



Hacklewood Hill COUNTRY HOUSE



THE RESTAURANT

Starters

Roasted Tomato Soup

Topped with Crispy Croutons & Micro Greens

R95

Brown Mushroom & Spinach Risotto

Topped with Parmesan Shavings, Truffle Oil & Micro Greens

R110

Garlic & Herb Marinated Steak Salad

Served With Mixed Greens, Red Onion, Cucumber, Carrot Cherry Tomato, Basil Pesto, Herb Oil, Feta & Balsamic Reduction

R125

Main

Beef Fillet

Served with Baby Hasselback Potatoes, Wilted Spinach, Butternut Puree, Seasonal Vegetables & Pepper Sauce

R270

Kudu Loin

Served on Sautee Potatoes, With Wilted Spinach, Seasonal Vegetables & Red Wine Infused Jus

R270

Seafood Chowder

Medley of Seafood in a White Wine and Garlic Crème Topped with Parsley & Served with Toasted Ciabatta

R265

Basil Pesto Linguine

Topped with Parmesan Shavings, Roasted Cherry Tomatoes & Micro Greens

R195

Dessert

Eton Mess

Delicate Meringues with Mixed Berry Compote, Seasonal Berries & Whipped Cream

R125

Lemon Posset

Topped with Passionfruit Coulis, Vanilla Crumble, Seasonal Berries & Biscotti

R95

Dark Chocolate Lava Pot

Served with Cocoa Crumble, Fresh Berries, Mixes Berry Compote & Vanilla ice Cream

R125