



ERINVALE ESTATE
HOTEL & SPA

DINNER MENU

STARTERS

SOUP OF THE DAY	35
Made fresh daily. Ask your waiter for details	
CREOLE SPICED CALAMARI TUBES	46
Pan fried Patagonian calamari tubes with Creole spices and licked with a ginger and honey reduction	
TIGER PRAWN GAZPACHO	55
Chilled spicy Spanish tomato soup topped with butter and lemon pan fried tiger prawns	
JAPANESE CRUMBED CAMEMBERT	48
Half a round of ripe camembert crumbed with seasoned Japanese crumbs and fried till crisp, served with toasted ciabata and a splash of passion fruit coulis	
PARMA HAM SLIVERS	76
Paper thin cured pork from the mountains of Parma topped with goats cheese, roasted cherry tomato, organic baby leaves finished with a drizzle of basil pesto	
TUNA CARPACCIO	63
Sliced light cured yellow fin tuna touched by a honey soy reduction and garnished with lemon zest, chiffande of pickled ginger and a micro salad	
VEG TOWER	58
A tower of oven roasted peppers, aubergines and marrows, layered with herbed ricotta and finished with a basil pesto	



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SALADS

All salads are meal size and made using 100% organic greens

ERINVALE GREEK	56
Organic leaves with Danish feta, roast cherry tomatoes, olives, avocado and a mustard and lime vinaigrette	
VENISON	72
Organic leaves with smoked venison, sundried tomatoes, shaved parmesan, Nile dukka and a balsamic vinaigrette	
GREEN	45
Organic leaves with swiss chard, avocado, cucumber, garlic croutons and a green goddess dressing	
CHICKEN CAESAR	68
Organic Cos leaves with spicy chicken strips, shaved parmesan, garlic croutons and a creamy Caesar dressing	
FOUR CHEESE	57
Organic leaves with blue cheese, ripe brie, cheddar, creamy Danish feta and preserved figs	
PRAWN AND AVOCADO	83
Organic leaves with grilled tiger prawns and avocado, dressed with seafood mayonnaise	
SMOKED SALMON	78
Smoked salmon pocket filled with organic lettuce, onions, cream cheese, cucumber and tomato, garnished with lemon and capers	



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MAIN COURSE

ERINVALE BURGER 73

200g beef patty with roast brown mushrooms, grilled shoulder bacon and sliced cheddar cheese topped with peppadew pesto and served with spicy potato wedges

PASTA DE SPECIALE SQ

Daily made pasta. Ask you're waiter for details

SZECHWAN BEEF FILLET 118

250g A grade beef fillet rolled in a Szechwan and herb pepper mix, Char grilled and served with crispy potato disks, roasted peppers and a saffron infused Hollandaise

BEEF SIRLOIN 94

300g of mid cut prime sirloin, char grilled and served with herb butter tossed new potatoes and finished with a rich Bordelaise sauce

GRILLED LINEFISH 92

Fresh caught line fish dusted with Spanish paprika, grilled and served on lemon & herb rissoni, finished with a walnut & lemon zest cream reduction

LAMB RUMP 93

200g Char grilled Karoo lamb served on herb roasted butternut with pumpkin seeds, finished with a red wine and rosemary jus

PORK NECK 82

Deboned pork neck steaks pan-fried in clarified butter and served with basil pesto mash potatoes, sautéed wild mushrooms and an apple cider & onion jus

ROAST CHICKEN 72

Marinated legs and thighs, crisply roasted, and served with Cajun roasted new potatoes and finished with a rosemary and goats cheese reduction

CHICKEN & PRAWN CURRY 89

Thai style green chicken and Mozambican tiger prawn curry, served with cumin and coriander basmati rice with crisp fried glass noodles



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DESSERTS

CHEESE BOARD FOR TWO

95

A selection of local and international cheeses served with crackers and preserves

CAKE OF THE DAY

SQ

Made fresh daily. Ask for details

CRÈME BRÛLÉE

32

Infused with Van Der Hum and served with a gingerbread biscotti

SUMMER SORBET

34

Watermelon, vodka and chilli sorbet served in a brandy snap basket and surrounded by melon balls

AFTER EIGHT

42

Triangular layers of sponge & peppermint crisp mousse and finished with an Amarula cream

DEEP FRIED ICE CREAM

36

Vanilla infused ice cream wrapped in phyllo pastry and finished with a butterscotch sauce

ICE CREAM TRIO

43

Choc chip, peppermint crisp and honeycomb ice cream in a brandy snap basket

PECAN PIE

44

Pecan and cranberry tartlet finished with a lavender and honey cream