry compote and drizzled with golden syrup with three rashers of bacon</i>	
Forester's Bakers Basket Selection	
<i>Freshly baked muffin</i>	R 30
<i>Homemade scones with jam and cheese</i>	R 45
<i>Croissant or chocolate croissant</i>	R 35
<i>Danish pastries</i>	R 40

Add the following:

Cheese or Fresh Cream

R 15

Breakfast Extras / Add On

Toast (per slice)

R 5

Egg or tomato

R 15

Mushroom, cheese, cream, hash brown

R 15

Beef or pork sausage, bacon, ham and avocado

R 20

Smoked salmon trout

R 30

French fries (full portion)

R 30

French fries (half portion)

R 20

LUNCH (Served from 11h30)

STARTERS

Soup of the Day

R 45

Chef's choice of the day

Sweet Chilli Wrap

R 85

Pan seared strips of tender free-range chicken with garden greens, smooth cottage cheese, avocado (when in season), tomato salsa and a sweet chill sauce with French fries

Ploughman's Platter

R 110

A platter consisting of an assortment of cheese, cold meat, pickles, olives fresh baked bread, tomatoes and dips

Halloumi

R 55

Deep fried halloumi served with lemon wedges

Greek Salad

R 65

Traditional Greek salad with fresh greens, tomatoes, cucumber, onions, peppers, olives and feta

Cajun Chicken Salad

R 70

Tender chicken strips dusted with a Cajun spice on a bed of Asian greens and dressed with a honey mustard dressing topped with toasted sesame seeds

MAIN COURSES

- Fillet of Beef*** **R 190**
200g Mature, grain fed beef fillet, grilled and served with vegetables or a side salad and potato wedges with a peppercorn sauce
- Rump Steak*** **R 170**
200g Chargrilled aged rump steak served with vegetables and roast baby potatoes topped with a herb butter
- Chicken Schnitzel*** **R 110**
Crumbed fillet of chicken breast deep fried served with French fries and a side salad with a creamy cheese sauce and a lemon wedge
- Quarter Chicken Leg*** **R 115**
Oven roasted, marinated quarter chicken leg (lemon & herb or peri peri) accompanied by potato wedges and a green salad
- Eisbein*** **R 180**
Pickled and smoked hock of pork cooked till tender and crisp crackling served with Sauer kraut and potato and dill salad with English mustard and apple puree
- Lumberjack Burger*** **R 95**
Home baked sesame bun filled with a 200g pure beef patty, lettuce, tomato, gherkin, sliced cheese and fried onions served with a burger relish and a portion of French fries
- Battered Hake & Chips*** **R 95**
Ocean caught hake fillet costed in a beer batter and fried till succulent and moist served with a portion of French fries, tartare sauce and fresh lemon wedges
- Catch of the Day*** **R 150**
Pan seared line fish, accompanied by lemon and capers with boiled baby potatoes, seasonal vegetables and a white wine Velouté
- Lamb Curry Cape Malay Style*** **R 160**
Cubes of lamb slow braised in Cape Malay spices till tender and soft served with steamed basmati rice, poppadums' and various sambals
- Vegetarian Pasta*** **R 75**
Penne pasta cooked al dente tossed with a selection of seasonal vegetables with extra Virgin olive oil and fresh parmesan shavings

PIZZAS

Margherita	R 65
<i>Mozzarella cheese and Napolitano sauce</i>	
Regina	R 85
<i>Ham and mushrooms</i>	
Hawaiian	R 85
<i>Ham and pineapple</i>	
Vegetarian	R 90
<i>Onions, olives, mushrooms and green pepper</i>	
BBQ Chicken	R 95
<i>Chicken and BBQ sauce</i>	
WildWood Special	R 110
<i>Salami, bacon, peppadews, olives and caramelized onion</i>	
Extra pizza toppings (Priced per item)	
<i>Spinach, pineapple, tomato, pepper, onion, chilli, garlic</i>	R 20
<i>Mozzarella, mushrooms, feta, olives</i>	R 15
<i>Avocado, bacon, chicken, ham</i>	R 25

TOASTED OR PLAIN SANDWICHES

All sandwiches are a choice of white or brown bread and are served with French fries

<i>Chicken mayonnaise</i>	R 60
<i>Tuna mayonnaise</i>	R 60
<i>Ham, cheese and tomato</i>	R 55
<i>Bacon, cheese and tomato</i>	R 65
<i>Bacon and egg</i>	R 55
<i>Bacon and banana</i>	R 50

DESSERTS

Chocolate Brownie	R 50
<i>Home baked chocolate brownie accompanied by vanilla ice cream</i>	
Frangelico Crème Brulée	R 50
<i>Egg baked custard infused with Frangelico liqueur topped with a thin sugar burnt crust</i>	
Fresh Fruit Salad	R 40
<i>An assortment of seasonal tropical fruits served with fresh fruit sorbet or vanilla ice cream</i>	
Vanilla Ice Cream	R 40
<i>Italian homemade vanilla ice cream with a bar one chocolate topping</i>	
Lemon Cheese Cake	R 48
<i>Farm style fridge lemon cheese cake served with a berry Coulis</i>	
Cheese Board	R 165
<i>A selection of local and imported cheese and preserves and assorted biscuits (serves two)</i>	

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.