



PUB & TERRACE MENU

STARTERS

SOUP OF THE DAY	R 35
Made fresh daily. Ask your waiter for details	
CALAMARI TUBES	R 46
Pan fried with cajun spices and a honey and ginger reduction	
PAN FRIED CHICKEN LIVERS	R 48
Chicken livers flambéed in brandy and spiced with Mozambican peri-peri	
PRAWN GAZPACHO	R 55
Cold spicy tomato soup garnished with grilled tiger prawns	
VEG TOWER	R 58
A tower of roasted peppers, aubergines, marrows, ricotta and basil pesto	
QUESADILLA'S	R 60
Toasted tortillas filled with bacon, cheese, avocado and peppadew	
PLOUGHMAN'S PLATTER	R 92
A selection of local cheeses and cured cold cuts served with seed loaf, crackers and preserves	

SALADS

All salads are meal sized and made with only organically grown leaves

ERINVALE GREEK	R 56
Organic leaves with Danish feta, roast cherry tomatoes, olives, avocado and a mustard and lime vinaigrette	
VENISON	R 72
Organic leaves with smoked venison, sundried tomatoes, shaved parmesan, Nile dukka and a balsamic vinaigrette	

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GREEN	R 45
Organic leaves with swiss chard, avocado, cucumber, garlic croutons and a green goddess dressing	
CHICKEN CAESAR	R 68
Organic Cos leaves with spicy chicken strips, shaved parmesan, garlic croutons and a creamy Caesar dressing	
FOUR CHEESE	R 57
Organic leaves with blue cheese, ripe brie, cheddar, creamy Danish feta and preserved figs	
PRAWN AND AVOCADO	R 83
Organic leaves with grilled tiger prawns and avocado, dressed with seafood mayonnaise	
SMOKED SALMON	R 78
Smoked salmon pocket filled with organic lettuce, onions, cream cheese, cucumber and tomato, garnished with lemon and capers	

OPEN SANDWICHES

All sandwiches served with a small side salad and a nibble of chips

CLUB	R 49
Double decked and filled with grilled chicken, bacon, tomato, cheddar, and basil mayonnaise. Served on your choice of white or brown bread	
STEAK	R 82
Slivers of grilled prime steak served on a toasted baguette with sautéed onions	
SMOKED SALMON	R 78
Local smoked salmon trout, sliced onion, capers and cream cheese, served on ciabatta, bagel or health bread	
GYPSY HAM	R 67
Sliced gypsy ham with sliced tomato and grated mature cheddar, served on ciabatta, bagel or health bread	

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ROAST CHICKEN	R 56
Shredded roast chicken with rocket and basil mayonnaise, served on ciabatta, bagel or health bread	
PRAWN & AVOCADO	R 87
Grilled tiger prawns tossed with seafood mayonnaise on avocado and fresh rocket, served on ciabatta, bagel or health bread	
TRI COLOUR	R 58
Sliced mozzarella, avocado and tomato on organic greens topped with basil pesto and served on ciabatta, bagel or health bread	

MAIN COURSE

ERINVALE BURGER	R 73
200g homemade beef patty topped with bacon, brown mushroom, sliced cheddar cheese and topped with a peppadew pesto and served with crispy chips	
PASTA OF THE DAY	SQ
Daily made pasta. Ask you're waiter for details	
GRILLED SIRLOIN	R 94
300g Char grilled served with chips and a fresh medley of vegetables and finished with a whole grain mustard sauce	
GRILLED LINEFISH	R 92
Fresh caught line fish served with chips and a fresh medley of vegetables finished with a garlic and herb butter	
CHICKEN & PRAWN CURRY	R 89
Thai style green coconut curry served with basmati rice	
ROAST CHICKEN	R 72
Marinated legs and thighs, crisply roasted, and served with a fresh medley of vegetables and crispy chips and finished with a rosemary and goats cheese reduction	



DESSERTS

CAKE OF THE DAY	SQ
Made fresh daily. Ask for details	
CRÈME BRÛLÉE	R 32
Infused with Van Der Hum and served with a gingerbread biscotti	
DEEP FRIED ICE CREAM	R 36
Vanilla infused ice cream wrapped in phyllo pastry and finished with a butterscotch sauce	
ICE CREAM TRIO	R 43
Choc chip, peppermint crisp and honeycomb ice cream in a brandy snap basket	
SUMMER SORBET	R 34
Watermelon, vodka and chilli sorbet served in a brandy snap basket and surrounded by melon balls	
AFTER EIGHT	R 42
Triangular layers of sponge & peppermint crisp mousse and finished with an Amarula cream	
PECAN PIE	R 44
Pecan and cranberry tartlet finished with a lavender and honey cream	