

TREESTOOMENU



Enjoy!

BREAKFAST

Served 7.00 – 08.00am daily (7.30-09.00
Sundays/public holidays)

Good Morning! Goeie Môre! Sawubona! Dumela!
Xawani! Molo!

Bonjour! Goedemorgan! Guten Morgan! Bom Dia!
¡Buenos Días! Buon Giorno! God Morgen! Bore Da!
Maidín Mhaith! Kia Ora! Kalimera! 早上好
Д, о б р о е у т р, الخير صباح!
おはようございます!

ON YOUR TABLE ARE:-
Sugar, Butter, Jam and Marmalade

PLEASE HELP YOURSELF FROM THE
BUFFET OF:-

Breakfast cereals, Cold Meats, Cheeses, Sauces and Relishes,
Fresh Fruit, Yogurts, Various Fruit Juices, Various Teas,
Locally-Produced Coffee, Cold Milk (Hot Milk available on
request).

PLEASE ORDER FROM YOUR SERVER:-

White and/or Brown Toast,
Eggs – Fried, Poached, Scrambled, Boiled or as an Omelette,
Bacon, Beef Sausage, Mushroom, Cooked Tomato, Baked
Beans

TAKEAWAY BREAKFAST:-

Meat and/or cheese sandwich, Yogurt, Cereal Bar, Fruit and
Fruit Juice

PLEASE ORDER YOUR TAKEAWAY BY 1800
THE NIGHT BEFORE YOU REQUIRE IT.

R150.00
residents
– R85.00
children
under-
twelve.
R165.00
non-
residents

R95.00

DINNER A LA CARTE

Served Between 17:45 and 19:45

Pre-Booking Essential.

V= Vegetarian V+= Vegan G = Gluten free. Please specify on ordering

STARTERS OR SIDE DISHES

Kruger Pâté Medley – two wildlife pâtés with toast and salad garnish. R70.00

Deep-Fried Halloumi – served with salad, almond flakes and honey. (V) R65.00

Wild-Game Carpaccio – served with rocket, capers, parmesan and balsamic vinegar. (G) R70.00

Home-Made Vegetable Soup (V or V+, G). R52.00

Home-made garlic bread(V). R40.00

Home-made garlic bread with cheese(V). R45.00

Onion Rings – deep-fried in home-made batter(V). R38.00

MAIN COURSES

All main courses served with either chips, baked potato, mashed-potato, rice or mealie-pap and salad or vegetables.

River and Sea

Crocodile and Prawn Curry – a combination of meat from the tail of farmed crocodile, with de-shelled Mozambique prawns. R180.00

Trout-Fillet – from the Highlands of Mpumalanga, served with lemon-butter or wasabi. R98.00

Zanzibar Fish-Stew –white-fish with the flavours of the spice-isle, anchovies and fish-sauce. R170.00

Red in Tooth and Claw

Beef-Fillet – 220 grams, cooked to your specification in a heavy-based grill-pan. (G) R170.00

Beef T-Bone – 350 grams cooked to your liking. (G) R160.00

Hunter's Stew – a hearty game-stew of kudu goulash, South-African wors and seasonal vegetables. R145.00

Gemsbok (Oryx) Fillet – succulent venison served with fruity chutney.(G) R190.00

Thula's Lamb-Curry – Karoo lamb in a mildly spiced, curry sauce.(G) R145.00

Cape-Malay Bobotie – a traditional dish of minced-beef, rooibos tea, fruits and mild spices, topped with and omelette. R115.00

Spaghetti Bolognese- spaghetti served with a minced beef, tomato, garlic and herb sauce (G) R115.00

Some Favourite Birds

Ostrich Meatballs – home-made with lean ostrich mince, served in a tomato and red-wine sauce. R115.00

Chicken-Schnitzel – crumbed, chicken fillet available as a Single or Double portion. (G) R95.00/
R130.00

African Chicken – a traditional Zulu dish (off the bone) with peanut and tomato sauce. (G) R120.00

Chicken Tortellini – pasta parcels served with a pesto, tomato or cheese sauce and fresh parmesan cheese. R120.00

Green Thai Chicken Curry- chicken breast meat marinated in hot Thai spices R125.00

Salads, Vegetarian and Vegan Options

Subject to availability of ingredients we prepare a green- salad (V,V+)	R65.00
With your choices of:-	
Egg, ham, tuna, chicken, bacon, camembert, cheddar, asparagus	R20 each
Feta, gherkin, mushroom, capers.	R15 each
Spinach & Feta Ravioli (V) – pasta parcels served with a pesto, tomato or cheese sauce and fresh parmesan cheese.	R120.00
Vegetable Curry (V+, G) – cauliflower, peanuts and lentils in a mild, coconut curry sauce.	R125.00
Vegetarian Bobotie(V/V+ on request, G) – a variation on traditional, Cape-Malay Bobotie made with lentils rather than beef mince	R95.00

FOR CHILDREN OR SMALL APPETITES

Hamburger, Chicken Strips, Chicken Drumsticks, Beef Wors, Pork Sausages or Fishfingers with baked, chipped or mashed potato, or mealie-pap, <u>and</u> vegetables or salad.	R75.00
Toasted or plain sandwiches – choose from ham, cheese, tomato, onion, chicken mayonnaise, tuna mayonnaise, bacon, egg Served with a side of French fries	R60.00

DESSERTS

Tipsy-Tart – brandy-flavoured sponge with pecan nut and dates served with cream or ice-cream. R62.00

Malva-Pudding – sponge-cake flavoured with apricot and served with cream or ice-cream. R60.00

Mixed-Ice-Cream – three scoops of different flavoured ice-creams. R45.00

Baklava – honey and almond flavoured centre wrapped in phyllo pastry and served with yogurt. R65.00

Pancake – with any of: banana, mixed fruit, chocolate sauce, cream, ice cream, caramel R48.00

Fruit Salad- Mix of seasonal fruit R45.00

AND FINALLY PERHAPS....

Dom Pedro – South Africa's favourite alcoholic milkshake, ice cream and milk with chocolate sauce and your choice of tipple – delicious with Amarula Cream (or whisky, brandy or rum...) R55.00

Liqueur Coffee – either traditional Irish, but why let them have all the fun – any tipple you like. R50.00

Tea, Coffee, Espresso, Hot Chocolate. R30.00

WINE LIST

Fill ev'ry glass, for wine inspires us,
And fires us
With courage, love and joy.

John Gay 1685 – 1732

Red :-

Fairview Goats do Roam

Full-bodied, Paarl Valley blend of Shiraz, Grenache, Mourvedre, Petite Syrah, Carignan and Cinsault. – selected by Fairview's goats; clever beasts.

R105
bott.
R30 glass

Du Toitskloof Pinotage

Dark ruby in colour, this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla.

R105.00

Backsberg Merlot

Pungent aromas of raspberries and red plums. Lots of sweet fruit with French-oak maturation.

R170.00

Diemersfontein Pinotage

Deep chocolate and coffee tones – from the Wellington Vineyards.

R210.00

Thierry and Guy Fat Bastard Shiraz

Full-bodied with black pepper and a hint of cinnamon.

R165.00

Kleine Zalze Cabernet Sauvignon Vineyard Selection

Aromas of black cherry, black plum and cigar-box on the bouquet lead to a rich palate of currant and cassis backed up by hints of cedar and oak with fine tannins and a lingering finish.

R195.00

	<p style="text-align: center;">Hamilton Russell Pinot Noir Hand harvested from low-yielding vines grown on chalky soils of a maritime environment.</p> <p style="text-align: center;">White:-</p> <p style="text-align: center;">Fairview Goats do Roam Containing Viognier, Rousanne and Grenache Blanc in a blend approved by the Fairview goat herd.</p> <p style="text-align: center;">Cape of Good Hope Atima Sauvignon Blanc Distinctive character, certified wine of origin from the maritime climate of the Cape.</p> <p style="text-align: center;">Waterford Elgin Sauvignon Blanc From the Waterford winery on the slopes of the Hardenberg Mountains of Stellenbosch.</p> <p style="text-align: center;">Boschendal Rachelsfontein Chenin Blanc Fresh and fruity from Groot Drehestein.</p> <p style="text-align: center;">Springfield Estate Chardonnay Utilising the methode ancienne. Chalky soil, low production yields – a very special wine.</p> <p style="text-align: center;">Sparkling, Sweet and Rosé:-</p> <p style="text-align: center;">Pongrâcz Methode Cap Classique Classic Pinot Noir and Chardonnay combination that stands comparison to any decent Champagne.</p> <p style="text-align: center;">Legacy Johannisberger Rich and fruity, a South African favourite since 1957.</p> <p style="text-align: center;">Nederburg Rosé Fresh and fruity for everyday drinking.</p> <p style="text-align: center;">For when the wine is in, the wit is out</p> <p style="text-align: center;">Thomas Becon 1512 - 1567</p>	<p>R550.00</p> <p>R105 bott. R30 glass</p> <p>R220.00</p> <p>R180.00</p> <p>R98.00</p> <p>R240.00</p> <p>R250.00</p> <p>R75.00</p> <p>R80 bott. R25 glass</p>
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