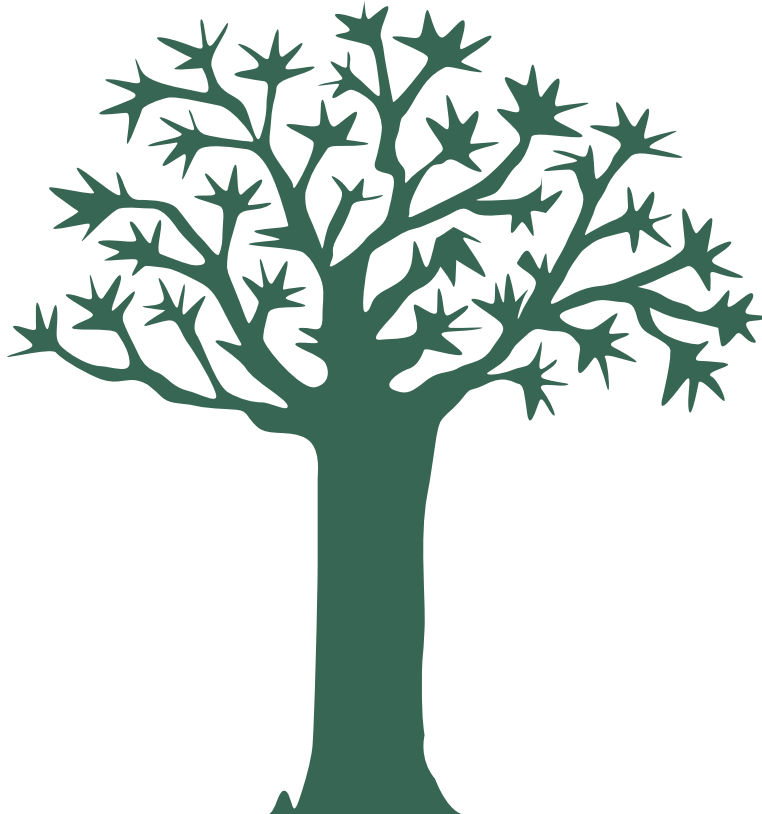




# TERRACE MENU



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OPEN DAILY 6H30 AM - 11H30 PM

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

## SOUP AND SALADS

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|                                                                                                                                                                                        |               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>WARM SMOKED CHICKEN &amp; ROASTED BEET SALAD (N)</b><br>Paprika-smoked grilled chicken, roasted beetroot, spinach, feta, candied pecans, red onion, and a warm honey-balsamic glaze | <b>N\$125</b> |
| – <i>without chicken (V)</i>                                                                                                                                                           | <b>N\$85</b>  |
| <b>CHEF'S SOUP OF THE DAY (V)</b><br>Served with assorted breadsticks                                                                                                                  | <b>N\$70</b>  |
| <b>CREAMY MUSHROOM SOUP (V)</b><br>Served with lightly toasted bruschetta                                                                                                              | <b>N\$110</b> |
| <b>ROASTED BUTTERNUT AND CHICKPEA SALAD (VG) (N)</b><br>Cumin-roasted butternut, crispy chickpeas, toasted pumpkin seeds, maple dressing.                                              | <b>N\$85</b>  |
| <b>HAM, BRIE &amp; ROASTED FIG SALAD</b><br>Smoked ham, melted brie croutons, roasted figs, mixed leaves, balsamic drizzle.                                                            | <b>N\$225</b> |
| <b>CRISPY HALLOUMI (V)</b><br>Thick slices of crispy halloumi layered with sweet onion, toasted sourdough, sliced peppadew, and a peppery rocket garnish                               | <b>N\$310</b> |

## MAIN COURSE

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|                                                                                                                                                                                                                 |               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>GOURMET STEAK ROLL</b><br>Grilled prime Namibian beef ribeye, toasted brioche bun, chimichurri sauce, sliced camembert cheese, rocket, cranberry chutney, crispy onions, and rustic fries                    | <b>N\$310</b> |
| <b>CREAMY TAGLIATELLE</b><br>Tagliatelle in a creamy parmesan sauce, chorizo, garlic, crispy bacon, blistered cherry tomatoes, and fresh basil                                                                  | <b>N\$160</b> |
| <b>GRILLED 28 – DAY MATURE 300G BEEF RUMP</b><br>Side salad, fries, and a sauce of your choice                                                                                                                  | <b>N\$345</b> |
| <b>SCHNITZEL</b><br>Choice of chicken or beef, served with bratkartoffeln, rotkohl, and mushroom sauce                                                                                                          | <b>N\$245</b> |
| <b>BATTERED HAKE FILLET</b><br>Crispy battered hake fillet, caper-tartar sauce, baby tomato and rocket salad with fries                                                                                         | <b>N\$185</b> |
| <b>HALF CHICKEN FLATTIE</b><br>Marinated in garlic, ginger, chilli, lemon, and rosemary, served with garlic and parsley mashed potatoes, and seasonal vegetables                                                | <b>N\$235</b> |
| <b>GARLIC BUTTER GRILLED PRAWNS</b><br>Grilled prawns basted in garlic and herb butter, lemon pilaf rice, grilled seasonal vegetables, and served with a fresh lemon wedge                                      | <b>N\$295</b> |
| <b>VEGETABLE POPPADUM BOWL (VG)</b><br>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 | <b>N\$135</b> |
| <b>WILD MUSHROOM &amp; TRUFFLE TAGLIATELLE (VG)</b><br>Sautéed mixed mushrooms, garlic, thyme and cashew cream, finished with truffle oil, and cracked pepper                                                   | <b>N\$145</b> |

# BURGER MENU

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## **THE DOUBLE BARREL WAGYU GOURMET BURGER** **N\$365**

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

## **THE GARDEN BIRD BURGER** **N\$265**

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** **N\$155**

|                                                                      |          |
|----------------------------------------------------------------------|----------|
| Extra Patty                                                          | N\$85    |
| Camembert                                                            | N\$30    |
| Chicken                                                              | N\$50    |
| Bacon                                                                | N\$30    |
| Deep-fried onion rings                                               | N\$27.50 |
| Mushrooms                                                            | N\$40    |
| Red Onion / Gherkins / Gouda cheese / Pineapple / Caramelised onions | N\$15    |

### **Extra sides**

|                             |              |
|-----------------------------|--------------|
| Roasted seasonal vegetables | <b>N\$65</b> |
| Onion rings full portion    | <b>N\$55</b> |
| Side salad                  | <b>N\$65</b> |
| Rustic fries                | <b>N\$40</b> |

# TOASTED SANDWICH SELECTION

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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                                                        | <b>N\$185</b> |
| 4 slices                                                        | <b>N\$230</b> |

## **BLACK FOREST**

|                                                                                   |               |
|-----------------------------------------------------------------------------------|---------------|
| Black Forest ham, edam cheese, mozzarella cheese, and preserved sliced green figs |               |
| 2 slices                                                                          | <b>N\$195</b> |
| 4 slices                                                                          | <b>N\$265</b> |

## **CHICKEN MAYO & ROCKET**

|                                                                                         |               |
|-----------------------------------------------------------------------------------------|---------------|
| Shredded herb chicken breast, creamy smoked paprika mayonnaise, rocket, sliced peppadew |               |
| 2 slices                                                                                | <b>N\$155</b> |
| 4 slices                                                                                | <b>N\$200</b> |

## **MUSHROOM AND FETA MELT (V)**

|                                                                                        |               |
|----------------------------------------------------------------------------------------|---------------|
| Roasted mushrooms, red onion, sundried tomato pesto, spinach, and crumbled feta cheese |               |
| 2 slices                                                                               | <b>N\$210</b> |
| 4 slices                                                                               | <b>N\$285</b> |

## **HAM AND TOMATO CRISPY ONION MELT**

|                                                                            |               |
|----------------------------------------------------------------------------|---------------|
| Ham, melted edam cheese, rocket, grilled tomato, topped with crispy onions |               |
| 2 slices                                                                   | <b>N\$155</b> |
| 4 slices                                                                   | <b>N\$215</b> |

## PIZZA

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**MARGHERITA** N\$145  
Tomato base, fresh basil, with buffalo mozzarella cheese

**FOUR CHEESE (V)** N\$170  
Tomato base, mozzarella, pecorino, cheddar, and feta cheese

**THE GARDEN TERRACE** N\$275  
Basil pesto and tomato base, creamy garlic chicken, mixed peppers, spring onions, crispy bacon bits, feta, and mozzarella cheese

**BUTCHER'S FIRE** N\$385  
Tomato base, smoked pulled beef brisket, pepperoni, sweet onions, smoky brie and mozzarella cheese

**OCEAN FIRE** N\$420  
Garlic butter base, chili marinated prawns, lightly fried calamari, chorizo slices, cocktail tomatoes, green pepper, and mozzarella cheese

**CREAMY SPINACH AND MUSHROOM (V)** N\$245  
Garlic butter base, sundried tomatoes, mozzarella, spinach, mushrooms, and drizzled balsamic glaze

**BUSHVELD** N\$320  
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                                                             | N\$60 |
| Basil pesto                                                           | N\$45 |
| Mozzarella / Salami / Chorizo / Bacon                                 | N\$40 |
| Ham / Cherry tomatoes                                                 | N\$35 |
| Beef mince / Jalapeno                                                 | N\$30 |
| Feta cheese / Chicken Breast / Peppadew                               | N\$20 |
| Red onions / Chili / Garlic / Rocket / Caramelised onions / Pineapple | N\$15 |

## SHARING PLATTERS

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**GARDEN GROVE PLATTER (V)** N\$395  
Crispy halloumi fingers, mini feta and spinach quiche, smoked salmon and cream cheese roses, olive tapenade, rosemary-buttered flatbread, and hummus

**BUSHVELD BITES PLATTER** N\$545  
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** N\$420  
Selection of 4 cheeses, green fig preserves, red onion marmalade, mixed nuts, dried fruits, crackers, and crisp baguette slices

## SHARING PLATTERS

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### **BUILD YOUR OWN PLATTER**

|                                                                                                                                    |        |
|------------------------------------------------------------------------------------------------------------------------------------|--------|
| Jalapeno chilli poppers (3)                                                                                                        | N\$155 |
| Steak strips                                                                                                                       | N\$95  |
| Deep fried calamari rings / Hake goujons                                                                                           | N\$75  |
| Chicken wings (2) / Vegetable spring rolls (4)                                                                                     | N\$70  |
| Pork ribs (100gr)                                                                                                                  | N\$50  |
| Chicken strips                                                                                                                     | N\$50  |
| Rustic fries                                                                                                                       | N\$40  |
| Deep-fried onion rings / BBQ sauce / Chilli sauce / Sweet Chilli mayonnaise / Mustard Mayonnaise / Sweet Chilli sauce / Mayonnaise | N\$20  |

## KIDDIES' MENU

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### **MINI SLIDERS** N\$95

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** N\$75

Crispy fried chicken poppers and rustic fries

### **SPAGHETTI AND MEATBALLS** N\$85

With grated mozzarella cheese

### **FISH GOUJONS** N\$110

Crispy fried hake with fries

### **BUILD YOUR OWN MINI PIZZA** N\$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** N\$75

Selection of white or brown bread toasted sandwich served with fries

## DESSERT MENU

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### **CAKE OF THE DAY** N\$85

Ask your server for today's special cake of the day

### **MALVA PUDDING** N\$80

Served with warm vanilla custard

### **CHOCOLATE MOUSSE** N\$70

Country club's signature chocolate mousse, served on chocolate disks, with berry coulis and vanilla Chantilly cream