

## **Soups**

Cedar Hill broccoli & celery soup	v /nv
V Ivy Bank Roast Pepper & garden tomato soup	
Woodstock Roast Pumpkin & burnt garlic soup	v /nv
V French onion soup with Mozzarella toasted country bread	
Raindrops on Roses Minestrone Soup with homemade Pesto	v /nv
Snow Mountain Spicy Shrimp & Corn Soup with peruvian avocado	

## **Salads**

V Winter line fresh buffalo mozzarella, summer tomato slices dressed with homemade balsamic reduction & crispy fried basil leaves

V Wild beetroot & orange salad with goat cheese, caramelized walnuts & rocket

V Ferndale feta & pear salad with rocket, fresh mountain greens & house special citrus vinaigrette

Farm Fresh tomato, cucumber, chickpea, black olive & goat cheese salad with pesto & orange dressing  
v: /Chicken:

Peach, wild rocket & Burrata salad with candied walnuts & basil mustard vinaigrette  
v: / prosciutto:

Melrose salad with Peruvian avocado mousse, grilled chicken, mountain greens & buttermilk-mayo cilantro dressing

Orange & Maple Bacon Salad with Dijon spiced dressing

Wynberg grilled chicken goat cheese salad with tangy citrus dressing

Smoked Salmon salad with rocket & amaranth leaves, cucumber, red onions & dill mustard dressing  
/Italian Cherries:

## **All Day Breakfast**

Cherry Blossom crepes with cinnamon cream, wild cherry preserve, honey & walnuts

Roxbury ham and bacon club sandwich with old world sausage & fried egg served with French fries

Spicy Pulled Chicken sub sandwich with fresh lettuce, French Fries coleslaw, wholegrain mustard served with extra French fries

V Chestnut Hill Italian tomato & melted mozzarella cheese calzone served with honey Dijon & garden-fresh salad

V Music & Mountains BBQ sauce, mushroom and goat cheese calzone served with honey Dijon mustard dressing & garden-fresh salad

V Beaumont Three Cheese Calzone with ricotta, mozzarella, parmesan & spicy bell peppers

Mountain Lark bacon, cream cheese, spring onions & garlic calzone served with honey Dijon & garden-fresh salad

## **Burgers**

V Wild Conifers cheddar cheese vegetable burger with jalapenos & gherkins & a side of hand-cut fries

V Herb Crusted Cottage Cheese Burger with Pesto vegetables & Cheddar Cheese Sauce

Elm woods tender chicken burger with jalapenos, gherkins & farm fresh lettuce served with hand-cut fries

St. Bernard grilled chicken bacon burger with a cheddar cheese sauce, served with hand-cut fries

Antler's Nest classic Lamb burger with jalapenos & gherkins, served with hand-cut fries

French onion soup Lamb burger with English cheddar cheese sauce served with hand-cut fries

Mountain Spring Crumb Fried Fish Burger with homemade tartare sauce & hand-cut fries

Half Pounder Lamb burger topped with gherkins & iceberg lettuce, served with hand-cut fries

Bear Hill sliders topped with

house made pulled chicken, mountain spiced relish and served with pickled onions  
spanish chorizo and homemade salsa

### **Pizza**

V Clandestine Affair goat cheese pizza with basil pesto & sundried tomatoes

V Northern Lights bocconcini pizza with rocket, cherry tomato & pesto

V White Christmas ricotta pizza with mushroom, thyme & parmesan cheese

V Sweet Hydrangea melted cheese pizza with Italian mozzarella, fresh ricotta, grated parmesan  
& smoked cheddar

V Mayflower pizza with aubergine, zucchini, sundried tomatoes topped with fresh buffalo  
mozzarella, garden spinach & mushrooms

V Silver Leaf pizza with olive tapenade, bell peppers, mushrooms & caramelized onions

Spring Hill Salami pizza with chunks of tender chicken and our signature BBQ Sauce

Weeping Willows prawn pizza with mascarpone, parmesan, cherry tomato & chilli flakes

Italian Pepperoni pizza with buffalo mozzarella cheese

Grilled Chicken, mixed peppers, mushrooms, black olives & fresh basil pizza

Wild Rocket Pizza with Italian Prosciutto, Mozzarella & Parmesan

Spicy Spanish Chorizo Pizza with sundried tomatoes, chilli flakes & mozzarella

### **Sandwiches & Calzones**

V Landour Rain vegetable club sandwich with a layer of zucchini, beans, broccoli in mayo over  
peppers & onions mixed homemade salsa

Hampton Court Pork Belly sub sandwich with fresh apple, rocket, homemade wholegrain  
mustard & cold garlic dressing served with fries & salad

Mont Claire's Pulled chicken and chicken ham sub sandwich with homemade vinaigrette & fresh  
lettuce served with fries

## Small Plates

Chamonix hand-cut fries topped with cheddar & sprinkled with assorted herbs, jalapenos & peppers  
v:/Spanish chorizo:

V Hillside Café Cheese Platter with seasonal fruit, Brie, house baked parmesan crackers, spiced ricotta, red cheddar, green olives, red grapes, smoked gouda, fresh mozzarella, homemade cherry preserve & walnuts

V Pine Dew bruschetta with tomato, buffalo mozzarella, basil dressing & microgreens

Cloverdale jacket potato filled with fresh creamy potato mash and

V sour cream & chives

V sautéed mushroom & cheddar cheese

bacon, pickles and jalapenos

lamb chili & cheddar cheese

V BBQ mushroom sliders with peruvian avocado, cilantro & red onion relish

Roselyn peruvian avocado mousse bruschetta on sourdough bread topped with

V avocado mash, feta cheese & chili oil

smoked salmon, red onion & capers

V Dahlia Estate vegetarian skewers with a mix of three beans served with homemade tomato confit

Emily's baked nachos served with sour cream, salsa and topped with

V melted Cheese & country style refried beans

grilled chicken cubes and melted cheese

homemade Lamb Chili

V Crispy fried Risotto Fritters served with a spicy Italian Pomodoro sauce

Bourbon & Bacon Jam Bruschetta with Sliced Parmesan & a Drizzle of Chili Oil

Beer battered fish and chips served with homemade tartar

Basa: /Sole:

Summer Cottage chicken wings in homemade BBQ sauce

/hot sauce:

Country Style Crunchy Fried Chicken Strips served with honey mustard sauce and Hand-Cut Fries

Grilled Lamb Skewers with house spices & tomato confit

Grilled Prawn Skewers with butter, garlic, lemon & chili served with tartare sauce

Oak Forest Butter Crepes filled with chocolate hazelnut Nutella, fresh bananas & topped with homemade strawberry preserve and whipped cream

Ally's Soft Homemade Crepes topped with caramelized bananas, rich caramel sauce, biscuit crumble & ice cream

Black Forest pancakes with dark chocolate, cherry preserve & whipped cream

Wynberg homemade pancakes with maple syrup & melted butter

Landour Woods Butter Pancakes loaded with Philadelphia Cheesecake, homemade preserves & whipped cream  
(choice of blueberry or strawberry)

Butter Pancakes with Bacon Rashers & Bourbon Caramel Sauce

Dancing Pines Waffles with homemade strawberry preserve & whipped cream

Windermere Waffles topped with Nutella & fresh Banana

Alpine Lane omelette with smoked salmon, goat cheese, chives & rocket leaves

Sunny Side up with cream cheese, peruvian avocado mousse & cured tomatoes

Bear mountain spinach & asparagus omelette with goat cheese, country style fries & baked beans

Wild Tulip cheddar cheese omelette served with crispy bacon & pork franks

Paprika spiced Poached eggs with cream cheese, dill & salmon

Fern Hill Sauteed Mushroom & spinach poached eggs with our special Hollandaise sauce

Homestead scrambled eggs on multi grain toast with salsa of peruvian avocado, tomato, spring onion, coriander, lime & ricotta cheese  
v/Imported Spanish chorizo:

Six pack egg white omelette with quinoa, cherry tomato, pine nuts, feta & creamed spinach

V Cedar & Oak mushrooms on toast with multigrain bread, parmesan & fresh shiitake mushroom

V Steamed spinach, wild mushrooms & lemon thyme on toast

## **Desserts**

Rainy Mountain pastry with homemade chocolate sponge topped with homemade chocolate truffle

West View Old Fashioned Chocolate Éclair

St. Claire's Tiramisu with Italian mascarpone, Savoiardi biscuits & homemade coffee liqueur

Strawberry Fields mixed berry Cheesecake blended with Philadelphia cream cheese

Sponge cake with seasonal fruit (mango/strawberry), mascarpone cheese & whipped cream

Windsor Hill chocolate brownie with ice cream

Rosemount Bread Butter Pudding

V Maybank banana toffee pie with honeycomb

V Creamy coffee flavoured panna cotta topped with honey toasted walnuts

V Viennese Waltz apple crumble with butter & ground cinnamon

V Dark chocolate mousse topped with homemade strawberry preserve

Nutella Oreo cheesecake topped with whipped cream & Oreo crumble

Last Waltz spaghetti with parmesan, parsley, tossed in chilli, garlic & extra virgin olive oil  
Veg: /chicken: /prawns:

Vincent Hill spaghetti with parmesan, parsley, tossed in chilli, garlic & extra virgin olive oil with  
grilled king prawns

Moss Cottage Cajun style penne & fusili with spanish chorizo, tender cubes of chicken & shrimp  
sautéed in extra virgin olive oil

V Welham's spinach and ricotta ravioli with creamy tomato sauce

V Creamy mushroom filled ravioli with creamy tomato sauce

Lamb Ragu filled ravioli with a white mascarpone sauce

Spicy Ravioli filled with sweet corn & jalapenos served in a creamy sauce  
Norwegian Smoked Salmon filled ravioli in a lemon & dill butter sauce

V Sunny Brook pumpkin risotto with parmesan & rosemary v: /Chili Prawns:

V Orchard Lane shiitake, button & cremini mushroom risotto in creamy white sauce topped with  
parmesan cheese & parsley

V Creamy spinach risotto with roasted almonds & homemade parmesan cracker crumble

Smoked Salmon risotto topped with parmesan cheese & fresh cream

### **Sizzlers**

V Autumn Leaves pan seared cottage cheese patty with a creamy tomato & basil sauce

Wolf Range juicy chicken sizzler in pepper mushroom sauce

Cook and Fillet's grilled fish sizzler with spicy orange sauce  
Basa: /Red Snapper:

Deer Crest lamb sizzler with black peppercorn jus

Lucy's prawn sizzler tossed in butter, garlic & chili red sauce

Alyndale's Pork Chop sizzler with Pepper Mushroom sauce

**All sizzlers served with baked potatoes and sour cream, creamed spinach and herbed parsley rice**

Berkshire roast duck served with  
grilled asparagus & baby potato topped with duck jus  
homemade mashed potato, green olives in duck jus

Grilled tender basa fish with lemon butter sauce

Grilled fillet of sole with brown butter sauce, parsley & lemon

Hackman's grilled Red Snapper cooked with  
homemade romesco sauce  
lamb chili and chorizo

Pan Grilled Salmon Steak over a bed of Sautced Vegetables and Spaghetti Aglio Olio

Rhododendron Lane potato rosti with smoked salmon topped with mustard cheese sauce &  
crispy capers

### **Pasta & Risotto**

Holly Cottage fettuccine cooked in white sauce with spinach & mascarpone cheese  
v: /nv:

Rose Bank fettuccine cooked in white sauce with bacon & mascarpone cheese

V Brentwood tagliatelle with wild porcini mushrooms, topped with parmesan & truffle oil

Lake Mist penne & fusilli topped with Italian red sauce, parmesan cheese & parsley  
v: /nv:

Lone Oak penne & fusilli topped with Italian red sauce, parmesan cheese & a chicken schnitzel  
cutlet

Secret Crush tender minced lamb cooked with tomatoes & garlic served over spaghetti with  
zucchini crisps

V Lonely Cypress Mac & Cheese with English cheddar v: /nv:

Smoked salmon Mac & Cheese with a topping of herbs, parmesan & sourdough crumble



## **Mains**

V Smoked sweet potato & goat cheese gnocchi in a spiced butter sauce

V Fresh Veg Stew of fresh kale & chickpeas in a spicy creamy sauce

V Buttery gnocchi made with spinach, goat cheese & served with a rich parmesan sauce

V Baked Summer Vegetables stuffed Aubergine halves, topped with Mozzarella served with Garlic Toast & Salad

V Countryside Ratatouille with green and yellow zucchini, eggplant tossed in extra virgin olive oil served with an olive tapenade

V Swiss Mountain Rosti with melted cheese, served with a topping of creamy mushroom & thyme sauce

V Mountain Larkspur baked spinach & corn in white sauce and fresh cream

V Hillcrest cabbage rolls stuffed with cured tomatoes, herbed rice, spinach & cheese in a creamy red sauce, baked with a topping of Parmesan

V Trio of Mushroom Pot Pie in Porcini Sauce topped with Homemade puff pastry crust

Country Ranch chicken stroganoff with celery, white wine & cream

Swiss Chalet roast chicken with rosemary baby potatoes & asparagus

Seven Chimney's tender chicken breast stuffed with spinach in white wine sauce

Tender Chicken breast wrapped in bacon stuffed with English cheddar served with mashed potatoes & garden-fresh salad

Smokey Lodge Chicken Pot Pie with mushrooms, fresh herbs & a flaky homemade crust

Everest Hill honey glazed pork chops served with jacket potatoes & garden-fresh salad

Slow roasted Pork Belly with honey mustard served with homemade potato mash

Summer Woods grilled lamb chops with sautéed spinach & roasted cherry tomatoes

Blue Mountain lamb shanks served with mashed potatoes, garden-fresh salad & lamb jus