



ALA
CARTE



LIGHT MEALS

Small Plates

Ravioli	R 60
A small portion of spinach and Ricotta ravioli served with a brown butter sage sauce.	
Crumbed Mushrooms (V)	R 65
A portion of Panko crumbed mushrooms served with Dijon sour cream.	
Bobotie Spring Rolls	R 75
Three Bobotie spring rolls served with turmeric coconut sauce and caramelized onion.	
Bitterballen	R 80
A small portion of Bitterballen served with a mustard sauce.	
Chicken Strips	R 80
<i>100g of Panko crumbed chicken strips served with a sweet mustard aioli.</i>	
Pork Belly	R 100
<i>250g of honey soy pork belly served with a Miso aioli, coriander oil and sesame seeds.</i>	
Calamari 2-ways	R 125
<i>100g Grilled calamari tubes, fried heads, Gochujang dipping sauce served with a slice of Ciabatta.</i>	



LIGHT MEALS

Bowl Foods

Vegetable Stir-Fry (V)	R 55
<i>Egg noodles with stir-fry vegetables and a soy sauce. Add: Grilled chicken or Calamari.</i>	R30/R55
Sweet Potato, Butterbean & Spinach (V) (PB)	R 70
<i>Sweet potato, butterbeans and spinach with a tomato and herb sauce with flavours of coriander and cumin.</i>	
Vegetable Bowl (V)(PB)	R 75
<i>Hummus, Dukkha, cabbage, roasted butternut with balsamic mustard, cucumber, carrots and quinoa.</i>	
Chicken Bowl	R 105
<i>Grilled chicken breast, chickpeas, avocado salsa, couscous with a secret spicy tomato sauce and a blue cheese phyllo pastry.</i>	
Trout Bowl	R 120
<i>Smoked salmon trout, roasted tomato cream cheese, pickled onion, capers, sundried tomato pesto, cucumber and rice.</i>	
Chicken Chorizo Pasta	R 120
<i>150g Penne pasta with roasted cherry tomatoes, peppadews, caramelised onions, crushed garlic, chilli and pecorino shavings.</i>	
Potato Gnocchi	R 130
<i>Potato gnocchi served with truffle mushrooms and parmesan.</i>	
Prawn & Chicken Curry	R 185
<i>150g of chicken, 150g of prawns served with a basmati rice, tomato sambal and a poppadom.</i>	



SALADS

Caesar Salad

R 110

Fresh cos lettuce with anchovy fillets, crispy bacon bits, toasted croutons and pecorino shavings and tossed in a homemade Caesar dressing.

Greek Salad (V)

R 110

Selected seasonal leaves with cherry tomatoes, cucumber, calamata olives, feta, red onion slithers and served with a traditional Greek dressing.

Chicken Salad

R 130

Selected seasonal leaves with roast chicken, cherry tomatoes, cucumber, avocado, red onion slithers and served with a honey mustard dressing.

Seasonal Salad

SQ

Request current seasonal salad from your waiter.



GRILLS

Classic Burger	R 120
<i>180g beef patty 160g chicken breast 150g beetroot & bean patty Toasted Brioche bun with salad greens, sliced tomato, dill cucumber, aioli topped with crispy fried onions and served with fries.</i>	
Erinvale Burger	R 155
<i>Toasted Brioche bun with salad greens, aioli, sliced tomato, dill cucumber, crispy bacon, crispy onions, cheddar cheese and served with fries.</i>	
Chef's Burger	R 155
<i>Toasted Brioche bun with salad greens, secret sauce, aioli, sliced tomato, smoked Gouda, avocado, dill cucumber, onion marmalade and served with fries.</i>	
Beef Ribeye Steak (300g) with roasted garlic parsley butter and crispy onions	R 250
Beef Fillet Steak (200g) with roasted garlic parsley butter and crispy onions	R 200
Venison Steak (200g) served with an Amarla sauce and crispy onions	R 200
Sides	R 30
<i>Fries, Garden Salad, Greek Salad, Buttered Mash or Vegetables</i>	
Sauces	R 35
<i>Green Peppercorn, Mushroom, Three Cheese sauce, Gochujang, Chimichuri or Aioli</i>	



CLASSICS

Chicken Schnitzel	R 120
<i>160g of crumbed and fried chicken breast with a homemade three cheese sauce or mushroom sauce, fresh lemon and served with fries.</i>	
Club Sandwich	R 135
<i>Fresh Grilled chicken breast, lettuce, sweet chilli mayonnaise, crispy bacon, sliced tomato and served on brown or white toast.</i>	
Fish & Chips	R 150
<i>200g Tempura battered hake fillet served with fries, pea-mint-feta salad and a tartare sauce.</i>	
Crumbed Kasler	R 175
<i>Crumbed Kasler chops with a mustard aioli served with red cabbage, apple and bacon slaw with an orange dressing and wholegrain mustard baby potatoes.</i>	
Catch of the Day	R 185
<i>Line fish of the day served with mashed potato, vegetables and a honey mustard dill sauce.</i>	



PIZZA

Margaritha Pizza (V)	R 85
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella and oregano.</i>	
The Birdie Pizza	R 130
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella, grilled chicken, peppadews, onion jam, rocket and oregano.</i>	
Republic Pizza	R 135
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella, bacon, feta, avocado and oregano.</i>	
Caprese Pizza (V)	R 140
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella, bocconcini, tomato, basil and a balsamic glaze.</i>	
Triple Bogey Pizza	R 160
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella, bacon, ham, chorizo, mushrooms and oregano.</i>	
Pulled Pork Pizza	R 160
<i>Wood fired, hand rolled base with a homemade Neapolitan sauce, mozzarella, pulled pork, cheddar, red onion, BBQ sauce and rocket.</i>	

Sides

<i>Feta Cheese</i>	R 25
<i>Grilled chicken</i>	R 30
<i>Avocado</i>	R 30
<i>Bacon</i>	R 35



DESSERTS

Homemade Ice Cream Trio	R 55
Chocolate Torte (GF) <i>Chocolate torte with whipped creme fraiche and honeycomb.</i>	R 60
Apple Crumble <i>Traditional apple crumble pudding served with a creme anglaise and vanilla ice cream.</i>	R 70
Homemade Cheesecake <i>Traditional homemade cheesecake served with fresh cream.</i>	R 80
Cheese Board <i>Camembert, goat's cheese, cumin cheddar and flavoured Gouda served with fresh fruit, olives, tomato chilli jam and toasted bread.</i>	R 110
Add Charcuterie: Salami, biltong and Parma ham.	R 75