



Breakfast

All breakfasts have an option of fried eggs, scrambled eggs, poached eggs, or boiled eggs.

Muesli Start

R80

Traditional banana and apple muesli layered with plain yoghurt, fresh fruit and berry coulis drizzled with honey.

Eggs Benedict

R105

Poached eggs and crispy bacon on freshly baked pot bread served on fresh rocket, topped with creamy hollandaise.

Tangelo Breakfast

R120

Fried eggs, crispy bacon, venison sausage, mushrooms and tomato relish accompanied by toasted pot bread.

Omelette

R115

Three egg omelette, filled with caramelized onions, bacon and cheddar cheese.

Slow Cooked Beef Mince

R115

Savoury beef mince topped with caramelized onions, poached eggs, crispy bacon, served with homemade bread and tomato relish.

French Toast

R105

Served with grilled banana, crispy bacon, toasted walnuts and drizzled with honey.

Toast and Preserves

R45



Starters

Chicken Livers

R70

Creamy Peri-Peri chicken livers set on a slice of homemade bread, topped with caramelized onions.

Venison Carpaccio

R145

Thinly sliced venison, cured with horseradish and soya sauce and topped with dressed rocket and parmesan shavings.

Grilled Aubergine Tian

R145

With sweet peppers, blue cheese, figs, tomato relish and balsamic reduction.

Calamari

R90

Grilled, fried or Cajun style served with tartare sauce and side salad.

Soup

R60

Please ask your waiter.

Garlic Rooster Brood

R60

With biltong and chutney butter.



Mains

Cajun Spiced Chicken Wrap

R95

Chicken fillet pan-fried in a creamy wholegrain mustard sauce wrapped with crème fraîche, garden greens and served with relish and a side salad.

Wine Pairing Suggestion: Protea Chenin Blanc by Anthonij Rupert

Hake & Chips

R145

Grilled or deep fried Hake served with homemade tartare sauce, lemon wedge and chips.

Wine Pairing Suggestion: Leopard's Leap Sauvignon Blanc

Tangelo Burger

R130

Flame grilled 200g beef burger topped with caramelized onions, lettuce, tomato, dill cucumbers, orange and mango mayo served with freshly cut fries.

Wine Pairing Suggestion: Diemersdal Rosé

Banting Burger

R140

200g flame grilled barbeque burger served on portabello mushroom, topped with caramelized onions, lettuce, tomato, dill pickle, orange and mango mayo served with cucumber, olives and cocktail tomato salad.

Wine Pairing Suggestion: Leopard's Leap Pinotage

Winged Burger

R130

Grilled chicken burger served with orange and mango mayo, tomato, gherkins and freshly cut fries.

Wine Pairing Suggestion: Leopard's Leap chescato

Rump/Sirloin Steak

R185

Matured 300g beef steak, grilled to perfection and served with pearl onions, fries and choice of sauce.

Wine Pairing Suggestion: Rupert & Rothschild Classique



Mains Continued

Pork Belly

R170

Rolled pork belly braised in soy, celery and apple served with garlic crushed potato, seasonal vegetables and cider cream.

Wine Pairing Suggestion: Diemersdal Cabernet Sauvignon Merlot

Slow-Cooked Springbok Shank

R240

Slow cooked springbok shanks served on grain mustard mash with roasted vegetables and red wine sauce.

Wine Pairing Suggestion: L'Avenir Single block Pinotage

Trio of Venison

R280

Served with sweet potato spring rolls, baby veg and chilli chocolate sauce.

Wine Pairing Suggestion: Leopard's Leap Merlot

Calamari

R160

Grilled, fried or Cajun style served with savoury rice, tartare sauce and side salad.

Wine Pairing Suggestion: La Motte Sauvignon Blanc

Mushroom Farfalle

R145

Creamy button mushroom and parmesan cheese farfalle pasta finished with sun blushed tomatoes and rocket.

Wine Pairing Suggestion: Leopard's Leap Pinotage

Chicken Supreme

R175

Chicken breast supreme, served with honeyed sweet potato spring roll and chicken velouté.

Wine Pairing Suggestion: Protea Chardonnay by Anthonij Rupert



Pizza

Margherita **R90**

Seafood **R175**

Chicken and Spinach **R140**

Con Carne **R140**

Regina **R140**



Salads

Game Salad **R145**

Lemon, ginger and soy infused game salad topped with red onions, tomato and toasted nuts.

Orange and Mango Marinated Chicken Salad **R145**

Grilled chicken breast, shredded, on a bed of fresh tender leaves topped with feta, cucumber, finished with herb dressing.

Butternut and Feta Salad **R85**

Roasted butternut, sun-dried tomatoes and feta cheese with crisp garden greens topped with toasted nuts and honey-mustard dressing.

Seasonal Salad **R75**

Frippy lettuce, calamata olives, feta cheese, cocktail tomatoes and cucumber tossed in herbed dressing.

Beetroot and Blue Cheese Salad **R115**

Sliced roasted beetroot, walnuts, blue cheese salad with port and balsamic reduction.

Kiddies Menu

Mini Burger

R90

Two mini burgers with fries.

Chicken Strips

R65

Served with chips.

Hake Goujons

R60

Deep-fried hake goujons with chips and tomato sauce.

Macaroni Cheese

R50

Kiddies Pizza

R60

Add On's

Tomato	R6
Egg	R6
Avo (seasonal)	R6
Mushrooms	R15
Ham	R15
Olives	R15
Cheddar Cheese	R25
Ribs	R25
Mozzarella	R25

Spinach	R6
Pineapple	R6
Garlic	R6
Boerewors	R25
Bacon	R25
Feta	R25
Chicken	R25



Desserts

Caramelized Pineapple

R60

Roasted pineapple in rum butter, served with ice-cream and honey scented berry coulis.

Traditional Malva Pudding

R80

With vanilla bean double cream custard.

Tangelo Amarula Crème Brulée

R80

Ice-Cream

R50

Three scoops of vanilla ice cream drizzled with chocolate sauce.