Starters

Peri-Peri Chicken Livers (*spicy) Spicy chicken livers in a tomato concassé served with toasted ciabatta bread	120
Summer Chicken Salad (dairy) Cape barrel wood smoked Cajun spiced chicken breast, served with baby leaves, Cherry tomatoes, pineapple, cucumber, strawberries, cream cheese and finished off With whole grain mustard dressing.	180
Smoked Salmon Salad (dairy) Oak smoked salmon, served with baby leaves, cherry tomatoes, pineapple, Cucumber, strawberries, cream cheese and finished off with whole grain mustard Dressing.	195
Soup de Jour Chef's soup of the day served with bread rolls	90
Sandwiches	
Choice of bread (gluten free/low GI/seeded bread/rye/brown/white/sourdough/wra Served with potato fries or salad or sweet potato fries	p)
Chicken Mayo Chicken folded in mayonnaise with freshly cracked black pepper and spring onion	95
Cheese and Tomato (vegetarian/vegan & dairy) Melted cheddar and mozzarella cheese with fresh tomato	95
Dagwood (contains eggs, dairy & pork) Roast beef & fried onion with bacon, tomato, avocado, topped with a fried egg, Mozzarella & cheddar cheese	175

Burgers

Choice of potato fries or salad or sweet potato fries

The Newlands Burger (dairy)	195
200g Beef patty and smashed avocado with tomato, pickled cucumber ribbons,	
Shredded iceberg lettuce, a fried egg and mozzarella cheese on a brioche bun	
Accompanied by panko deep fried onion rings	
Chicken Burger (dairy)	175
Grilled chicken breast, served with house BBQ sauce, melted cheddar cheese, herbed Aioli, shredded iceberg lettuce, fresh tomato slices, red onion on a brioche bun	
Vegetable Burger (vegan/vegetarian) Vegetable patty with smoked vegan cheese, avocado, hummus, tomato relish and rocket on a brioche bun accompanied by deep fried onion rings	170

Pizzas

Please note all pizza bases are tomato basted

Margherita (vegan/vegetarian) Napolitano base with fresh tomatoes and melted mozzarella cheese	160
Lamb Napolitano base served with roasted lamb, red onion marmalade, rocket, coriander And aioli with melted mozzarella and a feta cheese crumble	180
Chicken	180

Napolitano base served with cajun chicken, mushroom, peppadews, olives and caramelized onion

Newlands Veg Pizza (vegan/vegetarian & contains nuts) 165

Napolitano base served with basil pesto, cherry tomatoes, avocado and rocket (no cheese)

Good Food takes a little longer to prepare.

During Peak Periods your meal could take in excess of 35 minutes preparation time.

Your Understanding and patience are appreciated.

September 2025

Pastas

Choices of Linguine / Spaghetti / Penne

Beef Bolognaise (Vegan option available and dairy)

150

Beef mince cooked in a Napolitano sauce topped with parmesan

Creamy Harissa Chicken (dairy)

160

Tender chicken fillet strips cooked in a creamy harissa sauce topped with parmesan cheese

Newlands Prawn Scampi (contains seafood, dairy and spicy)

190

Thai infused coconut sauce and succulent prawns topped with toasted coconut And dried chilies

Butternut sage Pesto (vegan/vegetarian)

145

180

Sautéed butternut cooked in a coconut creamy sage pesto sauce and topped with tofu crumbles

Mains

Chicken Wings

Chicken wings grilled served with a choice of one side and one sauce

- ◆ Hot Honey Sauce
- ◆ Peri-Peri Sauce
- ◆ Lemon & Herb Sauce

Vegan Bowl (vegan/vegetarian)

175

Quinoa dressed with pickled carrots, cucumber ribbons, avocado, cocktail tomatoes, Tofu, fried cabbage, artichoke aubergine and macon sprinkled with deep fried chickpeas And mixed beans drizzled with a creamy aubergine dressing

Coconut Chicken Curry

175

Tender chicken breasts cooked in an aromatic curry sauce, with coconut cream And basmati rice served with salsa mango & atchar chilli

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Oxtail Slow cooked oxtail with beans and carrots served with herbed mash potato	295
Hake Grilled or deep fried hake, served with fries	175
Main Grills	
All meats are rubbed delicately with a house herb rub and cracked pepper and salt	
Ribeye 300g Choice of one side and sauce:	330
Shisanyama platter (200g steak, boerewors, x2 lamb chops, x2 chicken wings, pap & chakalaka)	340
Sides	
Roasted honey butternut	50
Sautéed Spinach	50
	30
Fries	50
Fries	50
Fries Sweet potato fries	50 50
Fries Sweet potato fries Pap	50 50 50

Sauces

Mushroom	30
Pepper	30
Jus	30
Peri-peri	30
Chakalaka	30
Lemon butter	30
Desserts	
Trio of Ice Cream (dairy) Choose from Chocolate, vanilla or strawberry	85
Newlands Waffle (dairy) A classic waffle served with berries and a scoop of Ice- cream/cream	85
A slice of Cheesecake (dairy) Please ask your waiter for the cheesecake options for the day, served with a scoop of Ice-cream/cream	90
Bar One Chocolate Cake (dairy) A delicious chocolate cake sponge, covered with decadent bar one chocolate frosting Served with a scoop of ice-cream/cream	90