


Please note that some ingredients are seasonal and in an effort to reduce our carbon footprint we minimise imported products

The garden lounge offers a more casual dining option for the guest. All foods are cooked fresh to order. Please expect a wait during busy periods.

HEARTY SOUPS

All soups served with warm crispy rolls

-  **VEGETARIAN SOUP OF THE DAY** 46
- CERTIFIED KAROO LAMB HUNGARIAN GOULASH SOUP** 65
with coarse parsley pesto


SALADS

- CAPRESE SALAD** starter / main 45/85
plum tomatoes and bocconcini with avocado, fresh basil, rocket, balsamic reduction, extra virgin olive oil and crostini

TRADITIONAL CAESAR SALAD

cos lettuce, croûtons, boiled egg, Klein River Grana and Caesar dressing

- sous vide lemon and herb free-range Elgin chicken 85
- bacon 85
- sous vide lemon and herb free-range Elgin chicken and bacon 90
- smoked salmon trout 120


-  **VEGAN SALAD** starter / main 45/80
wild rice, spring onion, shredded cos, butternut, chickpeas, bean sprouts, raisins, peppers, fresh apples with cinnamon, tofu, served with mint vinaigrette

- COBB SALAD** 90
smoked free-range Elgin chicken, local gorgonzola, avocado, herb and boiled egg

- BABY BEET**, radish and spring onion with a sour cream and chive dressing 53
• with seared tuna, Khoisan seaweed salt 95

PLATTERS & SNACKS

-  **VEGETABLE QUICHE OF THE DAY** 88
served with a petite vineyard side salad

-  **VEGETARIAN PLATTER** for 1 / for 2 75/135
hummus, marinated calamata olives, Danish feta, balsamic glazed tomatoes, roast vegetables, candied baby beetroot and toasted flat bread


- DELI PLATTER** for 1 / for 2 95/165
selection of salamis, fennel sausage, mature cheddar, goats cheese, homemade chutney, gherkins and pickled onions with homemade breads

- SNACK PLATTER** – selection of any 3 of the below or order individually 185

- ASIAN BATTERED PRAWNS** (150g) with sweet Thai mayonnaise 105

- DEEP-FRIED CALAMARI** (150g) with lemon emulsion 55

- BATTERED HAKE GOUJONS** (150g) with tartare sauce 85

-  **CRUMBED MUSHROOMS** (150g) with pesto aioli 55

- FREE-RANGE ELGIN CHICKEN WINGS** (150g) with bbq sauce 55

-  **SAMOOSA & SPRING ROLL PLATTER** with a dipping sauce 90

CHARGRILLED BURGERS

100% pure beef burger on a soft granary bun with tomato, onion, lettuce, gherkins and hand-cut fries

- white cheddar and BBQ sauce 95
- camembert and guacamole 115
- bacon, blue cheese and red onion marmalade 115
- roasted field mushroom 115
- jalapeño, bacon and egg 115

- EXTRAS
- 100% pure beef burger patty 48
- Klein River Grana (20g) 25

SANDWICHES

Your choice of hotel-baked white, brown, rye bread or seed loaf, served with a petite vineyard salad or hand-cut fries

- TUNA** with homemade mayonnaise and red onions 68

- SOUS VIDE FREE-RANGE ELGIN CHICKEN** 75
with homemade mayonnaise and spring onions


- HICKORY HAM** with white cheddar and tomato 75

- BEEF PASTRAMI** and mustard slaw 72

DELUXE FLAT BREADS & WRAPS

Available on a wholegrain flatbread or in a corn tortilla wrap

- ROAST VEGETABLE**, coriander, harrissa mayonnaise and hummus 65

-  **CAJUN FREE-RANGE ELGIN CHICKEN** 80
guacamole, rocket and lemon aioli

- VINEYARD CLUB** 95

Hickory ham, free-range Elgin chicken, tomato, white cheddar, lettuce, guacamole and peppadew mayonnaise

- BLT** thick-cut streaky smoked bacon, plum tomatoes, jalapeño mayonnaise and cos lettuce 75


MAIN COURSE

PASTA – your choice of tagliatelle or penne

- slow-braised beef bolognaise 90
- smoked free-range Elgin chicken and mushroom carbonara 90
- pesto, blistered cherry tomatoes, black mushrooms and goats cheese 90

- BATTERED FISH & HAND-CUT FRIES** 98
with tartare sauce and fresh lemon

- PAN-FRIED FARMED KOB** 160
with lyonnaise potatoes, tomato and spring onion, wild rocket and red onion

-  **FREE-RANGE ELGIN BUTTER CHICKEN CURRY** 125
with basmati rice, poppadom, tomato and onion sambal, cucumber riata

- SLOW-ROASTED HARISSA PORK BELLY** 125
with creamy polenta, capsicum and baby marrow sauté, date and apricot chutney


- GRILLED 250g CHALMAR SIRLOIN STEAK** 145
with homemade fries, grilled field mushrooms, blistered tomatoes and watercress


DESSERT

- VANILLA BEAN PANNA COTTA**, blueberry sorbet 55

- RASPBERRY CHEESECAKE**, chilled lemon parfait 65

-  **SPICED ORANGE & CINNAMON PUDDING** 55
macadamia fudge ice cream

-  **CHOCOLATE SYMPHONY** 70
caramelia mousse, pecan nut brownie, nutella ice cream, Lindt chocolate mousse

-  **CAPPUCCINO CRÈME BRÛLÉE**, 65
frangelico cream, hazelnut and white chocolate biscotti

- SELECTION OF HOMEMADE ICE CREAMS & SORBETS** 56

- SELECTION OF LOCAL CHEESE** 82
with savoury biscuits and homemade chutney

FROM THE BAKERY

SERVED FROM 08:00 - 17:30

- CAKE SLICE OF THE DAY** 45

- SCONES** - 2 fresh scones with Chantilly cream and strawberry jam 40

- MUFFIN** - homemade banana & muesli muffin with strawberry jam 34

LADY ANNE'S AFTERNOON TEA

SERVED FROM 15:30 - 17:30

We have chosen a selection of decadent treats to spoil you.

Enquire from your waiter for the extensive afternoon tea menu.