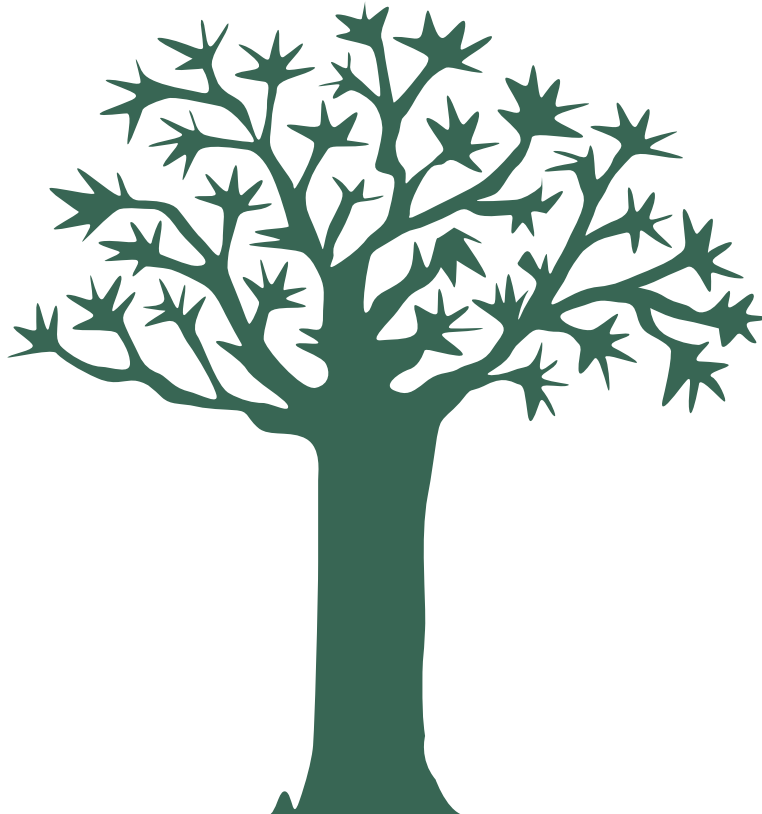




TERRACE MENU



OPEN DAILY 6H30 AM - 11H30 PM

A – Contain Alcohol | N – Contain Nuts/Seeds | V – Vegetarian | VG - Vegan

SOUP AND SALADS

WARM SMOKED CHICKEN & ROASTED BEET SALAD (N)	115
Paprika-smoked grilled chicken, roasted beetroot, spinach, feta, candied pecans, red onion, and a warm honey-balsamic glaze	
– <i>without chicken (V)</i>	85
CHEF'S SOUP OF THE DAY (V)	65
Served with assorted breadsticks	
CREAMY MUSHROOM SOUP (V)	85
Served with lightly toasted bruschetta	
ROASTED BUTTERNUT AND CHICKPEA SALAD (VG) (N)	85
Cumin-roasted butternut, crispy chickpeas, toasted pumpkin seeds, maple dressing.	
HAM, BRIE & ROASTED FIG SALAD	185
Smoked ham, melted brie croutons, roasted figs, mixed leaves, balsamic drizzle.	
CRISPY HALLOUMI (V)	255
Thick slices of crispy halloumi layered with sweet onion, toasted sourdough, sliced peppadew, and a peppery rocket garnish	

MAIN COURSE

GOURMET STEAK ROLL	265
Grilled prime Namibian beef ribeye, toasted brioche bun, chimichurri sauce, sliced camembert cheese, rocket, cranberry chutney, crispy onions, and rustic fries	
CREAMY TAGLIATELLE	150
Tagliatelle in a creamy parmesan sauce, chorizo, garlic, crispy bacon, blistered cherry tomatoes, and fresh basil	
GRILLED 28 – DAY MATURE 300G BEEF RUMP	270
Side salad, fries, and a sauce of your choice	
SCHNITZEL	190
Choice of chicken or beef, served with bratkartoffeln, rotkohl, and mushroom sauce	
BATTERED HAKE FILLET	165
Crispy battered hake fillet, caper-tartar sauce, baby tomato and rocket salad with fries	
HALF CHICKEN FLATTIE	200
Marinated in garlic, ginger, chilli, lemon, and rosemary, served with garlic and parsley mashed potatoes, and seasonal vegetables	
GARLIC BUTTER GRILLED PRAWNS	265
Grilled prawns basted in garlic and herb butter, lemon pilaf rice, grilled seasonal vegetables, and served with a fresh lemon wedge	
VEGETABLE POPPADUM BOWL (VG)	135
Roasted vegetables served in a poppadum bowl with pea puree, roasted corn kernels, surrounded by a garden salad and drizzled with balsamic reduction and sunflower seeds	
WILD MUSHROOM & TRUFFLE TAGLIATELLE (VG)	125
Sautéed mixed mushrooms, garlic, thyme and cashew cream, finished with truffle oil, and cracked pepper	

BURGER MENU

THE DOUBLE BARREL WAGYU GOURMET BURGER 210

2X 150g Wagyu beef patties, toasted brioche bun, smoky briette cheese, bacon slice, peppadew relish, garlic aioli, rocket, sliced tomato, skewered onion ring garnish, and parmesan rustic fries

THE GARDEN BIRD BURGER 225

Crispy chicken breast, toasted brioche bun, bacon strips, rocket, brie cheese, balsamic mayonnaise, sliced edam cheese, tomato, skewered onion ring garnish, and parmesan rustic fries

BUILD YOUR OWN WAGYU BURGER - BASIC BURGER 140

Extra Patty 65

Camembert 50

Chicken 45

Bacon 30

Deep-fried onion rings 27.50

Mushrooms 25

Red Onion / Gherkins / Gouda cheese / Pineapple / Caramelised onions 15

Extra sides

Roasted seasonal vegetables 60

Onion rings full portion 55

Side salad 50

Rustic fries 40

TOASTED SANDWICH SELECTION

All served with parmesan rustic fries and a garden salad with salad dressing

Bread selection: White, brown, whole wheat, brioche, rye, gluten free
Selection of 2 or 4 slices

THREE CHEESE AND CARAMELISED ONION MELT

Mozzarella, feta, and cheddar with sweet caramelised red onions

2 slices 160

4 slices 205

BLACK FOREST

Black Forest ham, edam cheese, mozzarella cheese, and preserved sliced green figs

2 slices 175

4 slices 240

CHICKEN MAYO & ROCKET

Shredded herb chicken breast, creamy smoked paprika mayonnaise, rocket, sliced peppadew

2 slices 155

4 slices 200

MUSHROOM AND FETA MELT (V)

Roasted mushrooms, red onion, sundried tomato pesto, spinach, and crumbled feta cheese

2 slices 175

4 slices 255

HAM AND TOMATO CRISPY ONION MELT

Ham, melted edam cheese, rocket, grilled tomato, topped with crispy onions

2 slices 145

4 slices 195

PIZZA

MARGHERITA	210
Tomato base, fresh basil, with buffalo mozzarella cheese	
FOUR CHEESE (V)	245
Tomato base, mozzarella, pecorino, cheddar, and feta cheese	
THE GARDEN TERRACE	280
Basil pesto and tomato base, creamy garlic chicken, mixed peppers, spring onions, crispy bacon bits, feta, and mozzarella cheese	
BUTCHER'S FIRE	220
Tomato base, smoked pulled beef brisket, pepperoni, sweet onions, smoky brie and mozzarella cheese	
OCEAN FIRE	285
Garlic butter base, chili marinated prawns, lightly fried calamari, chorizo slices, cocktail tomatoes, green pepper, and mozzarella cheese	
CREAMY SPINACH AND MUSHROOM (V)	150
Garlic butter base, sundried tomatoes, mozzarella, spinach, mushrooms, and drizzled balsamic glaze	
BUSHVELD	275
Shredded biltong, feta cheese, mushroom, rocket, caramelised onions, mozzarella cheese, and peppered-honey drizzle	
Pizza Extras	
Build your Own Pizza with the standard margherita and add any of these toppings to your list	
Mushrooms	60
Basil pesto	45
Mozzarella / Salami / Chorizo / Bacon	40
Ham / Cherry tomatoes	35
Beef mince / Jalapeno	30
Feta cheese / Chicken Breast / Peppadew	20
Red onions / Chili / Garlic / Rocket / Caramelised onions / Pineapple	15

SHARING PLATTERS

GARDEN GROVE PLATTER (V)	320
Crispy halloumi fingers, mini feta and spinach quiche, smoked salmon and cream cheese roses, olive tapenade, rosemary-buttered flatbread, and hummus	
BUSHVELD BITES PLATTER	480
6 Mini beef sosaties, 8 crispy chicken wings (peri-peri/BBQ/Lemon-herb), 2 mini boerewors bites, biltong and droewors, chakalaka relish, and parmesan rustic fries	
CHEESE BOARD	350
Selection of 4 cheeses, green fig preserves, red onion marmalade, mixed nuts, dried fruits, crackers, and crisp baguette slices	
BUILD YOUR OWN PLATTER	
Pork ribs (100gr)	50
Chicken wings (2)	60
Vegetable spring rolls (4)	60

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CHEESE BOARD	350
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BUILD YOUR OWN PLATTER	
Jalapeno chilli poppers (3)	135
Steak strips	80
Deep fried calamari rings / Hake goujons	65
Chicken wings (2) / Vegetable spring rolls (4)	60
Pork ribs (100gr)	50
Chicken strips	45
Rustic fries	40
Deep-fried onion rings / BBQ sauce / Chilli sauce / Sweet Chilli mayonnaise / Mustard Mayonnaise / Sweet Chilli sauce / Mayonnaise	20

KIDDIES' MENU

MINI SLIDER	90
Bite-sized beef or chicken patties on mini burger buns, with a slice of cheese, tomato, and served with fries and tomato sauce	
CHICKEN POPPERS	70
Crispy fried chicken poppers and rustic fries	
SPAGHETTI AND MEATBALLS	80
With grated mozzarella cheese	
FISH GOUJONS	110
Crispy fried hake with fries	
BUILD YOUR OWN MINI PIZZA	80
Mini pizza base, sauce, and mozzarella cheese included, you can select your desired toppings yourself and build it yourself, we will bake it to perfection	
GRILLED CHEESE SANDWICH WITH CHIPS	75
Selection of white or brown bread toasted sandwich served with fries	

DESSERT MENU

CAKE OF THE DAY	85
Ask your server for today's special cake of the day	
MALVA PUDDING	70
Served with warm vanilla custard	
CHOCOLATE MOUSSE	65
Country club's signature chocolate mousse, served on chocolate disks, with berry coulis and vanilla Chantilly cream	