



DINE / DRINK

JOHANNESBURG





Welcome to the Johannesburg Clubhouse

DINNER

SMALL PLATES

- Salt and Pepper Calamari garlic mayo, chilli flakes, grilled lemon
- Cauliflower Ceviche tomato, cucumber, coriander, onion, chilli (V/VE)
- Jerk Baked Chicken Wings mango chutney, celery sticks
- Pea and Spinach Soup crostini, crème fraîche (V)
- Lamb Kofta tzatziki, cabbage, carrot

SALADS

- Ratatouille Salad sun-blushed tomato dressing, seeded crackers, peppers, courgettes, eggplant (V)
- Ostrich and Mango Salad roasted peanuts, coriander, bean sprouts, hoisin dressing
- Greek Salad feta, broad beans, green pepper, olive tapenade (V)

COOKED

- Margherita Flatbread tomato, mozzarella, fresh basil (V)
- Lamb Flatbread spinach puree, halloumi cheese, labneh sauce
- California Grain Bowl mixed grains, avocado, red cabbage, dukkah, poached egg, rocket (V)
- Chicken Tikka Masala Kebab basmati rice, poppadum, naan, tikka sauce, raita, tomato cucumber salad
- Vegetable Tikka Masala basmati rice, poppadum, naan, raita, tomato cucumber salad (V)
- Fried Chicken Burger coleslaw, lemon aioli, chips
- Mushroom Burger cheddar cheese, tomato relish, English mustard mayo, gherkins, red onion, lettuce, chips (V)

DESSERTS

- Chocolate Brownie ice cream, salted caramel sauce (V)
- Eton Mess strawberries, meringue, cream
- Cheese Selection water biscuits, grapes, fruit chutney (V)
- Fruit Salad (V/VE)
- Lemon Sorbet (V/VE)

Eric Lanlard



AVAILABLE UNTIL 6.00PM

We are excited to team up with global baking star, Master Pâtissier Eric Lanlard to present to you a modern twist on the traditional afternoon tea. Eric combines his signature glamour, the finest ingredients and luxurious flavour combinations to create an innovative feast for the senses.

Cream Cheese and Dill Mini Croissant
available with smoked salmon or cucumber

Broccoli, Goat's Cheese and Cress Savoury Tart ^(V)

Warm Scone strawberry preserve, cream ^(V)

Dark Chocolate Brownie salted caramel sauce ^(V)

YOUNG FLYERS

DINNER

Chicken Tenders chips ^(V)

Pasta Carbonara bacon, parmesan

Vegetable Sticks bread sticks, mint yoghurt ^(V)

Tomato Soup ^(V)

Vanilla Ice Cream chocolate sauce ^(V)

DRINKS

COFFEE

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

Choice of milk. Vanilla, hazelnut, almond, caramel syrup

TEA

PG Tips English Breakfast

PG Tips English Breakfast Decaf

Gorgeous Earl Grey organic bergamot, lemon

Supreme Matcha Green Tea 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 ginger, nettle, turmeric

Feel New (caffeine free) organic fennel seed, cardamom pod

Revitalise cinnamon, cardamom, licorice, ginger, spearmint, clove

TURNDOWN

Turn Down Toddy hot or malted milk, Nutella, mini marshmallows,
Bacardi 8 year old rum, shortbread biscuit

SOFT DRINKS

Fruit Juices / Mineral Waters / Soft Drinks

SIGNATURE COCKTAILS

Virgin Redhead / Classic Dry Martini / Dirty Martini / Margarita
Caipirinha / Bloody Mary / Tom Collins / Bellini / The Bramble / Gimlet
Mojito / Daiquiri / The Manhattan

ALCOHOL FREE COCKTAILS

Peas of Mind Seedlip Garden, tonic, peas
Ruby Shoesday Seedlip Spice, strawberry, sparkle
Garden Sour Seedlip Garden, apple, lemon, rosemary, egg white

WINES / BEERS / SPIRITS

SPARKLING WINE

Silverthorn Green Man Brut Méthode Cap Classique, South Africa, 12% abv
Silverthorn The Genie Méthode Cap Classique Rosé, South Africa, 12% abv

WHITE WINE

2017 Eagles Nest Viognier, South Africa, 14% abv
2018 Jordan Inspector Peringuey Chenin Blanc, South Africa, 14% abv
2016 Oystercatcher White Pearl, South Africa, 13% abv
Mont Rochelle Chardonnay, South Africa, 13% abv
Mont Rochelle Sauvignon Blanc, South Africa, 13.9% abv

RED WINE

2015 Jordan Black Magic Merlot, South Africa, 14% abv
2017 Doolhof Dark Lady of the Labyrinth Pinotage, South Africa, 14.5% abv
2015 Fairview Extraño Tempranillo, Grenache and Carignan, South Africa,
14% abv
Mont Rochelle Syrah, South Africa, 14.5% abv
Mont Rochelle Cabernet Sauvignon, South Africa, 14.6% abv

ROSÉ WINE

2019 Allée Bleue Starlette Shiraz Rosé, South Africa, 13% abv

BEER / CIDER / STOUT

Devil's Peak Pale Ale, 4% abv
Cape Brewing Company CBC Pilsner, 5.2% abv
Ubuntu Kraal Brewery Soweto Gold Lager, 5% abv
AND UNION Friday Über IPA, 6.5% abv

SPIRITS

A wide selection of Spirits are available from the bar



