



LANZERAC

HOTEL & SPA

Est. 1692 Since





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~ Salads ~

POACHED EGG & CURED BACON CAESAR SALAD

*With Baby Cos, Anchovy Butter,
Wine Dunked Pecorino & Ciabatta Slice*

R.80

SHAVED PARMA HAM & COMPRESSED MELON

*With Baked Feta, Balsamic Reduction,
Herb & Wild Rocket Salad*

R.90

AVOCADO, SESAME & MARINATED CHICKEN SALAD

*With Bulgur Wheat, Rosa Tomatoes,
Cucumber, Coriander & Honey Dressing*

R.85

FYNBOS HONEYED APRICOT & ASH ROLLED GOATS CHEESE SALAD

*With English Spinach, Toasted Seeds,
Mange Tout & Granadilla Dressing*

R.120

HEIRLOOM TOMATOES & BUFFALO MOZZARELLA SALAD

*With Micro Basil, Mozzarella Cream,
Balsamic Caviar & Parmesan Crisps*

R.110

CURED DUCK BREAST BILTONG SALAD

*With Candied Beets, Blackened Corn,
Spring Onions, Pickled Mushrooms & Smoked Guava*

R.115





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~ Starters ~

SEARED YELLOWFIN TUNA NICOISE

With Split Beans, Sweet Potato Crisps,
Whipped Egg Yolk, Sun-Dried Tomato & Olive Tapenade

R150

STEAK TARTARE & SMOKEY CORNED BEEF

With Truffled Pea Mousse, Shimeji Mushrooms,
White Balsamic Onions, Parmesan & Cured Egg Yolk

R140

CRISP PATAGONIA SQUID

With Charred Aubergine Puree, Micro Salad,
Lemon Aioli & Shaved Roots

R110

SOUP OF THE DAY

Served with Fresh Artisan Bread

R80

LIGHTLY SMOKED SNOEK BUTTER

With Pickled Papaya, Cauliflower Florets,
Flaked Herring & Herb Salad with Dried Rooibos Sponge

R95

CITRUS CURED SALMON TROUT

With Cucumber Jelly, Rainbow Radish & Dill Salad
with Beetroot Emulsion

R105

6 LARGE SALDANHA BAY OYSTERS

On The Rocks with Tabasco,
Lemon Wedges & Freshly Ground Pepper

R160





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~ Light Meals ~

**TENDER ROAST CHICKEN, BACON MAYO, RED ONION &
MATURE CHEDDAR SANDWICH**

On Toasted Sour Dough with Rustic Cut Chips & Side Salad

R85

PRAWN & ZUCCHINI RIBBON TAGLIATELLE

*With Rosa Tomatoes, Fresh Chilli,
Torn Basil Leaves, Lime & Coconut Sauce*

R160

BEETROOT, FETA & ORANGE RAVIOLI

*With Parmesan Cheese, Asparagus String,
Fresh Orange Cream, Nut & Seed Crumble*

R130

CAPE BOBOTIE BAKED IN PHYLLO

With Curry Spiced Stone Fruit, Butternut & Coriander Salad

R100

SMOKED MOZZARELLA STUFFED BEEF BURGER

*On Sesame Roll with Shredded BBQ Pork, Tangy Mayo,
Spiced Avocado Guacamole & Chunky Onion Ring in Batter*

R140

Lanzerac Gourmet Burger

With Cured Bacon, Tomato Ginger Jam, Rocket & Rustic Cut Chips

R120



~ *Mains* ~

FLAKED BLACKENED SALMON

On Pea, Avocado & Basil Risotto,
Rainbow Beetroots & Roast Orange Compote

R225

FYNBOS HONEY GLAZED PORK BELLY

With Creamed Potato, Salt Roast Organic Cabbage,
Grilled Corn Salad, Rind Crisps, Coriander & Apple Gel

R185

PAN-FRIED LINEFISH WITH MARINATED MUSSELS

With Butternut Vetkoek, Cauliflower Mousse,
Coconut Curry Vinaigrette, Courgette, Burnt Leek & Herb Salad

R180

FRESH HAKE IN A CRISPY BEER BATTER

With Rustic Carrot Chips, Grapefruit Crushed Peas,
Tartar Sauce & Beetroot Atchar

R150

SLOW BRAISED LAMB & APRICOT CURRY

With Lentil Biryani, Coriander Yoghurt,
Courgette & Red Onion Bhaji

R160

~ *From the Grill* ~

200g Aged Sirloin Steak with Peppercorn & Merlot Cream	- <i>R200</i>
400g Ribeye on the Bone with Béarnaise Sauce	- <i>R360</i>
200g Fillet of Beef with Cabernet Onion Jus	- <i>R240</i>
Cutlets of Lamb with Thyme, Tomato & Olive Jus	- <i>R230</i>
Pork Ribs with Rosemary, Fynbos & Cider Glaze	- <i>R200</i>

(All Served with Charred Baby Onions, Rainbow Carrots & Spinach Mousse &
Choice of Potato Fondant, Potato Gratin, Creamed Potatoes or
Tomato, Pecorino & Rocket Salad)





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~ Kiddies Fare ~

MINI GOURMET BURGER

Choose Between a Beef or Chicken Burger

With Cheese & Rustic Cut Chips

R85

BEEF BOLOGNAISE

With Spaghetti Pasta, Grated Parmesan & Fresh Basil

R90

HOME-MADE MOZZARELLA CHICKEN NUGGETS

With Chunky Tomato Sauce & French Fries

R75

GRILLED FISH OF THE DAY

With Crushed Peas, Creamed Potatoes & Carrot Chips

R100

SWEET & STICKY CHICKEN STRIP SALAD

With Rosa Tomatoes, Greek Feta,

Baby Gem Lettuce & Creamy Dressing

R80





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~ Desserts ~

CHILLED TROPICAL FRUIT & LIME SOUP

With Berries, Basil Emulsion, Pineapple Flowers & Litchi Jelly

R65

FUDGE BROWNIE SLICE WITH BANANA SPLIT

Caramelized Banana, White Chocolate Ganache,
Brownie Soil & Vanilla Ice Cream

R75

PASSION FRUIT FERMENTED DARK CHOCOLATE CREMEUX

With Apricot Caviar, Mango Granita, Mint Jelly,
Burnt Marshmallow & Bubbled Sugar Glass

R75

CAPE MALVA PUDDING

With Strawberry Gel, Seasonal Berry & Citrus Salad,
Crème Anglaise & Sesame Shards

R65

COCONUT & GRAPEFRUIT PANNA COTTA

With Beetroot Gel, Coconut Sorbet,
Meringue Crumble & Beetroot Sponge

R70

CREAMY MILK TART & SAFFRON POACHED PEAR

With Guava Gel, Crisp Cinnamon Pastry & Rose Petal Ice Cream

R65

DECONSTRUCTED LEMON MERINGUE

With Balsamic Marinated Strawberries,
Mint Yoghurt Spheres & Butter Biscuit Crumble

R70

SELECTION OF HOME-MADE ICE CREAMS & SORBETS

Kindly Consult Waitron for Flavours of the Day

R55

CHEF'S SELECTION OF CHEESES

With Red Onion Marmalade, Savoury Biscuits,
Grape Compote & Thyme Brioche

R155

