

BEVERAGES

HOT

COFFEES

Americano	R 21
Cappuccino	R 25
Decaf Cappuccino	R 27
Café Latté	R 25
Café Mocha	R 31
Espresso (single)	R 21
Espresso (double)	R 27
Filter Coffee	R 21

TEAS

Red Cappuccino	R 27
5 Roses, Rooibos	R 18
Fresh Mint	R 21
Fresh Ginger	R 21
Green Tea	R 21

OTHER

Hot Chocolate (with Nutella)	R 31
Horlicks	R 28
Milo	R 28
Chai	R 31

COLD

Freshly Squeezed Fruit Juice <i>(carrot/apple/orange - in season)</i>	R 35
Fruit Juice <i>(mango/orange/cocktail)</i>	R 25
Sodas (330ml)	R 21
Sodas (200ml)	R 18
Apple/Grapetizers	R 25
Still/Sparkling Water (500ml)	R 21
Still/Sparkling Water (1l - 1.5 l)	R 28
Cordial	R 11
Milk Shakes <i>(strawberry, banana, chocolate, lime)</i>	R 31

Please note that all our food is freshly prepared, so please allow for 25min cooking time. If you are in a hurry, please inform your waiter.

We would like to invite you to take a walk through our wine cellar when selecting your wine. Please speak to your waiter.

For homemade baked goods and pastries made to order, please enquire within the deli.

All our dishes are prepared exclusively with Extra Virgin Olive Oil

BREAKFAST

Breakfast served daily between 7am and 11am.

HEALTHY PARFAIT (v) R 56

Alternate layers of fresh seasonal fruit, plain yoghurt, muesli and nuts, finished with a drizzle of honey

VILLAGE CLASSIC R 65

Two eggs, two rashers of bacon and grilled tomato, served with white or brown toast

BOERSEUN R 95

Boerewors, two eggs, two rashers of bacon, sautéed mushrooms, tomato and onion relish, served with white or brown toast

OMELETTE R 74

Three egg omelette with a choice of two fillings, served with white or brown toast

(ham, cheese, tomato, onion, mushrooms)

VEGGIES GALORE (v) R 83

Fry's sausage or vege cutlet, grilled halloumi cheese, sautéed mushrooms, grilled tomato and baked beans, served with white or brown toast and cheese sauce

CHEESE MELTZ R 48

Two slices of bread with cheddar cheese, mozzarella and mayo

FRENCH TOAST - Bacon & Syrup R 49

Two slices of french toast with bacon and syrup on the side

FRENCH TOAST - Banana R 42

Two slices of french toast with fried banana and syrup on the side

MINCE ON TOAST R 60

Two slices of toast topped with mince & cheddar cheese

GLASS OLIVE SCRAMBLED B/FAST R 90

Two slices of toasted bread with crispy lettuce leaves, salmon, and scrambled eggs on top

LIGHT MEALS

TOASTED SANDWICHES

White, brown or rye bread, served with a side salad/chips

Cajun Chicken, Mozzarella, Tomato	R 64
Mince & Cheddar	R 62
Ham & Cheese	R 40

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BRUSCHETTA (v) R 50

Olive Bruschetta, toasted and topped with tomatoes, garlic, fresh basil and mozzarella with balsamic reduction

FOCACCIA (v) R 50

Garlic / Herbs / Olives

CHICKEN SCHNITZEL R 95

Served with a side salad/chips

Crumbed chicken breast topped with cheese and mushroom sauce

ANTI-PASTI (v) R 90

A selection of cheeses, with a choice of mediterranean vegetable, or slices of fine quality cold meats, all served on a rustic wooden board, with homemade bread

BEEF / CHICKEN BURGER R 95

Served with a side salad/chips

Succulent beef/chicken patty topped with fresh lettuce, sliced tomato, balsamic onions, melted cheddar cheese and garlic mayonaise

QUICHE

Served with a side salad

Bacon & Mushroom R 78

Spinach & Feta (v) R 78

STIRFRY

Veggies in season, chicken strips with fresh veggies

Vegetable (v) - veggies in season R 72

Chicken R 95

SALADS

GREEK (v) R 58

Lettuce, cucumber, red onion, cherry tomatoes, black olives and feta cheese with salad dressing

HALLOUMI (v) R 78

Mixed Chef's Salad with grilled halloumi cheese

CAJUN R 162

Cut chicken breast served with lettuce, cucumber, cherry tomatoes, feta cheese and avocado

COUS-COUS (v) R 84

Cous-cous with roasted vegetables and a yoghurt dressing

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CAPRICE (v) R 89

Mozzarella, cherry tomatoes, fresh basil leaves

FILLET OF BEEF R 164

Beef cooked to your liking, cherry tomatoes, served on lettuce and parma cheese

STARTERS

SAMOOSAS (4) R 40

Potato, cheese or beef

PEPPER GOBI (v) R 50

Cauliflower marinated in spicy batter & deep fried, flavoured with pepper & cellery

PANI PURI (v) R 40

A round hollow puri fried crisp filled with a mixture of flavoured chutney, chilli, chaat masala & potato

CHILLI BITES (v) R 32

Vegetables marinated in spicy batter & fried

CHILLI CHICKEN BITES R 70

Chinese style fried dry chicken sauteed with bell pepper & soy sauce

PASTA

Your choice of Spaghetti, Tagliatelle or Penne, all served with parmesan cheese

SPAGHETTI BOLOGNAISE R 95

Spaghetti topped with a rich mince bolognese sauce

NAPOLITANO (v) R 72

Tossed in a fresh tomato, garlic and basil sauce

PASTA ALFREDO R 95

Ham & mushroom in a garlic & herb cream sauce

PENNE ARRABIATA (v) R 88

Spicy tomato sauce with fried aubergine

CREAMY CHICKEN PESTO R 110

Chicken, mushrooms and sundried tomato cooked in white wine, cream & a swirl of basil pesto sauce

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MAINS

FROM THE GRILL

Served with veggies, salad or chips & your choice of a Mushroom, Pepper or Lemon Butter sauce

HALLOUMI STEAK (V) R 115
Potato mash, roasted veggies & spicy tomato relish

BEEF FILLET (200G) R 195

SIRLOIN STEAK (200G) R 168

HAKE R 145

Pan seared & tender, served with veggies/chips and your choice of sauce

DOSA

South Indian pancake made from urad lentil & rice batter, served with tomato chutney

POTATO (V) R 50

CHEESE (V) R 65

CHICKEN R 70

LAMB R 80

KADHAI DISHES

Kashmir style curry in thick tomato based gravy with dhania, a touch of yoghurt, fresh lemon juice & pepper

INDIAN COTTAGE CHEESE (V) R 100

CHICKEN R 110

LAMB R 130

MADRAS

South Indian style curry cooked in coconut milk & a mixture of spices with mustard seeds

CHICKEN R 110

LAMB R 130

HAKE R 140

MASALA

Boiled deboned meat simmered in creamy onion & tomato gravy, flavoured with Indian spices

INDIAN COTTAGE CHEESE (V) R 100

CHICKEN R 110

LAMB R 130

FISH R 140

KORMA

North Indian style deboned meat, cooked with a cashew paste & a mixture of spices, with fresh cream & cordin

INDIAN COTTAGE CHEESE (V) R 110

CHICKEN R 120

LAMB R 135

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BRIYANI

A fragrant basmati rice & spices dish, drizzled with aromatic oil & fresh herbs, served with mixed raita

VEGETABLE (V) R 100

CHICKEN R 130

LAMB R 140

INDIAN VEGAN DISHES

TADKA DAL (V) R 85

Yellow lentils tempered with garlic & cumin seeds, garnished with fresh chilli

DAL PALAJ (V) R 90

Yellow lentils cooked with spinach

CHANNA MASALA (V) R 90

Chickpeas in a tangy melange of freshly roasted spices

ALLO GABHI MATAR (V) R 80

Potato, cauliflower & green peas in a masala gravy

SIDES

NAAN

Unleavened traditional Indian bread, fresh from the oven

PLAIN (V) R 18

BUTTER (V) R 20

RAITA

Yoghurt with fresh cucumber or chat masala

PLAIN (V) R 25

CUCUMBER (V) R 25

PIZZA

Our pizzas are prepared in a wood burning oven, the traditional Italian way. Extra toppings charged additionally.

MARGARITA (V) R 72

Homemade tomato base, fresh basil, parmesan & mozzarella

RUSTICA (V) R 78

Margarita base, mushrooms, onions & mozzarella

REGINA R 84

Pizza Bianca/Margarita base with ham, mushrooms & mozzarella

HAWAIIAN R 90

Margarita base with bacon, pineapple, mushrooms & mozzarella

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FUNGHI (V) R 84

Pizza Bianca/Margarita base, mushrooms, fresh basil, garlic, parmesan & mozzarella

QUATTRO STAGGIONE R 100

Margarita base, ham, artichokes, mushrooms, olives & mozzarella

GORGONZOLA R 106

Margarita base, bacon, broccoli, gorgonzola cheese, mushrooms, onion, peppers & mozzarella

DIAVOLA R 95

Margarita base, salami, mushrooms, chilli & mozzarella

MEXICANO R 106

Pizza Bianca base, chilli bolognaise & mozzarella

VEGETARIANA (V) R 90

Olives, peppers, aubergine, artichokes, mushrooms & mozzarella

MEDITERRANEAN (V) R 106

Margarita base, roasted seasonal vegetables tossed in basil pesto, topped with feta

DESSERT

ICE CREAM (V) R 40

Served with a hot chocolate sauce

APPLE CINNAMON CRUMBLE (V) R 50

Served with cream or ice cream

CHOCOLATE BROWNIE (V) R 49

Served with ice cream

GULAB JAMUN (V) R 50

Home-made reduced milk flavoured with cardamom, deep fried in saffron syrup

SUJHI KA HALWA (V) R 40

Halwa made of semoline dry fruits, fried in ghee & cooked in flavoured water

RICE PUDDING (V) R 45

Rice cooked with milk, dried fruits, cardamom & saffron

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Glass Olive