

INCLUSIVE HOTEL BREAKFAST

Monday to Friday 07h00 - 10h00
Saturday and Sunday 07h00 - 11h00

All breakfasts are served with a selection of fresh fruit juice, tea **or** coffee or 1 speciality coffee and your choice of toast.

CONTINENTAL

FRESH FRUITS AND COMPOTES

Variety of nuts, seeds and flakes
Stewed fruits
Selection of poached fruits
Sliced seasonal fruit
Fresh Fruit Salad

CHEESE AND COLD MEATS

Sliced local cold meats and cheeses served with a selection of breads and accompaniments

BREAD AND PASTRY

Croissants, Danish pastries, assorted muffins, scones and tartlets

POWER BREAKFAST

Selection of cereals: corn flakes, rice crispies, muesli and all bran flakes
Accompanied by low fat yoghurts and coulis

HOT BREAKFAST SELECTION

ROMNEY BREAKFAST

Selection of fried, poached, scrambled **or** boiled eggs served with smoked crispy bacon, sautéed mushrooms and grilled tomato skewer

Romney Frittata

Open pan filled omelette topped with tomato, peppers, onion, potato, coriander, mushrooms and cheese.

Classic Omelette

Your choice of fillings:
tomato, mushroom, bacon and cheese
green pepper, garlic, potato, chili and onion

NON HOTEL GUESTS

Full Breakfast R 150 per person
Continental Breakfast R 120 per person

BREAKFAST

Monday to Friday 07h00 - 10h00
Saturday and Sunday 07h00 - 11h00

All breakfasts are served with a selection of fresh fruit juice,
tea **or** coffee and your choice of toast.

Please note that these items are charged individually and
are not part of the inclusive breakfast selection

Classic Omelette

Your choice of fillings:

Standard: tomato, mushroom, bacon and cheese **R 70**

Extra (per item): peppers, garlic, potato, chili and onion **R 10**

Salmon: smoked salmon, cream cheese, rocket and capers **R110**

Romney Frittata

Open pan fried omelette topped with tomato, peppers, onion,
potato, coriander, mushroom and topped with cheese **R 70**

Bacon Griddle Cakes

Served with homemade syrup and bacon dust **R 75**

Eggs Benedict

Your choice of smoked ham or streaky bacon set on an
English muffin with poached eggs, rocket and hollandaise **R 75**

South African Breakfast

Your selection of eggs served with bacon, pork
sausages, hash brown and chakalaka **R 90**

LUNCH AND ROOM SERVICE

Lunch served from 12h00-18h00
Room service served from 10h00-22h00

SALADS

Table Salad

R 70

Crisp salad leaves with cucumber, cocktail tomatoes, cucumber, carrot, red onion, marinated olives, feta cheese topped with crisp fried onions and served with house dressing

Marinated Goats Cheese and Beetroot Salad

R 85

Set on crisp salad leaves, cherry tomatoes, cucumber and crisp fried onions finished with beetroot and mint cream

Grilled Chicken Salad

R 90

Crisp lettuce tossed with Rosa tomatoes, cucumber, red onion, carrot battons, lemon and thyme marinated chicken breast, feta, calamata olives, sliced avocado served with herbed yoghurt dressing

Grilled Calamari Salad

R 90

Crisp lettuce tossed with Rosa tomatoes, cucumber, red onion, carrot battons, olives, grilled calamari tubes accompanied with chilli and ginger vinaigrette

LIGHT MEALS

Flat Bread

R 70

Filled with grilled chicken and peppers, chilli pineapple topped with herbed yoghurt and tomato onion salsa

Linguini

R 85

Pan-fried Patagonian squid tossed with roasted cherry tomato, chilli, garlic, shallots, doused in tomato sauce topped with lemon and coriander

Panko breaded Camembert

R 80

Served with peppadew chutney, passion fruit glaze and summer salad

ROMNEY FAVOURITES

Malay Chicken Curry

R 80

Served with a poppadom, sambals and your choice of fragrant basmati rice or butter roti

Romney Fish and Chips

R 90

Tempura batter hake served with pomme frites, tartar sauce and side salad

Romney Club Sandwich

R 90

Layered with grilled chicken, fried egg, pastrami, tomato, cheddar and coriander mayonnaise

Grilled Rib Eye Steak

R115

Served with sugar snaps, pomme frites crispy onions and mustard jus

LUNCH AND ROOM SERVICE (continued)

SELECTION OF BURGERS

Vegetarian Burger

R 70

Cumin and coriander infused lentil and potato cake set on a toasted burger bun with grilled mushrooms caramelised onions fresh tomato and beetroot raita

Chicken Burger

R 75

Soy and honey marinated chicken set on a toasted bun topped with shredded lettuce, tomato, red onion and chilli aioli

Cheese Burger

R 80

Homemade patty set on a toasted bun topped caramelized onion, crisp lettuce, mature cheddar and Marie Rose sauce

SELECTION OF SNACK PLATES

served with fries

Jalapeño Poppers

R 65

Minced jalapeño, cheddar, mozzarella, cream cheese and feta rolled in panko and deep-fried served with plum sauce

Wings – Buffalo style

R 65

crispy wings doused in homemade hot sauce (hot or mild) served with blue cheese dressing

Prawn Spring rolls

R 65

served with coriander and garlic aioli

KIDS MENU

(For children under the age of 12 years)

Chicken Strips

R 55

Served with fries or salad and 1000 island sauce

Romney Pizza

R 55

Topped with roast chicken, napolitana sauce and mozzarella

Classic Burger

R 55

Served with fries or side salad

Ice-Cream

R 35

Served with your choice of strawberry or chocolate sauce

Kit Kat Brownies

R 45

Served with ice cream and chocolate sauce

DINNER

Served from 18h00 - 22h00

STARTERS

Gazpacho

Cold tomato soup with lashings of extra virgin olive oil with a hint of spice

R 60

Agnolotti

Filled with roasted garlic, herbed ricotta and topped with arrabiata sauce

R 60

Fried Squid

Flash fried baby calamari served with pickled vegetables and miso mayonnaise

R 65

Duck Springrolls

Slow roasted five spice duck with julienne vegetables served with plum sauce and cucumber slaw

R 65

Smoked Warthog Carpaccio

Served with parmesan, micro salad, roasted pine nuts and coriander dressing

R 75

MAINS

Dhal Makhani

Served with fried poppadom and homemade spicy green chutney and tomato and onion salsa

R 75

Summer Pea Risotto

Accompanied by mint oil and roasted pine nuts and bacon shards

R 85

Chicken Supreme

Served with sautéed baby vegetables, grilled mielie meel cakes and chakalaka

R 95

MAINS (continued)

Springbok Shank Wellington

Served with wilted spinach and rosemary potato finished with aniseed jus

R135

Line Fish

Served with matafam potatoes, ratatouille and lemon butter sauce

R135

Salmon Trout

Served on crushed sweet potato, fine beans, finished with a lemon and chive emulsion

R140

Beef Fillet

Accompanied with butternut puree, sautéed baby vegetables, Pomme Pont Neuf and mustard jus

R150

Grilled Prawns

Served with your choice of butter and two side dishes

Butter: coriander, peri-peri, garlic

Sides: a side salad and your choice of rice or pomme frites

R150

DESSERTS

Pineapple Carpaccio

Thinly sliced pineapple topped with berries and a minted rum syrup served with ice cream

R 45

Buchu Creme Brûlée

Served with a chocolate tuille and caramelised nuts

R 50

Strawberry Basil Bavaois

Served with basil scented shortbread and macerated strawberries

R 50

Romney Dark Trio

Naartjie and chocolate tart, white chocolate mousse with dark milk chocolate cashew fudge

R 55

South African Cheese Plate

Four local cheeses served with preserves, nuts and crackers

R 85