

COACH HOUSE
HOTEL & SPA

À LA CARTE MENU

Starters

Soup of the Day | R89

Homemade Chef's soup.

Cheese Croquettes | R119

4 cheese croquettes blended from 4 different cheeses. Crumbed and fried served with homemade cranberry sauce.

Caprese Salad (The Coach House Way) | R99

Layers of sliced tomatoes, fresh mozzarella and basil, drizzled with olive oil and balsamic glaze, topped with tangy capers.

Seafood Chowder | R99

A selection of seafood simmered in a vegetable cream broth, served with coriander pesto.

Dill Crepes with Smoked Trout | 139

Delicate dill-infused crepes, paired with locally sourced trout.

Roasted Beet Salad with Orange & Avocado | R135

This starter is elegant and refined, yet simple. The sweetness of the orange, the earthy beetroot, creamy avocado chunks, and the crunch of toasted hazelnuts come together in one impressive salad.

Cheesy Garlic Snails | R110

Smothered in a creamy, cheesy garlic sauce served with homemade ciabatta

Cucumber Rolls with Shrimp | R110

Fresh cucumber, creamy avocado, and succulent shrimp, served with your choice of spicy mayonnaise or hot Sriracha sauce.

THE ZEEDERBERG RESTAURANT
+27 78 572 1921 | reservations@coachhousehotel.co.za
www.coachhousehotel.co.za

Main Course

Pasta Arrabbiata | R95

Penne pasta, served with chopped tomatoes, red chillies, garlic and fresh basil leaves topped with parmesan shavings.

Penne Carbonara | R140

Rich and velvety carbonara pasta featuring perfectly al dente spaghetti, tossed in a luxurious sauce of egg yolk, parmesan, and crispy pancetta, finished with a hint of black pepper.

Pan Fried Trout with Garlic & Lemon | R179

Succulent pan-fried trout, drizzled with garlic, lemon and parsley, served with baby potatoes and asparagus.

Crispy Roasted Pork Belly | R280

Served with baked sweet potato, a pear tower, braised green beans with beetroot and honey mustard sauce.

Lamb Chops | R305

360g of lamb chops, marinated in lemon, garlic, rosemary & paprika grilled to perfection and a choice of mash, ros heart salad or oven baked vegetable gratin

Hake and Calamari combo | R215

Grilled fillet of hake with grilled calamari, paired with a lemon butter sauce, accompanied by rice, homemade chips or vegetables.

From the Grill

South African 21 Day Wet Aged Fillet 250g | R291

Served with potato wedges and roasted vegetables.

South African 21 Day Wet Aged T-Bone 500g | R249

Served with potato wedges and roasted vegetables.

Dessert

Freshly Baked Waffles from our Waffle Station | R90

Freshly baked waffles from our live waffle station, served with a scoop of ice cream or cream.

Austrian Cheesecake | R99

Served with a strawberry coulis.

Cheese Platter | R220

Assorted cheeses with cherry compote & breads.

White Chocolate Pavlova with Mixed Berries | R150

Mixed berries served on a bed of white chocolate pavlova.

Coach House Lindt Bon Bon Surprise | R150

Phyllo wrapped Lindt chocolate ball, served with a bar one chocolate sauce and a scoop of homemade vanilla ice cream.

A Choice of Three Bite-Size Desserts | R150

Served from our dessert trolley.

Coach House Signature Chocolate Dessert | R250

Dome with a surprise filling.

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