



"STORY OF THE OLD OAK"

It's all about family, fun and a truly memorable dining experience.

Overlooking the award-winning golf courses, the name The Old Oak pays tribute to the grand oak tree that once was. It is a symbol that showcases the Club's abundant offering, history, tradition, values, and service, and is a destination that offers something to everyone.

When visiting The Old Oak, members, residents and patrons will enjoy our legendary hospitality, meticulous attention to detail, great service, succulent food and incredible wine.

It is here where you will truly experience the feeling of Royal, with a sense of nostalgia, whilst at the same time creating new memories. The Old Oak, with all the stories it could tell, now starts a new chapter and is a constant reminder to always look to the horizon with the spirit of Ubuntu.

Throughout your dining experience, there are remnants of the grand oak, paying tribute to a moment in time with all the majestic memories that it brought with it. The meticulous attention to detail consolidated into everything you touch, smell, hear, taste and see surpasses expectations and delivers a well-conducted orchestra of relaxed dining.

With the addition of Rumbi's Garden, together with partners in the industry, we ensure that all ingredients are sustainably sourced through responsible farming methods. A selection of our cheeses and all our breads are made in house to bring only the best quality to your table.

"The desire for a 'family restaurant' that also provides quality and wholesome meals together with a state-of-the-art playground and dining facility was the inspiration for the establishment. Focusing on the well-being of the entire family and involving our "chefs" in all activities seems like the perfect inspiration.

We invite you to share in the legacy now and for future generations."

Ransley Pietersen, Executive Chef



Our menu celebrates the perfect balance of Mediterranean flare coupled with a South African influence. We focus on paying tribute to our diverse culture and eating habits by keeping a clean and balanced menu that has something to offer for every palate.

We strive to create a memorable dining experience for every guest by creating all our menu items from the finest quality produce.

STARTERS

Tempura Prawn	R145
<i>Stella Artois Batter. Sapphire. Citrus Emulsion. Mojo Rojo</i>	
Beef Tongue	R115
<i>Remoulade. Marinated Sherry Raisins. Mustard</i>	
Buttermilk Cauliflower (V)	R95
<i>Buttermilk Drench. Curry Ranch Sauce. Atchar oil</i>	
Fried Halloumi (V)	R120
<i>Avo Puree. Pomegranate. Deep Fried Chickpeas. Pea Tendrils</i>	
Squid	R135
<i>Harissa Labneh. Pickled Red Onion. Compressed Cucumber. Mint. Lime</i>	
Wild Mushroom Arancini (V)	R105
<i>Porcini & Oyster Mushrooms. Emmental Emulsion</i>	
Chicken Tikka Kebab	R110
<i>Sambals. Calabrese Chilli. Homemade Roti</i>	
Springbok Carpaccio	R155
<i>Confit Thyme Apricot. Citrus Aioli. Chimichurri. Lime-Chilli Oil</i>	
Sharing Charcuterie Board (Serves 2) (N)	R210
<i>A selection of our finest cheeses, cured meats and preserves</i>	
Bread Basket	R55/p
<i>Sourdough. Ciabatta. Biltong Butter. Beetroot & Onion Chutney. Sundried Tomato Pesto</i>	

Please notify your waiter of any dietary requirements and food allergies before placing your order.

We endeavor to always ensure that we adhere to fulfilling these requirements however there may be traces of nuts, eggs and dairy.



Our menu is designed to take you on a journey, from an exciting start to a sweet ending. The portions allow you to be satisfied but longing for more. Be sure to take your time, indulge and think about your next bite —or two.

MAIN COURSE

300g Beef Short Rib	R215
<i>Ponzu. Cauliflower. Red Amaranth. Elm Oyster Mushrooms</i>	
300g Beef Ribeye	R265
<i>Bone Marrow. Corn Puree. Charred Leeks</i>	
Lamb Saddle	R260
<i>Courgette Cream. Agrodolce Peppers. Baby Spinach</i>	
Chicken Supreme	R185
<i>Smoked Red Pepper Puree. Hummus. Lemon & Bay Leaf</i>	
Pork Belly	R195
<i>Apple Puree. Compressed Apple. Apple Blossom. Braised Fennel. Crackling</i>	
Monkfish	R185
<i>Burnt Leek. Citrus Horseradish Aioli. Mussel & Squid Dressing</i>	
Duck	R245
<i>Confit Leg. Gremolata. Pine Nuts. Jus</i>	
Potato Gnocchi (V)	R175
<i>Pumpkin. Ricotta. Herb Oil. Black Garlic. Pangritata</i>	
Wagyu Burger	R195
<i>Brioche Bun. Confit Onion. Emmental Cheese. Iceberg Lettuce. Tomato. Gazpacho</i>	
Aglio e Olio Linguine (V)	R165
<i>Olive Oil. Garlic. Calabrese Chilli. White Wine. Lemon. Cherry Tomatoes. Oyster Mushrooms</i>	
Extra Prawns	R95
Extra Chicken	R60

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SIDES

Tenderstem Broccoli	R40
Heirloom Carrots	R40
Pumpkin Tart (N)	R50
Rosemary & Biltong Fries	R50
Grana Padano Mash & Chives	R50
Sweet Potato Fries	R40

SALAD

Grain Super Food (V)	R85
<i>Quinoa. Cous Cous. Lentils. Beetroot. Avocado. Mint. Yoghurt. Rocket. Pumpkin Seeds</i>	
Harvest (V) (N)	R95
<i>Apples. Cos Lettuce. Rehydrated Cranberries. Granola. Minted Dressing. Feta Cheese</i>	
Sweet Potato (V) (N)	R80
<i>Rocket. Feta. Maple. Pecan Nuts</i>	
Chopped Greek Salad (V)	R80
<i>Mixed Peppers. Red Onion. Kalamata Olives. Feta Cheese. Cherry Tomatoes. Chickpeas. Avocado</i>	
Mediterranean (V)	R90
<i>Shaved Fennel. Orange. Grapefruit. Olives. Tabbouleh. Yoghurt. Harissa</i>	
Caprese (V) (N)	R80
<i>Heirloom Tomatoes. Basil Textures. Fior di Latte Mozzarella</i>	
Optional Extras:	R60
<i>Chicken Breast/Grilled Halloumi</i>	

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Our Classic Wood-Fired Neapolitan Style Pizza is made from imported 00' Farina Flour, proofed for 36 hours with our signature sourdough starter culture, then hand stretched and baked in a 400°C oven. A truly magnificent art thus we celebrate the dough and not the topping...All our pizzas are topped with a medium fat mozzarella to ensure a lighter and much more delicate finish.

PIZZA

Bubble Bread (V)	R90
<i>Olive Oil. Crispy Rosemary. Sundried Tomato. Skordalia</i>	
Margherita Classic (V)	R120
<i>Napoletana Sauce. Oregano. Basil. Slow Roasted Tomatoes. Bocconcini</i>	
Butternut (V)	R135
<i>Napoletana Sauce. Onion Jam. Camembert. Pea Shoots</i>	
Prosciutto	R195
<i>Napoletana Sauce. Goat's Cheese. Slow Roasted Cherry Tomatoes. Wild Rocket</i>	
Chicken	R160
<i>Napoletana Sauce. Cumin Spiced Chicken. Harissa Labneh. Avocado. Feta</i>	
Hearty Beef Ragout	R165
<i>Grana Padano. Bechamel. Bolognese. Crispy Rosemary</i>	
Skordalia (V)	R120
<i>Potato & Garlic Base. Confit Potatoes. Cream Cheese. Chives. Lemon</i>	
Frutti Di Mare	R205
<i>Napoletana Sauce. Prawns. Mussels. Calabrese Chilli. Parsley. Lemon</i>	
Tartufo (V)	R160
<i>Mushroom Sauce. Pan-fried Mushrooms. Truffle. Gremolata</i>	
Salumi Picante	R185
<i>Napoletana Sauce. Salami . Bacon. Olives. Wild Rocket. Gremolata</i>	

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OPEN SANDWICHES

All Sandwiches served on an option of the following breads: Ciabatta, Rye or Olive Bread

Hummus. Rocket. Sundried Tomato. Feta. Poached Egg (V)	R75
Prosciutto. Avocado. Wild Rocket	R85
Hickory Ham & Onion Jam	R65
Pastrami. Mozzarella. Gherkin	R70

DESSERT

Ice Cream Sandwich (N)	R80
<i>Macaron Shells. Burfee Ice Cream. Almonds. Candied Fennel Seeds</i>	
Panna Cotta	R80
<i>Amarena. Orange Gel. Wood Sorrel. Meringue</i>	
Passion Fruit Parfait	R80
<i>Coconut Snow. Coconut Chips. Passion Fruit Chips. Vanilla Crumb</i>	
Ganache Slice	R110
<i>Ginger & Dark Chocolate Slice. Cinnamon Ice-cream</i>	
Fallen Oak	R95
<i>Brandy Snap. Papaya Custard. Matcha Moss. White Chocolate Cremeux. Ricotta. Apricot Sorrel</i>	
Choux Au Craquelin	R110
<i>Banana Mousse. Chocolate Mousse. Caramel. Caramelised Banana. Rum</i>	

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KIDS

Build Your Own Pizza with one of our chefs or at your table

Classic Tomato Base & Cheese **R40**

Add

Mushroom **R8**

Pineapple **R8**

Ham **R12**

Chicken **R15**

Bolognese **R20**

Mac & Cheese **R70**

Alfredo Pasta — Bechamel, Mushroom & Ham **R75**

Spaghetti Bolognese **R75**

Chicken Nuggets & Smileys **R65**

Slider Burger & Smileys **R75**

Hotdog & Smileys **R65**

SWEET TREATS

Brownie **R70**

Oreo Ice Cream. Marshmallow Fluff

Rice Krispy Treats **R50**

Bubblegum Ice Cream. Vanilla

Cake Popsicles **R35**

Vanilla Sponge. 100's & 1000's

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BREAKFAST MENU

Shakshuka	R70
<i>Sweet Tomato Chutney. Lightly Poached Eggs. Served on a choice of Ciabatta, Rye or Olive Bread</i>	
Benedict	R125
<i>English Muffin. Hot Smoked Salmon. Dill-Mustard Emulsion. Hollandaise Sauce</i>	
Classic	R115
<i>Bacon. 2 Eggs. Pork/Beef Sausage. Grilled Mushrooms. Tomato. Spiced Cannellini Beans</i>	
Breakfast Burrito	R95
<i>Scrambled Egg. Boerie. Potato Hash. Gazpacho. Smashed Avocado</i>	
Breakfast Poke Bowl (V)	R105
<i>Avocado. Pickled Peppers. Mushroom. Courgettes. Baby Spinach. Broccoli</i>	
Breakfast Burger	R80
<i>Spiced Beef Patty. Egg. Hash. Tomato & Onion Relish</i>	
Omelette—3-Egg Base	R45
Boerewors 100g	R25
Bacon	R20
Pork/ Beef Sausage	R18
Potato & Onion Hash	R12
Cheese (Mozzarella/ Cheddar/ Emmenthal)	R18
Mushrooms	R15

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CONTINENTAL

Tropical (N)	R70
<i>Double Thick Greek Cinnamon Yoghurt. Mint. Granola. Fresh Melon. Pineapple. Berries</i>	
French Toast (N)	R80
<i>French Walnut & Cranberry Loaf. Maple Cinnamon Butter. Berry Compote. Crushed Macadamia</i>	
Butter Croissant	R40
Pain Au Chocolat	R45
Almond Croissant	R45
Flapjack Stack (4).	R55
<i>Honey. Cinnamon. Cream Cheese</i>	

KIDDIES BREAKFAST MENU

Scrambled Eggs on Toast	R40
Toasted Cheese	R40
Kiddies Flapjacks	R40
Breakfast Burger — Bacon & Egg with Smileys	R55
Yoghurt & Berry Compote Bowl	R45

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