

# In-Room MENU

### **Starters Greek Salad** R80 Feta cheese, olives, tomato wedges, onion, peppers, cucumber, on crispy greens with Greek dressing Chicken Salad R110 Crumbed chicken strips set on medley fresh garden greens herb croutons citrus segments and served with sweet Thai sauce Soup of the Day **R50** Soup of the day served with a bread roll **BBQ Chicken Wings R85** Chicken wings basted with bbg sauce served with french fries **Light Meals Assorted Sandwiches** R65 On white, brown or low GI bread either toasted or plain served with French fries and sweet chilli sauce Two Slices Choose your filling: Cheese & Tomato Chicken Mayonnaise Tuna Mayonnaise Bacon, Egg & Cheese Ham & Cheese Thin base pizza all done with tomato, oregano and grated mozzarella cheese R120 **Boerewors** Boerewors slices, diced peppers, onion ring, feta, olives, peppadew, tikka sauce. **Chicken and Mushroom** R110 Sliced chicken breast, button mushroom, BBQ sauce, tomato relish **R85** Margarita Pizza Plain magarita pizza with tomato and mozzarella cheese **Pasta Dishes**

R120

R115

R130

Spaghetti Bolognaise

Vegetable Lasagne -V-

With mushrooms and blue cheese

gratinated with cheese

Tagliatelli Pasta

parmesan cheese

Spaghetti with bolognaise sauce topped with grated

Seasonal vegetables layered on creamy pasta

## **Grills**

**Lamb Chops** 

### All Main Dishes Are Served With Vegetables And A Choice Of Rice, French Fries Or Pap

Marinated in rosemary, grilled and served with mint jus

200g Sirloin steak grilled to your liking topped with bacon, blue cheese sauce, preserved fig and blue cheese shavings,

Grilled to perfection and accompanied with mushroom sauce

Blue Cheese Sirloin - 200g

served with a choice of one side

R250

R185

R165
R160
R190
R135
R165
R125
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R115
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R115
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R15 R15 R20 R15 R6 R20 R6 R15

# **Extra Side Dishes and Sauces**

Starches	R35
Rice, pap, french fries , vegetables of the day	
Sauces	R25
Mushroom sauce, pepper sauce, tomato relish, Rosemary and mint sauce, cheese sauce, peri peri sauce	
Kiddies Menu	
Chicken strip with chips	R70
Spaghetti Bolognaise	R70
Margarita mini pizza	R60
Plate chips	R45
Desserts	
Malva Pudding Baked malva pudding with custard	R80
Selection of Cheese Cake of the day Pastry chef choice cake of the day served with Berries and whipped cream	R70
<b>Tropical Fruit Salad</b> Seasonal fruits served with ice cream	R65
Combo of Cake and Coffee	R90
Waffles and Ice Cream Homemade waffles with vanilla ice cream and maple sy	R75 rup

Allergy Notice - We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.

J.C. Le Roux La Non Alcholic	R230
White Wines	
Nederburg Sauvignon Blanc	R250
Durbanville Hills Sauvihnon Blanc	R210
Waterside Chardonnay	R200
Protea by Rupet Wines Pinot Grigio	R230
Haute Cabriere Chardonnay Pinot Nor	R250
De Krans Moscato	R220
Rose Wines	
Nederburg Rosé	R200
Graca Rosé	R150
Red Wines	
Nederburg Baronne	R260
Rupert and Rothschild Classique	R470
Beyerskloof Pinotage	R260
Nederberg Cabernet Sauvigon	R280
Boekenhoutskloof the Wolftrap	R200
Protea Shiraz	R200
Warwick First Lady Cabernet Sauvignon	R280
Alto Rouge	R280
Protea Merlot by Rupert	R230
De Krans Moscato Red Perle	R220
Garden C	ourt

**WINE LIST** 

Krone Night Nector

**Sparkling Wines** 

J.C. Le Roux La Domaine

J.C. Le Roux La Chanson

Bon Courage Blush Vin Doux Rose

Pongrácz Brut / Noble Nector

750ml 250ml

R79

R69

R69

R69

R59

R79

R79

R89

R69

R69

R89

R69

R400

R450

R230

R230

R230