



Breakfast – served from 07h00 to 10h30

Cooked Oats

served with seasonal berries and honey on the side

R45

Fruit Salad and Muesli

served yoghurt

R45

Traditional English Breakfast

eggs of your choice, pork sausages, bacon, mushrooms and tomato

R70

3 Egg Omelette

Choose any filling

cheese, ham, bacon, tomato, peppers, mushrooms, onion

R65

English Muffin with Poached Eggs and *Hollandaise*

with salmon – R75

with hickory ham – R65

Health Bread and Salmon

homemade whole wheat bread, poached eggs, salmon and cream cheese

with lemon, capers and onion

R75

Vegetarian Breakfast

English muffin topped with creamed mushroom ragout, tomato, mozzarella and pesto

served with a choice of scrambled or poached eggs

R60

Light Meals – served from 11h00 to 15h00

Salami, Rocket, Olive and Marinated Mozzarella Salad

salad greens tossed with tapenade dressing R70

Roasted Pepper, Grilled Rosa Tomatoes, Feta and Aubergine Salad (v)

salad greens tossed with balsamic dressing R65

Toasted Sesame and Chicken Salad

with pineapple, coriander and a chermoula dressing R70

Thai Fish Cakes

served with a side salad and tzatziki sauce R85

Cajun Chicken Schnitzel Burger

with pommes frites and cheese sauce R90

Sandwiches

served with salad and pommes frites, toasted or plain with a choice of whole wheat or white bread

Mushroom and Cheese

Smoked Chicken, gherkin and aioli

Mozzarella, tomato, rocket and tapenade

Salami, pesto, mozzarella and rocket

Sandwich R55

Starters

Black Tiger Prawns

3 prawns wrapped in pastry and served with a chilli coriander sauce R75

Tempura Haloumi (V)

deep fried in tempura batter served with cranberry coulis and sugared figs R65

Peri Peri Chicken Livers

served with homemade toasted health bread R55

Main Meals

Roasted Butternut and Pine Nut Risotto (V)

with parmesan shavings

R65

Seared Norwegian Salmon

with lemon and fennel *hollandaise* sauce *

R115

Beef Fillet

grilled and served with *café de Paris* butter *

R135

Deboned Lamb Shank Pot Pie

cooked in an *Ossobuco* sauce *

R95

Chicken Curry

with steamed basmati rice, sambals and poppadoms

R85

Side dishes

Where marked * please select one side dish with your meal

Creamed Spinach R15
Steamed Vegetables R15
Roasted Vegetables R15
Pommes Frites R15
Garlic Mashed Potato R15
Basmati Rice R10
Crispy Potato Wedges R10

High Tea

Cupcakes, Chocolate Brownie, Scones with Strawberries and Cream, Lemon Meringue
Tartlets, Milk Tartlets, Leek and Mushroom Quiche, Caprice Croissants, Smoked Salmon,
Cucumber and Cream Cheese Sandwich Fingers R120.00 per person – bookings are essential
(this menu is subject to change)

Desserts

Apple Crumble
with whipped cream
R40

Orange, Hazelnut and Chocolate Mousse
with an orange *crème anglaise*
R40

Coffee Crème Brûlée
with ginger biscuits
R35

Camembert
served with nuts, fruit preserve and biscuits
R65