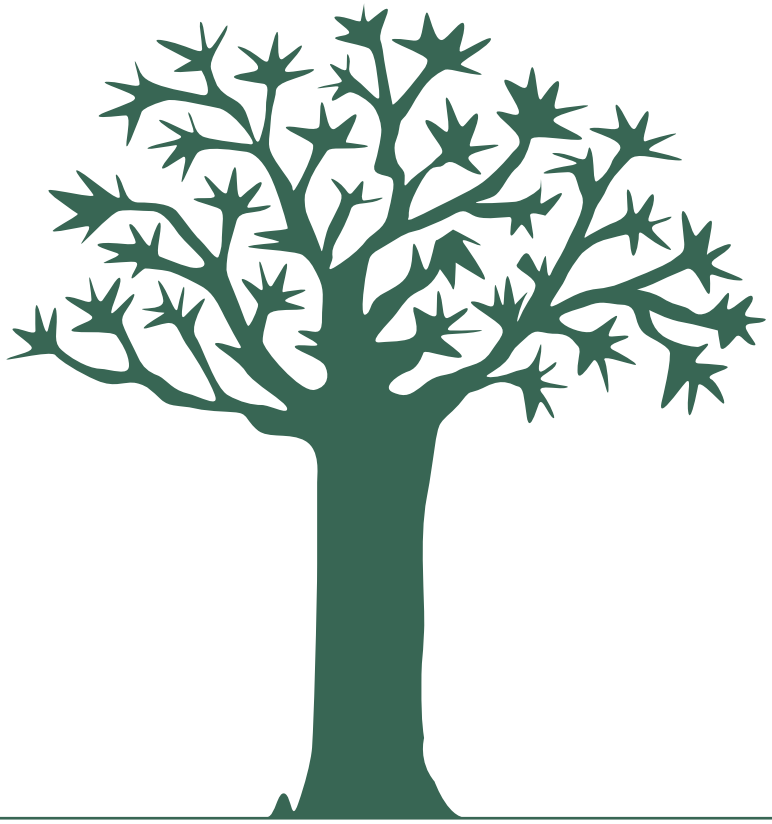
WINDHOEK
COUNTRY CLUB RESORT

A LA CARTE MENU



OPEN DAILY 6H30 AM - 11H30 PM

STARTERS AND SALADS

A – CONTAIN ALCOHOL | N – CONTAIN NUTS/SEEDS | V – VEGETARIAN | VG - VEGAN

BEETROOT-CURED SALMON GRAVLAX WITH AVOCADO **N$195**
Cured salmon | avocado | cucumber | shredded lettuce | smoked paprika cocktail sauce
lemon wedge

CHICKEN AND ORANGE SALAD (N) **N$115**
Mixed greens | sliced Cajun chicken breast | fresh orange slices | candied walnuts
crumbled feta cheese | cocktail tomato | cucumber | chilli-honey dressing

ROASTED BEETROOT & FETA CHEESE (V, N) **N$65**
Red grapes | macadamia nuts | herb oil | rocket | cucumber slices | mint

-without feta (VG) **N$55**

BEEF CARPACCIO AND CHIMICHURRI SALAD **N$215**
hinly sliced seared beef fillet | parmesan shavings | pickled red onion | rocket
mustard dressing | toasted sourdough

HOT STARTERS

SEARED DUCK BREAST **N$205**
Plum glaze | pickled cucumber | sesame seeds | spring onions | red cabbage slices

PRAWN & AVOCADO **N$115**
Prawns | avocado | cucumber | shredded lettuce | smoked paprika cocktail sauce | lemon wedges

CRISPY CALAMARI & PICKLED PEPPERS **N$85**
Golden calamari | lemon aioli | pickled sweet peppers | spring onion | fresh lemon

TERIYAKI CHICKEN WINGS (4) **N$100**
Grilled and based with Teriyaki sauce

GRILLED HALLOUMI SKEWERS (V) **N$135**
Charred pineapple | mint yogurt dip | cherry-balsamic reduction | mint and lemon salt

ROASTED BUTTERNUT CROQUETTES (VG) **N$65**
Butternut and potato croquettes | tomato sauce | crispy leek | toasted pumpkin seeds

FETA AND PEPPADEW ARANCINI (V) **N$70**
Crispy arancini bites | red pepper sauce | fresh basil garnish
- without Feta (VG) **N$60**

PASTA AND RISOTTO

ROASTED MUSHROOM & LEEK RISOTTO (V) **N$120**
Sautéed mushrooms | softened leeks | mascarpone | crispy garlic | thyme oil

PRAWN & ROASTED PEPPER LINGUINE **N$210**
Prawns | roasted red pepper cream | cherry tomatoes | garlic | fresh basil | lemon

SLOW-BRAISED BEEF RAVIOLI **N$195**
Homemade ravioli | pulled beef filling | mushroom cream | crispy onions | parmesan cheese | parsley

CREAMY BUTTERNUT & ROSEMARY TAGLIATELLE (VG) **N$95**
Vegan tagliatelle | roasted butternut | garlic | burned rosemary butter | mushrooms
toasted pumpkin seeds | lemon zest

NAMIBIAN GRILLS

RUMP 200G	**N$295**
RUMP 300G	**N$365**
RIBEYE 200G	**N$298**
RIBEYE 300G	**N$395**
SIRLOIN 200G	**N$305**
SIRLOIN 300G	**N$398**
FILLET 200G	**N$380**
FILLET 300G	**N$495**
GAME LOIN 300G	**N$450**
PICANHA (COULOTTE) 300G	**N$495**
T-BONE 500G	**N$430**
TOMAHAWK 800G	**N$695**
LAMB CHOPS 300G	**N$335**
PORK RIBS 400G	**N$260**
PORK RIBS 800G	**N$380**

SAUCES
Pepper | mushroom | peri-peri | three cheeses | garlic | rosemary lemon butter | chimichurri
chilli pecorino cheese and jalapeño | mustard cream

SIDES
Parmesan dusted rustic fries | butternut | honey and cumin roasted seasonal veg | basmati rice
pilaf rice | battered onion rings | butter mashed potatoes | potato gratin

SIDE SALAD **N$65**
Lettuce leaves | cucumber | cherry tomato | red onion | bell peppers | house dressing

WAGYU BURGER (A) **N$260**
150-gram double beef wagyu patties | rocket | feta and sundried tomato crumble
melted brie cheese | bacon | truffle mayonnaise | brioche bun | parmesan dusted fries

CHICKEN BURGER **N$175**
Chicken fillet | basil pesto mayonnaise | red onion marmalade | rocket | bacon
cheddar cheese | brioche buns | parmesan dusted fries

MUSHROOM & BRIE BURGER (V) **N$195**
Grilled mushrooms | melted brie | caramelised onions | rocket | garlic mayonnaise
brioche bun | parmesan dusted fries

MAIN COURSE

HEARTY OXTAIL (A) — **N$325**
Creamy parmesan polenta | roasted carrots | sautéed greens | red wine braising sauce
parsley gremolata | crispy potato garnish

CATCH OF THE DAY — **N$325**
Crushed herb potatoes | sautéed spinach | roasted tomatoes | lemon and caper butter

KINGKLIP — **N$305**
Pilaf rice | coriander and pineapple salsa | green beans | carrot puree | lemon wedges

CHICKEN TIKKA MASALA — **N$155**
Basmati rice | naan bread | fresh coriander garnish

GRILLED PRAWN BOWL — **N$295**
Grilled prawns | lemon-herb rice | charred sweetcorn | avocado and tomato salsa | garlic butter

CRISPY PORK BELLY — **N$250**
Blistered tomatoes | sweet onions and spinach | bratkartoffeln | gravy

LAMB SHANKS (A) — **N$295**
Lamb shank | crispy egg yolk | garlic and parsley mash potatoes | roasted root vegetables
crispy onions | rosemary and red wine jus

PEPPERED SALMON — **N$380**
Green beans | pepper and garlic crust salmon | lemon and dill cream | red pepper puree

CAPE MALAY LAMB CURRY — **N$245**
Slow-cooked lamb | fragrant turmeric rice | tomato and onion sambal | fruit chutney | toasted roti

MUSHROOM & BRIE CHICKEN SUPREME — **N$235**
Chicken breast filled with mushrooms and brie | white wine sauce | roasted honey
carrots and baby marrow | potato gratin | thyme cream sauce

SLOW BRAISED BEEF SHORT RIBS — **N$230**
Roasted garlic mash potatoes | charred corn kernels | peas | carrots puree
fresh coriander | BBQ gravy

VEGETARIAN AND VEGAN

ROASTED CAULIFLOWER & CHICKPEA BOWL (VG) — **N$125**
Spiced cauliflower | crispy chickpeas | lemon rice | cucumber | pickled red onion
tahini dressing | fresh parsley

LINGUINE ALFREDO (V) — **N$80**
Creamy alfredo sauce | parmesan cheese | peppadew | fresh basil

CRISPY POLENTA & MUSHROOM RAGOUT (V) — **N$160**
Golden polenta cakes | creamy mushroom ragout | sautéed spinach | roasted carrots

GINGER & SESAME VEGETABLE STIR-FRY (VG) — **N$120**
Broccoli | mushrooms | carrots | cabbage | bell peppers | ginger-soy sauce | jasmine rice

ROASTED BUTTERNUT AND SPINACH GNOCCHI (V) — **N$80**
Pan-fried gnocchi | roasted butternut | spinach | basil cream sauce | crumbled feta
toasted pumpkin seeds

DESSERTS

BAKLAVA CHEESE CAKE (N) **N$115.00**
Spiced nuts | honey | poached cherries (A)

GRANADILLA & COCONUT PANNA COTTA (VG) **N$60.00**
Coconut panna cotta | granadilla sauce | roasted pineapple | toasted coconut

CARAMELISED LEMON TART (V) **N$50**
Shortcrust pastry | baked lemon filling | caramelised sugar crust | berry compote
whipped cream

COUNTRY CLUB SIGNATURE CHOCOLATE MOUSSE **N$60**
Coffee chocolate sauce | dark chocolate disk

MALVA PUDDING **N$65**
Citrus crème anglaise | candied orange peel

WARM APPLE & TOFFEE PUDDING (V) **N$55**
Apple sponge | warm toffee sauce | vanilla custard | crisp apple garnis

TRIO OF ICE-CREAM (V) **N$35**
Vanilla | strawberry | chocolate

PINEAPPLE CARPACCIO (VG) **N$35**
Lime and mint dressing | strawberry sorbet