



# Breakfast Menu

Monday – Sunday 08:00 – 10:00 am



## Green Day Smoothie

Fresh spinach, mint, pitted dates, apple, fresh ginger, honey and a dash of lime.

R 95



## Shakshuka

Poached eggs in a tomato, onion, garlic, bell pepper and spice relish.

R 139



## Bacon & Banana French Toast Stack

French toast topped with crispy bacon, sliced banana and topped with maple syrup.

R 115



## Hot Oats

Creamy hot oats topped with sliced banana, smashed nuts, drizzled with honey and a dash of cinnamon.

R 79



## TSITSIKAMMA BREAKFAST

Served with wholewheat, ciabatta or rye toast

### Tsitsikamma Express

One scrambled egg, two slices of bacon with a slice of toast.

R 79

### Tsitsikamma Hot Breakfast

Crispy bacon, beef sausage, scrambled eggs, sautéed mushrooms, grilled tomato & crispy hash brown.

R 185



## Halal Hot Breakfast

Halal sausage, scrambled eggs, sautéed mushrooms, grilled tomato & crispy hash brown.

R 185



## Vegetarian Hot Breakfast

Vegan Sausage, spinach, baby marrow, sautéed mushrooms, grilled tomato & crispy hash brown.

R 165

## EGGS BENEDICT

Full or half portion available



## Tree Hugger

Poached eggs, crispy hashbrown stacked with friend tomato, topped with spinach, baby marrow & onion, drizzled with hollandaise sauce on a home-made toasted English muffin.

Single R 120

Double R 155



## Eggless option

Single R 90

Double R 135

## Fly Fisherman

Poached eggs, thin slice of salmon, golden hashbrown, topped with fried tomato & a sprinkle of cracked pepper, drizzled with hollandaise sauce on a home-made toasted English muffin.

Single R 110

Double R 170

## Naked Fisherman

Poached eggs, topped with a golden hashbrown, grilled tomato, mozzarella cheese & crispy bacon drizzled with hollandaise sauce nestled on a home-made toasted English muffin.

Single R 115

Double R 145



## COFFEE SELECTION

Filter coffee  
Americano ( single or double )  
Espresso  
Cappuccino  
Café Latte  
Hot Chocolate

Almond milk + R 10

R 25

R 32

R 30 / R 38

R 35

R 39

R 45



## TEA SELECTION

Five Roses, Earl Grey, Green tea & Rooibos  
Camomile tea  
Lemon, Honey & mint  
Chai

R 22

R 22

R 25

R 45



# Lunch Menu

Monday – Sunday 12:00 – 14:00 pm



## Crispy Crumbed Chicken Strip Salad

Crispy deep fried chicken strips with a side of sweet & sour chilli sauce, served on a bed of seasonal herbs, mixed leaves, boiled egg, cherry tomatoes & thinly sliced onion.

R 139



## Couscous Roasted Vegetable Salad

Lightly cooked wholewheat couscous with seasonal grilled roast vegetables.

R 105



## Tuna Salad

Tuna, mayonnaise & celery, the perfect combination of creamy & crispy (vegan mayonnaise available).

R 105



## QUICHE

Home baked, topped with caramelised onion, fresh herbs, served with crispy fries or a seasonal salad.

## Bacon & Cheddar Cheese Spinach & Feta Cheese

R 125

R 110



## CRUMBED CHICKEN STRIPS

Served with crispy fries and sweet chilli dipping sauce

R 125



## SUN DOWNER PLATTER FOR 2

Home baked bread, balsamic vinegar & olive oil dipping, camembert cheese, salami, preserved figs, humus, olives and seasonal dried fruit.

R 385



## BURGERS

Served with a side of crispy fries or seasonal green salad

## Hawaiian Chicken Burger

Crumbed & succulent schnitzel, melted cheese & grilled pineapple, topped with a delicious sauce.

R 145

## Barbeque Beef Burger

Succulent 200g pure beef patty flame grilled to perfection in a light barbeque sauce.

R 155

## Optional Extras

Cheese Sauce / Mushroom Sauce

R 35



## Vegetarian Burger

Vegan patty topped with crispy coleslaw, cucumber, finely chopped onion drizzled with sweet chilli vegan mayonnaise.

R 145

## Pizza Burger

Flavoursome beef patty flame grilled, marinated in marinara sauce, topped with salami & melted cheese.

R 165



## CRAFT PIZZA

Homemade base tomato basting & cheese

## Optional extra : Gluten free base Vegetarian base

+R 40

+R 35

## Margarita

Cheese & tomato, lightly seasoned

R 125

## Rustic Ratatouille

Topped with seasonal roasted vegetables

R 135

## Island Style

Ham, Banana and pineapple

R 145

## Oh My Gosh

Blue cheese, salami & caramelised onion.

R 145

## Optional extra : fresh chilli

+R 15

## Carnivore

Bacon, salami, chicken, caramelised onion, fresh garlic & chilli.

R 165



## BASKETS

IF FOR DINNER, ORDERS MUST BE PRE-ORDERED BEFORE 3:00PM

Our packed wicker basket can be enjoyed at the comfort of your lodge or on the front lawn, enjoying a sundowner, taking in the spectacular sunsets.

\* enquire about our locally produced estate wines, craft beer & craft gin\*

## Picnic basket for 2

Crudites, humus, home baked bread, balsamic vinegar & olive oil, salami, cheese selection, preserved figs, olives, homemade bacon & cheese quiche, seasonal fruit, dessert of the day.

R 550



## Vegetarian basket for 2

Crudites, humus, home baked bread, balsamic vinegar & olive oil, cheese selection, preserved figs, olives, homemade butternut, spinach & feta quiche, grilled vegetable skewers, seasonal fruit, dessert of the day.

R 465



## BRAAI BASKETS

IF FOR DINNER, ORDERS MUST BE PRE-ORDERED BEFORE 3:00PM

Our packed wicker basket can be enjoyed at the comfort of your lodge or on the front lawn, enjoying a sundowner, taking in the spectacular sunsets.

\* enquire about our locally produced estate wines, craft beer & craft gin\*

## Braai Express for 2

Marinated chicken sosaties, shoulder lamb chops & wors, garlic bread loaf, green salad with homemade herb salad dressing. **Includes: bundle of wood & firelighters.**

R 395

## Braai Basket for 2

Seasonal salad & homemade herb salad dressing, creamy potato salad, garlic bread loaf, vegetable skewer, chicken kebab in lemon & herb marinade, shoulder lamb chops & wors, crisps & dessert of the day.

**Includes: bundle of wood & firelighters.**

R 675



## MILKSHAKES

Vanilla  
Strawberry  
Chocolate  
Iced coffee

R 69



## SWEET TREAT OF THE DAY

Ask your waitron about the chef's treat of the day

R 65

## DIETARY REQUIREMENTS

Should you have any specific dietary requirements, please inform management so that we can do everything possible to ensure your meals are prepared accordingly.

To ensure everyone's safety at the pool, all poolside meals and refreshments will be served in convenient take-out containers.

Certain dishes and accompaniments might be changed due to non-availability of produce and recipe adjustments





# Dinner Menu

Monday – Sunday 19:00 - 22:00 pm

## STARTERS



### Creamy Butternut Soup

Using fresh, seasonal, locally/sourced ingredients served with home baked dinner rolls.

R 75



### Crispy Garlic & Feta Focaccia

topped with caramalised onion.

R 95



### Melon & Parma Ham Lettuce Parcels

lightly drizzled with a sweet mustard dressing.

R 95



### Caprese Salad

Sliced mozzarella & tomatos, a dollop of basil pesto, seasoned with salt & olive oil.

R 95



### Smoked Salmon & Cucumber Twirls

Stuffed with a creamy garlic & dill infused cottage cheese & a spring of fresh dill.

R 129



### Creamy Garlic Mussels

Mussels, white wine, cream and garlic infused sauce topped with fresh parsley served with crispy homemade bread.

R 135

## MAIN MEALS

All served with a side of rice / seasonal vegetables / salad / salted potato wedges or pasta



## CHICKEN

### Chicken Limone

Lemon-infused chicken & pasta dish, capers, full of fresh delicious citrusy flavours.

R 145

### Crumbed Chicken Schnitzel

Golden crispy crumbed chicken breast served with a side of cheese, mushroom or pepper sauce.

R 149

### Grilled Chicken Kebabs

Tender Kebabs flame grilled in a barbeque marinade.

### Butternut Chicken

Homemade butter chicken, savoury & full of flavourful spices

R 185



## FISH

\* Please note that the fish variety may vary due to availability & sustainability.

Oven baked fish of the day, smothered in a delicious lemon butter / garlic & parsley / creamy pepper sauce

R 185



## CHEF'S CHOICE OF THE DAY

### Thai Sweet Potato, Spinach & Chickpea curry

Served with basmati rice, sprinkled with coconut shavings, fresh herbs, a dollop of yoghurt, topped with a crispy popedom & a side of kachumber.

R 145



## STEAK OFF THE GRILL

Tender beef rump steak chargrilled to your specification

### Beef Rump

200g

300g

R 185

R 220

### T-Bone - 450g

R 240

### Sauces

Garlic Butter / Creamy Pepper / Cheese / Mushroom

R 35

### Beef Stroganoff

Savoury flavours of thinly sliced beef, mushrooms & onion in a rich tangy sour cream sauce served on on linguini pasta or rice.

R 189



## PASTA

### Basil Pesto Pasta

Creamy basil pesto linguini, chopped olives, feta & a sprinkle of parmesan cheese.

R 115

### Add Chicken

R 139

### Satay Thai Chicken

A light flavourful dish with fresh chilli & garlic

R 145

### Seafood Linguini Pasta

Mussels, prawns, calamari served in a Pomodoro Sauce.

R 225

## Beef Lasagne

Traditional beef lasagne made from scratch, slow cooked bolognese in a cheesy bechamel sauce, topped with melted cheese.

R 125

## Carbonara

Crispy bacon, tossed in a creamy egg sauce & grated parmesan

R 115



## SWEET TREATS OF THE DAY

Ask your waitron about Chefs treat of the day

R 65



## KIDDIES MENU

### Kiddies Hot Breakfast

Bacon & scrambled egg served with a slice of toast

R 45

### Something Healthy

Seasonal fruit and yoghurt

R 39



## LUNCH & DINNER OPTIONS

### Crispy Chips

With tomato dipping sauce

R 39

### Toasted Cheese & Chips

Toasted cheesy fingers

R 59

### Mini Burgers

Beef or Chicken served with crispy fries

R 75

### Margarita pizza

R 59

### Succulent crumbed chicken strips

Served with crispy fries

R 59

### Macaroni & cheese

In a creamy cheese sauce topped with grated cheddar cheese

R 59

### Spaghetti Bolognaise

Mild savoury mince topped with spaghetti & sprinkled cheese

R 65



## KIDDIES SWEET TREATS

### Ice cream & chocolate sauce

R 49

### Strawberry / chocolate milkshake

R 49

Certain dishes and accompaniments might be changed due to non-availability of produce and recipe adjustments