

CLUBHOUSE

served daily from 11:00 to close

The STARTERS

CHICKEN LIVERS creamy peri-peri sauce, dombolo	135
MUSSEL POT fresh west coast mussels, white wine, garlic, cream, ciabatta	155
TONGUE grilled beef tongue, chakalaka, herb salad GF/DF	155
BEEF CARPACCIO thinly sliced, crispy capers, horseradish ranch, parmesan, rocket shoots GF	165
PANKO PRAWNS sriracha mayonnaise (3)	135

The SALADS

CLUBHOUSE BEEF SALAD honey soy beef strips, avocado, peppadews, edamame beans, cucumber, tomato, kimchi, rocket, savoury seed granola DF	155
SALMON POKE BOWL salmon, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce DF	195
TUNA POKE BOWL tuna, pickled red cabbage, cucumber, avocado, edamame beans, sushi rice, nori, pickled ginger, sesame seeds, eel sauce DF	175
CAJUN CHICKEN SALAD grilled chicken, poached egg, tomato, mixed peppers, cucumber, red onion, sweetcorn, avocado, tahini dressing DF/GF	135
LOADED HUMMUS fried chickpeas, olives, cucumbers, cherry tomatoes, toasted pine nuts, ciabatta VE	125

Bread, & BURGERS *served with a side of hand cut chips*

TRADITIONAL SANDWICHES <i>served with your choice of - white, brown, ciabatta, seedloaf or gluten free bread</i> cheddar and tomato V ham, cheddar tomato streaky bacon and cheddar bacon, egg, cheddar chicken mayonnaise	95 105
CLUBHOUSE SANDWICH smoked brisket, rocket, white cheddar, mozzarella, caramelised onions, gherkins, panini	180
CHICKEN PERI-PERI PREGO grilled chicken breast, white wine, onion, peri-peri sauce, portuguese roll	150
BURGER 200g signature beef patty, lettuce, gherkins, tomato, mustard mayonnaise, caramelised onions, cheese, brioche bun	155
LOADED BOERIE ROLL 150g beef boerewors, caramelised onions, bacon bits, jalapeño, tomato, mustard mayonnaise	135

The MAINS

POT PIE braised beef short rib and guinness, pastry, seasonal vegetables	200
FISH AND CHIPS hake grilled or deep fried, hand cut chips, tartare sauce	180
LAMB RAGU fettuccini pasta, peas, rich tomato sauce	225
PRAWN MASALA CURRY basmati rice, sambal, naan	285
MUSHROOM BOURGUIGNON mashed potato VE/DF	195

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 10% will be added to your final bill

The GRILL

served with a side and a sauce of your choice

250G FILLET	335
330G RIBEYE, 35-DAY DRY AGED	320
650G RIBEYE ON THE BONE, 35-DAY DRY AGED	450
500G T-BONE, 35-DAY DRY AGED	330
300G WAGYU RUMP STEAK	395
HALF CHICKEN	250
LAMB CUTLETS	310
GRILLED KINGKLIP	260
GRILLED SALMON	350
6 PRAWNS / 12 PRAWNS	300/600

The SIDES

ROASTED BUTTERNUT CREAMED SPINACH HAND CUT CHIPS SWEET POTATO DISKS SAVOURY RICE SEASONAL VEGETABLES MASHED POTATO GARDEN SALAD/GREEK SALAD PAP DOMBOLO	45
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The SAUCES

PEPPERCORN BÉARNAISE MUSHROOM SMOKEY CHEESE SAUCE CHIMICHURRI VERDE GARLIC LEMON BUTTER RED PEPPER PERI-PERI SAUCE CHAKALAKA	45
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The PLATTERS

sharing for four people

CLUBHOUSE PLATTER <i>up to four people</i> pork ribs, chicken wings (6), 650g ribeye on the bone, boerewors (2), lamb chops (4), pap, chakalaka, a side and a sauce of your choice	875
CLUBHOUSE SNACK PLATTER <i>up to four people</i> korean chicken wings (6), jalapeño poppers (6), bbq pork ribs (4), hot honey dip chicken strips, chicken samosa (2), lamb samosa (2), potato samosa (2), hand cut chips	425

The DESSERTS

MALVA PUDDING brandy butterscotch, brandy snap, custard, ice cream	115
BLACK FOREST dark chocolate sponge, mascarpone cremeux, chocolate soil, fabbri cherries	115
LEMON POSSET lemon curd pearls, pistachio crumble, raspberry gel N	115
VANILLA PANNA COTTA ginger, almond crumble, honey and thyme drizzle VE	115
CAKE OF THE DAY please ask your waitron about the cake of the day	115
WAFFLES brownie/ s'more (rocky road style) banoffee (banana, caramel sauce) berry compote / maple syrup	115

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.

Our premium range of teas and coffees are sustainably sourced.

05/26

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