

Breakfast

Complimentary

PANCAKES

Home made pancakes with cinnamon & honey

EGGS OF YOUR CHOICE

(scrambled, poached or fried)
with a choice of:

- Herbed baked beans
- Roasted potatoes
- Bacon
- Sausages
- Mushrooms
- Tomatoes

We also have a delicious buffet of breads and pastries, fruit salad, bran flakes, yoghurts and juices available

*Please mention if you have any dietary requirements

Lunch

AMANZI BURGER

R90

Beef burger with cheddar cheese, lettuce, tomato, gherkins, red onion & Amanzi basting sauce on a sesame seed roll served with hand cut chips

BLT

R50

Bacon, lettuce, tomato sandwich served with a cheesy mayo spread

ANCHOVY TOAST

R50

Anchovies, tomato salsa, avocado and balsamic glaze

CHICKEN MAYO

R50

Chicken & spring onion with a herbed homemade mayo infusion

HAM AND CHEDDAR

R45

Ham, cheddar cheese, tomatoes and onion

EMMENTALER

R45

Emmentaler, tomatoes and rocket

Salads: Available for lunch & dinner

ROASTED VEG SALAD

R70

Honey and thyme roasted seasonal vegetables with a touch of lettuce

GREEK SALAD

R60

Lettuce, feta cheese, cucumber, olives, onions, tomatoes & origanum herbs

CEASER SALAD

R75

Lettuce, croutons, parmesan, soft egg, anchovy dressing, bacon

Soup

BUTTERNUT SOUP

R60

Creamy butternut soup with nutmeg cinnamon and cloves

Dinner

FRESH FISH

R115

Grilled line fish with seasonal greens and beurre blanc citron

STEAK AND CHIPS

R120

Grilled Sirloin with hand cut chips & homemade pesto mayo

PORK TREAT

R120

Honey glazed pork chops on buttery mashed potatoes with a creamy mustard veg sauce

CHICKEN & MIXED VEG STIRFRY

R80

Tandoori spiced chicken with seasonal mixed veg, handcut chips & homemade herbed mayo

BOLOGNAISE PASTA

R90

Traditional beef bolognese pasta topped with parmesan cheese

CARBONARA

R90

Creamy, smokey and indulgent. Served with bacon, egg & parmesan with a touch of garlic

POMODORO

R70

Rich tomato sauce with a touch of fresh basil, thyme and coriander

BUTTERNUT AUGRATIN

R80

Sage baked butternut, broccoli and a cheese gratin

Dessert

CHOCOLATE CAKE

R40

Warm fudgy chocolate cake with chai spices served with whipped cream

BAKED CHEESE CAKE

R40

Baked cheese cake served with a splash of minted berry coulis

Kids Menu

Bolognese spaghetti

R60

Macaroni & cheese

R45

Chicken nuggets & chips

R50

Small chips

R15

Drinks

BEERS & CIDERS

Castle, Castle-light, Hansa, Windhoek, Windhoek light, Black Label, Amstel R20

Heineken, Peroni, Savanna, Savanna light, Hunters-Dry, Windhoek Draught R25

SOFT DRINKS

Coke, Coke light, Coke Zero, Tab, Sprite, Fanta, Creme-Soda, Appletiser/Grappetiser, Ice-Tea, Tomato cocktail R20

500ml Water (Sparkling or Still) R15

Red Bull R25

Cordial R10

APERITIFS

Martini Bianco/ Extra Dry, Pernod, Campari R20

SPIRITS

Kahlua, Fish Eagle, Bells, R20

J&B, Smirnoff, Klipdrift R20

K.W.V 10yr old, Gordons Gin, Johnnie, Walker Red, Amarula, Captain Morgan, Jamesons, Archers, Bols Liqueur R20

Jack Daniels, Johnnie Walker Black R30

Talisker Whiskey R45

COFFEE & TEA

Irish coffee R35

Cappuccino R20

Espresso R18

Double espresso R20

Hot chocolate R22

Refreshments served during high tea are complimentary (2:30pm - 4:30pm)

WHITE WINE

De Wetshof Chardonnay R150

Haute Cabrière Chardonnay R160
Pinot Noir

Cederberg Rose R160

Tokara Sauvignon Blanc R190

Anthonij Rupert Protea Rose R140

Anthonij Rupert Protea Sauv Blanc R120

RED WINE

Beyerskloof Pinotage R160

Leopard's Leap CabSav/Merlot R180

Rupert & Rothschild Classique R380

Springfield Whole Berry Cabernet Sauvignon R390

SPARKLING WINE

Villiera Tradition Brut R150

Steenberg Sauv Blanc Brut R240

Graham Beck Brut R195

Pongracz Brut R280

Moet & Chandon Brut Imperial R1200

WINE BY THE GLASS

House White R20

House Red R20

Stellenrust Sauvignon Blanc (375ml) R60

Chateau Libertas (250ml) R60

Nederburg Cabernet Sauvignon (250ml) R70

Sherry R30

Port R20

Snacks

Biltong & droewors R50

Herbed olives R40

Paprika infused toasted nuts R40

Rosemary-truffle infused popcorn R30

