

Breakfast Menu

Mon – Fri 06h30 – 10h30
Sat, Sun & Public Holidays 07h00 – 11h00

Light Start

- Avocado Crush** - Avocado, Cherry Tomatoes, Danish Feta and Basil Pesto served on toasted Ciabatta **R110**
Hyde Park Oats - Oats served with Toasted Coconut, Chai Seed and Cranberries with Honey Drizzle **R75**
Breakfast Wrap - Wrap filled with scrambled egg, bacon, Avocado, cheddar cheese, rocket and tomato **R115**

Traditional Breakfast

- Omelettes - All Breakfast omelette are made with 3 Eggs and served with Toasted Ciabatta** **R95**
Choice of Fillings:
Onion, ham, bacon, cheddar cheese, Mozzarella cheese, Tomato, Mushrooms, Garlic, Chilli
South African Breakfast - 2 Eggs prepared to your liking, Bacon, Boerewors Chipolata, Mushroom, Tomato, Hash Brown, Baked Bean Chakalaka **R145**
Full English Breakfast - 2 Eggs prepared to your liking, Bacon, Mushroom, Tomato, Hash Brown, Baked Beans and your choice of Chicken or Beef Sausage **R135**
Bacon and Eggs - Toast, 2 Eggs prepared to your liking served with Bacon **R95**

Hyde Park Classics

- Eggs Benedict** - Toasted English muffin, 2 poached Eggs, Hollandaise sauce **R135**
Spinach and Hickory Ham
Spinach and Smoked Salmon
Spinach, Bacon and Cheddar Cheese
Rocket and Buffalo Mozzarella
On the Go English Muffin **R95**
Toasted English Muffin, Hash Brown, Bacon, Cheddar Cheese, Fried Egg, Sweet Chilli Aioli
Chicken Liver Bolognese **R105**
Creamy Chicken Livers served on Toasted Ciabatta, Grilled Tomato
Salmon Scramble **R125**
Smoked Salmon, Scrambled Eggs served with Toasted Ciabatta
Salmon Hash **R125**
2x Hash brown, Smoked Salmon, Chive Cream Cheese served with a Basil Pesto Yogurt Dressing
Kippers Breakfast **R125**
Creamy Pan fried Kippers served with 2 poached Eggs, Hollandaise sauce, Grilled Tomatoes, Mushrooms, Hash Brown and toasted Ciabatta
Halloumi Breakfast **R135**
2 Eggs prepared to your liking Fried Halloumi, Bacon, Mushrooms and Toasted Ciabatta
Vegetarian Bliss **R135**
Beetroot Hummus, Rocket, Smashed Avocado, 2 Poached Eggs, Crispy Onions, Toasted Ciabatta

Breakfast Sweets

- Hyde Park Crumpets** **R95**
Pancakes **R95**
Waffles **R95**
French Toast **R95**
with a topping of your choice:
Whipped Cream, Caramel, Nutella, Sliced banana, Ice cream, Sugar Cinnamon, Golden syrup, Berry coulis, Peanut Butter

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LUCE Menu

Starters

Antipasti

Grilled Chicken Thigh and Cabbage Salad	R185
Red Cabbage, Carrot, Ponzu Dressing, Sesame Seeds, Orange, Fresh Coriander, Iceberg	
Hyde Park Salad	R175
Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	
V - Mushroom and Mozzarella Arancini	R155
Truffle Crème Cheese, Parmesan Shavings	
V - Rustic Tomato and Charred Corn Salad	R160
Avocado, Red Onion, Cherry Tomatoes, Corn, Cucumber, Harissa Dressing	
Creamy Mussels	R185
Lemon and Coriander Creme, Toasted Ciabatta, Herb Oil	
V - Melanzane Parmigiana	R155
Baked Eggplant with layers of Mozzarella in Tomato and Basil Sauce	

Soup

Zuppe

Creamy Mushroom and Pulled Chicken	R125
Served with a Sliced Of Toasted Ciabatta	
V - Potato and Corn Chowder	R125
Potato, Carrot, Corn, Crème, Chive Oil with Crispy Onion	
V - Rustic Red Cabbage soup	R125
Crispy Bacon, Onion and Served with a slice of toasted ciabatta	

Fish

Pesci

Harissa Baked Salmon	R405
Baby Marrow, Cherry Tomato, Baby Spinach, Orzo, Harissa Crème	
Pan Seared King Klip	R295
Sweet Potato and Honey Puree, Apple and Coriander Salsa, Lime Crème	
6 Grilled Prawns	R325
Steamed Basmati Rice, Garlic, Coriander, Lemon Butter Sauce	
Line fish of the Day	R295
Butternut puree, Grilled Baby Onion. Baby Spinach, Cherry tomato, Capers and lemon Beurre-blanc	



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May 2026

LUCE Menu

Pasta

Primi Piatti

Pasta

Penne | Spaghetti | Gnocchi | Linguine | Fettucinne | Pappardelle | Tagliatelle

Sauces

Alfredo

Streaky Bacon or Chicken, Wild Mushroom Crème, Parmesan

R185

Lamb Ragu

Pulled Lamb Shoulder, Tomato, Parmesan Shavings

R245

Bolognaise

Beef Bolognaise, Fresh Basil, Tomato, a Touch of Cream, Parmesan Shavings

R195

Basil Pesto and Peppadew

Chicken Breast, Peppadew Crème, Parmesan Shaving, Chives

R205

Prawn Alla Busara

Spicy Tomato Crème, Prawn Meat, Garlic, one Grilled Prawn

R295

Aglio Eolio

Garlic and chili flakes, Calamari, Prawn Meat, Lemon Crème

R295

Butter Chicken

Light Curry Crème, Chicken, Coriander, Tomatoes, and Parmesan Shavings

R185

V – Arrabbiata

Creamy Arrabbiata Sauce, Parmesan and Basil

R165

V – Sorrentino

Tomato Creme, Capers, Olives, Mozzarella Cheese, Fresh Basil, Napolitano, Parmesan Shavings

R195

V – Vegetarian Dish

Meat

Carni

Porchetta

Rolled Pork Belly, Sweet Potato and Honey Puree, Apple and Coriander Salsa, Lime Crème

R225

Braised Lamb Shank

Rustic Mash with Onions and Garlic, Lentil Jus and Gremolata

R405

Braised Oxtail

Pommes Puree, Honey Glazed Baby Carrots, Blistered Cherry Tomatoes

R345

Crumbed Chicken Breast

Parsley and Herb Crumb, Parmesan Cherry Tomato and Rocket Salad, Lemon Vinaigrette

R225

Tuscan Deboned Chicken Thighs

Rustic Mushroom and Baby Spinach, Sundried Tomatoes, Baby Potatoes

R315



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LUCE Menu

Luce Meat Selection

Selezione di Carne

300g Beef Rib-Eye	R365
300g Beef Rump	R260
300g Beef Sirloin	R260
250g Beef Fillet	R335
500g T-Bone	R395
250g Local Ostrich Fillet	R255

All Meats served with Onion Puree, Potato Croquette, Cherry Tomato and Biltong Butter

Sauces R45

Green Peppercorn Sauce
Mushroom Sauce
Creamy Garlic
Peri-Peri Sauce
Lemon Beurre Blanc

Sides

Handcut Fries	R65
3 Slices Ciabatta	R30
Roasted butternut	R50
Mash potato	R50
Creamed spinach/ Sautéed Spinach	R50
Baby vegetables	R55
Basmati rice	R45
Side salad	R45

Special

Speciale

Tomahawk Steak R850

Hand Cut Fries, A side of Charred Brocolini , Beef Jus, Truffle Butter

Surf and Turf R435

250g Grilled Beef Fillet with 3 Butterfly Prawn, A Choice of side and Sauce

Dessert

Dolci

Traditional Carrot Cake Slice R120

with Whipped Crème and Candied Walnuts

Chocolatissimo R125

Warm Chocolate Fondant with Vanilla Ice Cream

Sticky Toffee Pudding R120

with Crème Anglaise or Vanilla Ice Cream

White Chocolate Almond Cake R120

with Dark Chocolate Mousse, Toasted Desiccated Coconut, Strawberry



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May 2026

Lifestyle Menu

Salads

Grilled Chicken Thigh and Cabbage Salad Red Cabbage Carrot Ponzu Dressing Sesame Seeds Orange Fresh Coriander Iceberg	R185
House Salad Tomato Cucumber Red Onion Avocado Grilled Chicken Breast Deep Fried Haloumi Honey and Mustard Dressing	R175
Rustic Tomato and Charred Corn Salad Avocado Red Onion Cherry Tomatoes Corn Cucumber Harissa Dressing	R160
Hyde Park Salad Mixed Lettuce Beetroot Carrot Cucumber Cherry Tomato Red Onion Toasted Almond Grilled Chicken Breast Avocado Balsamic Dressing	R175

Small Plates

Creamy Mussels Lemon and Coriander Crème Toasted Ciabatta Herb Oil	R185
300g Grilled Lamb Riblets Smokey Barbeque Glaze Toasted Sesame Seeds Spring Onion	R195
Jalapeno and Cheese Rissole Harissa Crème Cheese Herb Oil	R165
2 Steamed Pork Bao Buns Pork Belly Torogashi Mayo Pickled Ginger Fresh Coriander	R175
2 Steamed Crispy Chicken Bao Buns Gochujang and Sriracha Pickled Ginger Fresh Coriander	R175
Fried Calamari Fried Head and Tube Lemon Butter Sauce Lemon Wedge	R195
Chicken Strips Togarashi Aioli	R125
(V) Deep Fried Haloumi Bits Deep fried haloumi Hot Honey Lemon Guacamole	R160
Pork Ribs Grilled Ginger Asian Glaze Toasted Sesame Seeds	R155
3 Sliders Beef or Chicken Tomato Gherkins Cheddar Cheese Sweet Chilli Mayo	R140
(V) Mushroom & Mozzarella Arancini Fried Risotto Balls Truffle Cream Cheese	R155
(V) Togarashi Fries Potato Fries Togarashi Aioli Parmesan, Chives	R95
Roasted Salted Mixed Nuts	R125
Sliced Biltong Plain or Pan Tossed with Chilli	R175
Dry Snack Platter Biltong Roasted Mixed Nuts Dry Wors	R275
Selection of Local Cheese Preserves Crackers	R235

Specialities

250g Hyde Park Dunked Wings Coated Chicken wings Ginger Asian Glaze	R145
500g Hyde Park Dunked Wings Coated Chicken wings Ginger Asian Glaze	R225
500G Whole Crumbed Wings Coated Chicken 3 Joint Wings Sticky Garlic Chilli Glaze	R245
500g BBQ Beef Ribs Char Grilled, smokey Bbq sauce, Toasted Sesame seeds, Hand cut Fries	R315
Tuscan Deboned Chicken Thighs Rustic Mushroom Baby Spinach Sundried Tomatoes Baby Potatoes	R315
Tomahawk Steak Hand Cut Fries Charred Brocolini Beef Jus Truffle Butter	R850

Platters

Braai Platter for Two 2 x 200g Lamb Leg Chops 2 x 100g Beef Boerewors 400g Deboned Chicken Thighs Cheese and Tomato Braaibroodjie Grilled Sweetcorn Flame Grilled Chakalaka Sautéed Spinach	R705
Ultimate Mixed Platter 400g Lamb Leg Chops 250g Dunked Wings 400g Deboned Chicken Thighs 500g Beef or Pork Ribs 300g Lamb Riblets 200g Boerewors Cheese and Tomato Braaibroodjie Grilled Sweetcorn Flame Grilled Chakalaka Sautéed Spinach	R1450

Toasted Sandwiches Two Slice Sandwiches French Fries White Bread Brown Bread Rye Health	
Toasted Cheese and Tomato	R110
Toasted Cheese and Ham	R120
Toasted Chicken Mayo	R120
Toasted Bacon , Cheese and Egg	R120
Club Sandwich, Chicken Mayo, Egg, Bacon	R185
Ciabatta 3 Slice	R30

Sourdough Pizza

Margarita Pizza - (V) Mozzarella Napolitano Sauce Fresh Basil	R255
Caprese Pizza - (V) Sun Dried Tomato Basil Pesto Mozzarella Parmesan	R295
Sello's Pizza BBQ Roast Beef Mushroom Avocado Pineapple Rocket Mozzarella	R325
Meat and Shroom Pizza Salami Hickory Ham Mushroom Mozzarella	R325
Chicken and Peppadew Chicken Breast Peppadew Avocado Mozzarella	R325

Light Lunches

 | Served with French Fries except Carb Free

Hyde Park Beef Burger 200g Beef Burger Tomato Gherkin Streaky Bacon Cheddar	R180
Rodgers Smash Burger 2 x 100g Smash Patties Lemon and Chilli Aioli Iceberg Lettuce Cheddar	R180
Crispy Asian Chicken Burger Dunked Chicken Breast Tomato Coleslaw Mozzarella Togarashi Aioli	R180
Caprese Chicken Burger Grilled or Crumbed Breast Basil Pesto Mayo Tomato Mozzarella Balsamic Glaze	R180
Carb-free Beef 200g Beef Burger Sativa Lettuce Tomato Gherkin Avocado Cheddar Pineapple Chutney	R180
Open Faced Chicken Sandwich Grilled Chicken Breast Haloumi Avocado Rocket Honey and Mustard Dressing Toasted Ciabatta	R225
Pulled Brisket Toasted Sandwich Pulled Brisket Emmental Pickles Coleslaw	R235
Fish & Chips Fried or Grilled Hake Home-Made Tartare Sauce	R185
Sweet Chilli Chicken and haloumi Wrap Grilled Chicken Breast Haloumi Avocado	R195

Grills

 | Served with Onion Puree | Potato Croquette | Cherry Tomato | Biltong Butter

300g Beef Rib-Eye	R365
300g Beef Rump	R260
300g Beef Sirloin	R260
250g Beef Fillet	R335
500g T-Bone	R395
250g Local Ostrich Fillet	R255

Sauces Green Peppercorn Mushroom Creamy Garlic Peri-Peri Lemon Beurre Blanc	R45
Sides Roasted butternut Mash potato Creamed Spinach Sautéed Spinach	R50
Side Basmati Rice Side Salad	R45
Side Baby Vegetables	R55
Hand Cut Fries	R65

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