



DINE / DRINK

JOHANNESBURG



DINE

BREAKFAST

SERVED UNTIL MIDDAY

LIGHT BITES

African Sunrise oats, chia seeds, yoghurt, Rooibos smoked coconut shavings, honey

Yogurt with Granola Greek yogurt, homemade fruit granola, mango puree

Fruit Cup layered cubed fruits

Croissants plain or chocolate

Danish Plait

Muffin Koeksister flavoured muffin, caramelized nuts

Selection of cereals choice of milk

COOKED

African Eggs Benedict maize cake, ham, poached eggs, hollandaise sauce, ostrich biltong dust

Eggs Royale English muffin, smoked salmon, poached egg, hollandaise sauce

Shakshuka poached egg, tomatoes, peppers, onion, chilli

Omelettes rolled in Parmesan crust leeks, spring onions, feta, parmesan ^(V)

Hummus Toast sundried tomato hummus, poached egg, rocket, feta ^(V)

^(V) Vegetarian, ^(VE) Vegan

Have an allergy? Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.

LUNCH AND DINNER

AVAILABLE FROM MIDDAY

SMALL PLATES

Arancini wild mushroom, rice, tomato and rocket salad, crème fraîche ^(V)

Halloumi cheese, lime, beetroot and citrus puree, wild rocket ^(V)

Chicken Noodle Soup pasta noodles, carrots, crostini stick

Jerk Baked Chicken Wings mango chutney, celery sticks

Rustic Quinoa Salad grilled corn, mango, vine tomatoes, avocado, feta ^(V)

Poached Pear and Ostrich Biltong Salad mixed greens, walnuts, gorgonzola

LARGE PLATES

Ostrich Fillet butternut polenta, cranberry jus, ostrich biltong dust

Battered Fish and Chips malt vinegar, mushy peas, tartare sauce

Gnocchi Gorgonzola creamed gorgonzola sauce, fresh basil

Mushroom Curry red lentils, basmati rice, sambals ^(VE)

Fried Chicken Burger coleslaw, lemon aioli, brioche bun, chips

Clubhouse Plant Burger chickpea and bell pepper patty, brinjal crisps cilantro cream, pickles, jalapeno hummus, brioche bun, chips ^(V)

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DESSERTS

Cheese Selection crackers, preserve

Lemon Tart raspberry ganache, summer berries

Fruit Salad seasonal selection of fruits

Chilled Strawberry and Rooibos Cheesecake strawberry jelly, Rooibos
dusted meringues pieces

YOUNG FLYERS

AVAILABLE FROM MIDDAY

LUNCH AND DINNER

Chicken Noodle Soup pasta noodles, carrots

Breaded Fish Goujons chips, mayonnaise

Mac and Cheese Balls parmesan disk

Banana Split koeksister bites, popcorn syrup, nuts, cream

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DRINKS

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TEA AND COFFEE

English Breakfast / English Breakfast Decaf

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green organic green tea, matcha powder

Three Mint (caffeine free) organic spearmint, fieldmint, peppermint

Chamomile, Vanilla and Manuka Honey (caffeine free) organic

Lemon, Ginger and Manuka Honey (caffeine free) organic

Turmeric Active (caffeine free) organic

Vanilla Chai (caffeine free) organic vanilla, cinnamon, ginger, licorice

Espresso/ Americano / Macchiato / Flat White / Cappuccino / Latte / Mocha

Choice of milk. Vanilla, Hazelnut Syrup

TURNDOWN

Turn Down Toddy hot or malted milk, chocolate spread,
mini marshmallows, Bacardi 8 year old rum, cookie

SOFT DRINKS

Fruit Juices / Soft Drinks / Cordials

SIGNATURE COCKTAILS

Virgin Redhead / Classic Dry Martini / Margarita / Bloody Mary /
Cosmopolitan / Bellini / The Bramble / Espresso Martini / Gin Fizz /
Mojito / Daiquiri / Negroni

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ALCOHOL FREE COCKTAILS

Ruby Shoesday Seedlip Spice, strawberry, sparkle

Peas of Mind Seedlip Garden, tonic, peas

Garden Sour Seedlip Garden, apple, lemon, rosemary, egg white

SPARKLING WINE

L'Ormarins Brut Classique, South Africa, 12.5% abv

L'Ormarins Brut Classique Rosé, South Africa, 12% abv

WHITE WINE

Terra Del Capo Pinot Grigio, South Africa, 12.5% abv

Altima Sauvignon Blanc, South Africa, 13.5% abv

De Wetshof Limestone Hill Chardonnay, South Africa, 13.8% abv

Mont Rochelle Sauvignon Blanc, South Africa, 13.9% abv

RED WINE

Riebeeksrivier Syrah, South Africa, 14.5% abv

Tokara Cabernet Sauvignon, South Africa, 14.2 abv

Protea Merlot, South Africa, 13.7 abv

Mont Rochelle Cabernet Sauvignon, South Africa 14.6% abv

ROSÉ

Jean Roi Cap Provincial Rosé, South Africa, 13.5%

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BEER / CIDER / STOUT

Cape Brewing Company CBC Pilsner, 5.2% abv

Ubuntu Kraal Brewery Soweto Gold Lager, 5% abv

Castle Lite / Hansa / Savanna Dry / Peroni / Heineken / Windhoek Draught /
Corona / Stella Artois / Heineken 0.0 (alcohol free)

SPIRITS

A wide selection of spirits are available from the bar

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