

STARTERS

CEASAR SALAD	R 85
Cos lettuce crispy poached egg creamy garlic dressing butter crouton	
<i>ADD CHICKEN</i>	<i>R 35</i>
SALMON NICOISE	
Baby potato green beans oven blushed tomato kalamata olive nicoise dressing	R 145
FIG AND BUFFALO MOZARELLA SALAD	R 95
Confit tomato romain lettuce roasted beetroot smoked chicken	

MAIN COURSE

WILD MUSHROOM GNOCCI	R165
Basil pesto olive oil parmesan cheese	
<i>ADD CHICKEN</i>	<i>R 35</i>
PENNE ALFREDO	R 165
Crispy bacon split peas wild mushrooms cream white wine	
SLOW BRAISED OXTAIL	R 225
Mustard mashed potato sauté baby vegetables	
PAN FRIED LINE FISH	R 195
Sweet potato gratin mange tout lemon buerre blanc	
STUFFED CHICKEN SUPREME	R 195
Sage and corn lyonnaise potato sauté green beans toasted almonds brown bread sauce	

FROM THE GRILL

Beef sirloin 200g	R 210
Beef fillet 200g	R 230
Beef T-bone 600g	R 255

Choose from our premium aged meats, grilled to perfection.
All grill dishes are served with your choice sweet potato gratin, french fries, fragrant rice and sautéed baby vegetables

IMPORTANT NOTICE: Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

DESSERTS

CHOCOLATE LAVA PUDDING Vanilla bean ice cream lemon tuile crushed chocolate chip biscuit	R 95
RED VELEVET CAKE Stewed gooseberries buttercream ice cream toasted coconut	R 95
BAR ONE CHOCOLATE MOUSSE Gingerbread biscuit mixed berries chocolate ice cream	R 95
CHEESEBOARD <i>(Spoil yourself with our Sommeliers recommendation – Kleine Contancia Vin De Constance R250 per glass)</i> Locally sourced cheeses served with home-made pickles and preserves For one For two	R 120 R 195

ALL DAY LIGHT MEAL MENU

Available from 10h00 until 22h00

THE QUICK FIX TOASTED SANDWICHES

Choice of brown, white or whole wheat with French fries or potato wedges and tzatziki

CHEESE AND TOMATO ROCKET	R 80
CHICKEN SALAD WITH MAYO	R 95
HAM AND CHEESE ROCKET	R 85
BACON EGG AND CHEESE ROCKET	R 95
IRENE CLUB SANDWICH Lemon and thyme chicken fillet Emmentaler cheese crispy bacon LTO avocado fried free range egg toasted health bread	R 145

GOURMET BURGERS

Choice of French fries or potato wedges and baba ganoush

CRISPY CHICKEN BURGER Pickled jalapeno lemon aioli watercress avocado	R 135
GOURMET BEEF BURGER Crispy bacon cheddar cheese mushroom sauce avocado LTO homemade tomato relish frizzled onions	R 155

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IN-ROOM DINING NIGHT OWL MENU

Available from 22h30 until 05h30

CHICKEN BUNNY CHOW

Malay chicken curry | homemade mini loaf | sambals R 155

IRENE FARM CHICKEN PIE

Roasted baby carrots | mushroom and thyme sauce R 145

CLASSIC LASAGNE

Garden salad R 155

MACARONI AND CHEESE

Wild mushrooms | drunken pecorino | crispy bacon | caramelised onions R 145

BEVERAGE SERVICE

The room is stocked with a limited Mini Bar offering to be charged on your consumption

In Room dining can assist with additional requirements as listed below;

Bubbly Selection

Moet & Chandon Brut R 1100

Graham Beck Brut R 495

White Wine Selection

Spier Collection Sauvignon Blanc R 280

Rickety Bridge Chardonnay R 300

Kleine Rust Semi Sweet R 260

Red Wine Selection

Fairview Cabernet Sauvignon R 300

Rupert&Rothschild Classiz R 420

Beyerskloof Pinotage R 280

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Celebration Selection

Irene Rainbow Milkshake	R 35
Mango Crusher Cocktail	R 65
Gin O'Clock Cocktail	R 65
Barman's Choice Martini	R 65

Hot Beverage Selection

Filter Coffee	R 25
Cappuccino	R 30
Vanilla Cappuccino	R 35
Hot Chocolate	R 30
Hazelnut Hot Chocolate	R 35
Café Late	R 30

(Mini Bar prices are listed on the mini bar menu – if you have any queries please do not hesitate to contact the In Room Dining TEAM)

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