



MIDWEEK LUNCH SPECIAL

Wednesdays to Fridays

Served between 12h00-14h30

(Valid October 2018)



Wednesdays—Big Fat Greek Burger

Homemade 200g lamb burger patty with Feta cheese, olives and fresh mint stacked on a bun with garlicky tzatziki, fresh greens and tomato, served with chips.

Thursdays—Butter Chicken Curry

Tender chicken breast in a mildly spiced tomato curry sauce, served with sambals and a crispy poppadum.

Fridays—Penne with creamy Salmon & Vodka Sauce

Penna pasta tossed in a creamy sauce with Smoked Salmon and a hint of Vodka, garnished with salmon ribbons, Parmesan shavings and crispy capers.

Order one of our midweek lunch specials above and receive a free glass of red, white or rose Leopard's Leap Lookout wine to enjoy with your meal.

MIDWEEK LUNCH MENU

Crispy Brie Brie cheese wrapped in Phyllo pastry, deep fried and served with a red current jelly.	R65	Peppered Beef Fillet A 200g beef fillet steak grilled to order and served with a cracked black pepper sauce, potato wedges and seasonal vegetables.	R170
Grilled Calamari and Chorizo Grilled Calamari with Chorizo sausage, chilli and lemon butter sauce.	R75	Butter Chicken Curry Tender chicken breast in a mildly spiced tomato curry sauce, served with sambals and a crispy poppadum.	R125
Thai Beef Salad This aromatic Asian salad combines beef strips with fresh herbs and toasted peanuts, tossed in a Thai style dressing	R85	Cheese Board (for two) Assorted local cheeses, olives, preserves, pickles and crackers	R110
Salmon Taco Smoked Salmon, cream cheese, fresh avocado salsa and salad greens served in a crispy Taco.	R85	Antipasto Platter (for two) Cured meats, olives, local cheese, grilled eggplant, zucchini fries, fresh rocket, gherkins, red onion marmalade and ciabatta bread.	R265
Pear and Parmesan Salad Thin slices of fresh pear, roasted almonds, Parmesan on a bed of fresh salad leaves topped with a Prosciutto wrapped Grissini stick.	R75	TOASTED TREATS Served with Chips or Salad	
Big Fat Greek Burger Homemade 200g lamb burger patty with feta cheese, olives and mint stacked on a bun with garlicky tzatziki, fresh greens and tomato, served with chips.	R115	Toasted Chicken Mayonnaise	R55
Halloumi and Avo Wrap (v) Grilled Halloumi cheese, peppadews, fresh rocket and avocado (when available) served with potato wedges.	R75	Toasted Cheese and Tomato	R48
Penne with Basil Pesto & Sundried Tomatoes	R75	Toasted Egg and Bacon	R55
Penne with Creamy Salmon & Vodka Sauce	R125	Toasted Gourmet Club Bacon, egg and chicken mayonnaise.	R65
Chicken, Leek and Bacon Pie Hearty chicken pie with leeks, bacon and thyme is a hearty classic. Served with potato wedges and salad greens.	R110	KIDDIES MEALS Suitable for children under 12 years old	
		Chicken Strips with Chips	R58
		Kiddies Mac & Cheese	R58
		Kiddies Spaghetti Bolognese	R58
		Kiddies Hake & Chips	R58

Menu subject to change depending on seasonal/ingredient availability.

STARTERS / LIGHT MEALS

Thai Beef Salad This aromatic Asian salad combines beef strips with fresh herbs and toasted peanuts, tossed in a Thai style dressing	R85	Kuro Black Prawns Two elegant bamboo charcoal infused Prawn tails served with avocado mousse.	R85
Salmon Taco Smoked Salmon, cream cheese, fresh avocado salsa and salad greens served in a crispy Taco.	R85	Seared Beef Carpaccio Tender Beef with Parmesan shavings and crispy Capers.	R80
Caramelised Chicken Salad Tender chicken smothered in a sweet balsamic reduction served with artichokes, feta, avocado, rocket and sundried tomato	R65	Grilled Calamari and Chorizo Grilled Calamari with Chorizo sausage, a hint of chilli and lemon butter sauce.	R75
Pear and Parmesan Salad Thin slices of fresh pear, roasted almonds, shavings of Parmesan on a bed of fresh salad leaves topped with a Prosciutto wrapped Grissini stick.	R75	Grilled Halloumi Stack (v) Layers of crispy fried Halloumi cheese, grilled courgettes and grilled tomato slices.	R75
SHARING BOARDS:			
Crispy Brie Brie cheese wrapped in Phyllo pastry, deep fried and served with a red current Jelly.	R65	Cheese Board (for two) Assorted local cheeses, olives, preserves, pickles and crackers	R110
Chicken Liver Bruschetta Pan fried Peri-Peri Chicken livers served on a crispy Bruschetta	R60	Antipasto Platter (for two) Cured meats, olives, local cheese, grilled eggplant, zucchini fries, fresh rocket, gherkins, red onion marmalade and ciabatta bread.	R265

All our dishes are prepared from fresh. Good food takes time to prepare. Menu subject to change without notice.



MAIN COURSES

Peppered Beef Fillet

A 200g beef fillet steak grilled to order and served with a cracked black pepper sauce, potato wedges and seasonal vegetables.

R170

Fillet Café de Paris

A 200g beef fillet grilled to your liking topped with blue cheese caramelised onions and Café de Paris butter, served with potato wedges and seasonal vegetables.

R185

Dijon Chicken

Chicken breast with a creamy honey and Dijon mustard sauce and mushrooms, served with mashed potatoes and seasonal vegetables.

R110

Line Fish with Piccata Sauce

Line fish with lemony Piccata sauce and crispy capers served with mashed potato and seasonal vegetables.

R130

Argentinian Prawns / Calamari Combo

Six grilled prawns and calamari with rice and seasonal vegetables served with lemon butter and peri-peri sauces.

R165

Butternut and Chickpea Curry (V)

Butternut and chickpeas in a mild tomato based curry served with sambals and a crispy poppadum.

R95

Rogan Josh Lamb Pie

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

R125

Roast of the Day (served on Sundays)

Please let your waiter know your preference of crispy potato wedges, mashed potatoes, rice or zoodles (zucchini noodles.)

R140

Big Fat Greek Burger

Homemade 200g lamb burger patty with feta cheese, olives and mint stacked on a bun with garlicky tzatziki, fresh greens and tomato, served with chips.

R115

Pasta with Salmon and Vodka Sauce

Penna pasta tossed in a creamy sauce with Smoked Salmon and a hint of Vodka, garnished with salmon ribbons, Parmesan shavings and crispy capers.

R125

Butter Chicken Curry

Tender chicken breast in a mildly spiced tomato curry sauce, served with sambals and a crispy poppadum.

R125

Sticky Hoisin Pork Cutlet

Tender grilled pork cutlet basted with a sticky Hoisin sauce, served with creamy mashed potatoes and seasonal vegetables.

R120

Penne with Basil Pesto

Penne pasta with basil pesto, sun dried tomatoes and Parmesan Cheese. (Add Chicken)

R75

R85

Chicken, Leek and Bacon Pie

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

R110

Robust Oxtail Casserole

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

R145



SWEET ENDING

Rosie's Perfect View

Home-made berry sorbet, crispy mille feuille filled with vanilla cream and strawberries, mini meringue and decorated with dark chocolate.

R60

Pink Lady Apple Pie

Warm crispy apple pie served with vanilla ice-cream.

R60

Crème Brûlée

Served with a homemade shortbread biscuit and seasonal fruits.

R60

Eton Mess

Seasonal berries, meringue, lemon curd and whipped cream.

R60

Affogato

Vanilla ice-cream served with a shot of espresso, Frangelico liqueur, and homemade chocolate biscotti.

R60

Chocolate and Pecan nut Brownie with Amarula Cream

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

R60

Farm Style Ice Cream and Chocolate Sauce

Vanilla and chocolate ice cream drizzled with chocolate sauce, topped with almond flakes and served with a home-made chocolate biscotti.

R45

All our dishes are prepared from fresh. Good food takes time to prepare. Menu subject to change without notice.



BREAKFAST MENU

(A la Carte)

Breakfast is served between 8h00 and 10h00.

Leopard Cub

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

Leopard Sunrise

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

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 three fillings (bacon, ham, tomato, mushroom, cheese, onion, spinach.)

R48

Banter's Breakfast (Low Carb)

Our special "poached eggs", with zoodles (Zucchini noodles), crispy bacon, fried mushrooms and fried Halloumi cheese.

R70

R70

French Toast Stack with Bacon & Banana

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

R50

R80

Scrambled Egg Filled Croissant

With crispy bacon bits.

With smoked Salmon

R60

R85

R65

Fruit and Yoghurt Crunch

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

R55

