

## ON THE LIGHTER SIDE

### WRAPS AND BURGERS

#### **Beef Bruschetta**

Crispy Bruschetta topped with rare seared beef, red onion marmalade and a hint of pesto served with micro green salad.

**R70**

#### **Spicy “Mexican” Burger**

Homemade beef patty topped with guacamole, spicy salsa and cheddar cheese served with crispy potato wedges and micro greens.

**R65**

#### **Chicken Wrap**

Chicken strips with a hint of Thai red curry sautéed with fresh vegetables and served with potato wedges and micro greens

**R70**

#### **Halloumi and Avo Wrap (v)**

Grilled Halloumi cheese, peppadews, fresh rocket and avo (when available) served with potato wedges and micro greens.

**R70**

#### **Plate of chips or crispy potato wedges**

**R20**

### TOASTED TREATS

(Your choice of white or brown bread served with potato wedges and salad greens.)

#### **Chicken Mayonnaise**

**R50**

#### **Cheese and Tomato**

**R40**

#### **Egg and Bacon**

**R50**

#### **Gourmet Club**

Bacon, egg and chicken mayonnaise.

**R60**

### SOMETHING FOR THE KIDS

#### **Chicken strips with chips (or salad)**

**R48**

#### **Macaroni cheese**

**R48**

#### **Spaghetti Bolognese**

**R48**

#### **Crispy fried hake and chips (or salad)**

**R48**

*All our dishes are prepared from fresh. Good food takes time to prepare.*



## STARTERS

### **Greek Salad (v)**

Mixed salad with Feta and Olives.

**R45**

### **Seared Beef Carpaccio**

Tender beef, with Parmesan shavings crispy capers.

**R60**

### **Prawn & Sesame Salad**

Five grilled prawns on a bed of salad greens with sesame seeds and light Asian dressing.

**R70**

### **Grilled Calamari**

Grilled calamari drizzled with a honey and mustard dressing and served with an avocado salsa.

**R50**

### **Cajun Calamari Salad**

Cajun crumbed calamari tubes drizzled with sweet chilli and lemon on mixed salad greens.

**R48**

### **Chicken Liver Bruschetta**

Pan fried Peri-Peri chicken livers served on a crispy Bruschetta.

**R45**

### **Poached Pear & Blue Cheese Salad**

Poached pears served on a bed of greens tops with crispy bacon and creamy blue cheese dressing.

**R55**

### **Grilled Halloumi Stack (v)**

Layers of crispy fried Halloumi cheese, grilled courgettes and grilled tomato slices.

**R58**

### **Caramelised Chicken Salad**

Tender chicken smothered in a sweet balsamic reduction served with artichokes, feta, avo, rocket and sundried tomato.

**R58**

### **Escargots**

Snails sautéed in garlic butter, topped with Parmesan and served with bread.

**R48**

### **Smoked Salmon Salad**

Smoked Salmon roses, with grape fruit slices on a bed of micro greens with a light Asian infused dressing.

**R70**

### **Cheese Board (for two)**

Assorted local cheese, olives, preserve, pickles, crackers

**R90**

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## MAIN COURSES

### Peppered Beef Fillet

R135

250g Beef fillet flame grilled to order and served with a cracked black pepper sauce, crispy roast potatoes and seasonal vegetables.

### Beef Fillet with Blue Cheese & Bacon Sauce

R145

250g Beef fillet flame grilled to your liking topped with Avocado slices, served with a Blue Cheese and bacon sauce as well as roasted potato wedges and seasonal vegetables.

### Lamb Cutlets

R145

Tender oven roasted cutlets, seasoned with paprika, thyme, and garlic served on a bed of mashed potatoes and seasonal vegetables.

### Line fish with Zesty Coriander Gremolata

R135

Fish of the day coated in a zesty coriander Gremolata, grilled and topped with slivers of tomato and red onion served with crispy roast potatoes and seasonal vegetables.

### Robust Oxtail Casserole

R115

Slow cooked traditional Oxtail casserole served with mashed potatoes or rice and will seasonal vegetables.

### Prawn Curry

R130

8 Queen prawns infused with a variety of herbs and spices, served with a poppadum and cucumber raita.

### Crumbed Pork Cutlet

R90

Pan fried and served with a creamy pepper sauce, mashed potatoes and seasonal vegetables.

### Chicken, Leek and Bacon Pie

R80

This chicken pie with leeks, bacon and thyme is a hearty classic. Served with roasted potatoes and salad greens.

### Rogan Josh Lamb Pie

R95

A rich and spicy lamb dish is a spicy yoghurt sauce served with roasted potato wedges and sambals.

### Noodle and Vegetable Stir-fry (v)

R65

Stir fried seasonal vegetables on a bed of egg noodles with roasted cashew nuts.

*Please remember to let your waiter know your preference of crispy potatoes wedges, mashed potatoes or rice.  
For those of you on a **LCHF** lifestyle, feel free to ask for cauliflower mash or cauliflower rice instead of starch.*

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## SWEET ENDING

### **Farm Style Ice Cream and Chocolate Sauce**

**R42**

Vanilla and chocolate ice cream drizzled with chocolate sauce, topped with almond flakes and served with a chocolate biscotti

### **Crème Brûlée**

**R50**

Served with a homemade shortbread biscuit and seasonal fruits.

### **Chocolate and Pecan nut Brownie with Amarula Cream**

**R50**

Chocolate and pecan nut brownie served with a shot of Amarula Cream and Vanilla ice cream.

### **Mini Pavlova**

**R42**

Meringue basket filled with fresh fruits and Chantilly cream.

### **Cheese Board (for two)**

**R90**

Assorted local cheese, olives, preserve, pickles, crackers

*A selection of Dom Pedros, liqueurs, Port and speciality coffees is available.*



## BREAKFAST MEALS

Breakfast is served daily between 8h00 and 9h30

### A LA CARTE

#### Leopard Sunrise

Two eggs, two sausages, two rashers of bacon, fried mushrooms, grilled tomato, toast and sautéed potato cubes.

#### Leopard Cub

One egg, one sausage, one rasher of bacon, fried mushrooms, toast and grilled tomato.

#### Salmon Eggs Benedict

Crispy crostini topped with two poached eggs, and a rich hollandaise sauce, topped with slivers of smoked Salmon.

#### Rangers Omelette

Light and fluffy omelette with your choice of two fillings (Bacon, Ham, Tomato, Mushroom, Cheese, Onion.)

#### French Toast Stack with Bacon & Banana

Lemon infused French toast topped with crispy bacon and fried banana with a drizzle of syrup.

#### Scrambled Egg Filled Croissant

With crispy bacon bits.

With slivers of smoked Salmon

#### Fruit and Yoghurt Crunch

Sliced fruits layered with muesli and your choice of strawberry or plain yoghurt.

**R55**

**R35**

**R60**

**R50**

**R55**

**R60**

**R65**

**R40**

### IN HOUSE BREAKFAST

(Only available on certain days)

Help yourself to a buffet of cold dishes such as cereals & muesli, yoghurts, freshly sliced fruit, homemade muffins, freshly baked croissants, sliced cheese, jam and preserve.

Then select a hot dish from our a la carte menu to finish off your meal.

### SUNDAY BREAKFASTS

Please note that a full buffet breakfast (hot & cold dishes) is served every Sunday between 8h00 and 9h30.

**These buffet breakfast options are also available to outside guests at R105 per adult and R52.50 for children under 12 years.**



## BANTING OPTIONS

The following dishes can be ordered off this menu when following a **LCHF** diet—please let your waiter know if you would like the Banting option.

### **STARTERS AND LIGHT MEALS:**

Greek salad  
Prawn & Sesame Salad  
Smoked Salmon Salad  
Searched Beef Carpaccio  
Grilled Calamari — with lemon butter (not honey mustard)  
Chicken Livers—without the bruschetta  
Grilled Halloumi Stack  
Escargots—without the bread  
Halloumi and Avocado Wrap—without the wrap and potatoes—served on a bed of salad greens.  
Cheese Board—without the crackers and preserve

**MAIN COURSES**—let your waiter know if you would like to order cauliflower rice or cauliflower mash in place of starch.

Pepper Beef Fillet  
Beef Fillet with Blue Cheese & Bacon Sauce and Avocado  
Lamb Cutlets  
Line fish with Zesty Coriander Gremolata  
Prawn Curry (without rice and poppadum)

### **DESSERTS**

Mini “Pavlova” - without the meringue (layers of fresh fruits, whipped cream and toasted flaked almonds)  
Cheese Board—without crackers and preserve

