



## RESTAURANT

### snacks, bites and platters

#### **Spicy Marsala Chips R65**

Topped with Fresh Chopped Chilli and Coriander Salsa

#### **Vegetable Spring Rolls (8) R125**

with Spicy Chilli Sauce

#### **Samosa Platter (8) R110**

with Spicy Chilli Sauce  
Spicy Beef | Chicken | Vegetarian

#### **Seafood Frito Misto R380**

Platter served with Calamari Rings, Prawn Meat, Mussels and Fish Goujons. All deep fried and served with Homemade Tartar Sauce and Rustic Chips

#### **Country Style Meat Platter R450**

Lamb Loin Chops, Sirloin Steak, Boerewors Lollies and Spiced Chicken Wings. Served with Rustic Chips and Seasonal Vegetables, accompanied with Peri Peri, Lemon Butter and Garlic Butter Sauce

#### **Chicken Wings (8) R150**

Dusted in our Secret Herbs. Served with Homemade Sweet Chilli and Charred Lemon

#### **Hummus, Pickles, Olives, Feta Cheese and Flatbread (v) R120**

with Basil Pesto

#### **150g Sliced Beef Biltong Plain R155**

#### **150g Assorted Mixed Nuts R125**

### salads

#### **Twisted Greek Salad (v) R125**

Tomato | Red Onion | Calamata Olives | Cucumber Ribbons | Bell Peppers | Feta Cheese Cubes  
Olive Oil | Balsamic Vinegar | Garlic Croutons

#### **Chicken Caesar Salad R140**

Romaine Lettuce | Parmesan Cheese Shavings | Croutons | Thinly Sliced Anchovies  
Boiled Egg | Grilled Chicken Breast | Creamy Dressing

#### **Italian Caprese Salad R125**

Tomato and Mozzarella Balls topped with Fresh Basil and Balsamic Reduction  
with Homemade Basil Pesto and Ciabatta Croutons

#### **Butternut and Danish Feta Salad R110**

Topped with Piquant Peppadews, Fresh Seasonal Herbs and drizzled with Honey Mustard Dressing

#### **Green Salad R100**

Avocado | Rocket | Bell Peppers | Red Onions | Cucumber  
Topped with Sunflower Seeds, Dried Cranberries and Lemon and Olive Oil Dressing

### wraps

*Choice of rustic chips, side salad or sweet potato fries*

#### **Vegan Wrap (v) R125**

Mock Chicken | Vegetable Stir-Fry | Sweet Chilli | Baby Spinach | Homemade Garlic Mayonnaise

#### **Beef Wrap R165**

Crispy Fried Beef Strips | Salsa | Rocket | Tomato | Caramelised Onion | Zucchini | Tahina Sauce

#### **Chicken Wrap R150**

Crumbed Chicken | Rocket | Tomato | Caramelised Onion | Feta | Sweet Chilli Sauce

menu

**Quesadilla (Beef / Chicken / Vegetarian) R150**

Cheddar Cheese | Mozzarella Cheese | Avocado Slices | Salsa | Spicy Mayo  
Topped with Jalapeño Slices and Cilantro

**farm style sandwiches**

*Choice of bread: white, brown, rye or wholewheat  
Served with rustic chips, side salad or sweet potato fries*

**Country Club Sandwich R180**

Streaky Bacon | Fried Egg | Grilled Chicken | Mayonnaise | Lettuce | Onion | Tomato | Avocado

**Cubano R185**

Grilled Panini Bread topped with Sliced Pork Belly, Avocado, Lettuce, Onion and Tomato  
Topped with a Sweet Chilli and BBQ Marinade

**Smoked Salmon and Cream Cheese on Rye Bread R195**

Topped with Red Onion and Capers  
Served with Potato Salad and Pickles

**Monte Cristo on Sourdough R180**

Ham | Cheese | Grain Mustard | Bechamel Sauce  
Served with Pickled Gherkins and Piccalilli

**oven pizza**

*Oven baked thin crust 28cm pizza*

**Margarita (v) R140**

Napolitana Sauce | Cheddar and Mozzarella Cheese  
Fresh Basil | Bocconcini Slices  
Cracked Black Pepper | Oregano

**Seafood Pizza R195**

Napolitana Sauce | Prawn Meat | Mussels | Smoked  
Salmon | Chopped Calamari | Fresh Rocket

**Meaty Pizza R165**

Napolitana Sauce | Grilled Chicken | Sliced Ham  
Streaky Bacon | Beef Sausage | Cheddar and  
Mozzarella Cheese | BBQ Drizzle | Oregano

**Spicy Chicken R170**

Napolitana Sauce | Cheddar and Mozzarella Cheese  
Chicken Strips | Pulled Chicken | Chicken Nuggets  
Topped with Red Chilli Salsa and Fresh Rocket

**gourmet burgers**

*Choice of rustic chips, side salad or sweet potato fries*

**Beef Burger R195**

200g Smokey Patty | Crispy Bacon | Cheddar Cheese  
Crispy Onion Rings | Homemade Relish

**Grilled Chicken Burger R160**

Chicken Breast | Cheddar Cheese | Dill Pickle Slices  
Lettuce | Onion | Tomato | Crispy Onion Rings

**Veggie Burger (v) R140**

Vegetarian Patty | Chunky Duxelles Mushrooms  
Dill Pickle Slices | Cheddar Cheese | BBQ Sauce

**Chilli Cheese Burger R130**

Spicy Jalapeños | Cheddar Cheese | Avocado Slices  
Topped with Crispy Onions

**pasta dishes**

**Spaghetti Carbonara R110**

with Bacon and topped with Freshly Grated Parmesan Cheese

**Asparagus and Green Bean Linguine (v) R105**

with Fresh Basil Pesto and Parmesan Cheese

**Pulled Lamb Napolitana R130**

with Penne Pasta. Topped with Shaved Parmesan Cheese and Cracked Black Pepper

### Mushroom Fungi Orecchiette Pasta R110

in Parmesan Cheese Sauce and Rocket Leaves. Topped with Sundried Tomato,  
Black Calamata Olive Salsa, Fresh Parsley and Breadcrumbs

## grills/steaks

*Served with roast jam tomato, button mushrooms, garlic and onion rings*

*Choice of rustic chips, mashed potato, mixed seasonal vegetables, sweet potato fries, pap or side salad with feta and olives*

### 350g Beef Fillet on the Bone R350

### 300g Beef Rump R275

### 300g Beef Rib-Eye and Bone Marrow R375

### 500g Beef T-Bone R350

### 300g Beef Sirloin R250

### 500g Pork Ribs R270

### 500g Beef Ribs R275

### Half Chicken R175

(Lemon and Herb or Peri Peri Marinade)

### Lamb Braai Chops R375

in Braai Spices and Smoke Powder  
Topped with Herb Tomato Butter

## signature curries

*With Durban spices. All served with white basmati rice,  
sambals, crispy fried onions, poppadoms and curry leaves*

### Lamb and Potato Curry R280

### Chicken Breast and Prawn Curry R270

### Potato and Onion Curry with Spinach (v) R165

### Kingklip Curry in Coconut Curry Sauce R265

## fish dishes

### 200g River Bar Fish and Chips R185

Battered Hake | Fries | Mushy Peas | Carrot Sticks  
Served with Homemade Tartar Sauce

### 250g Grilled and Poached Kingklip R370

Served with Mashed Potato Purée, Seasonal Mixed  
Vegetables and Lumpfish Roe  
Topped with Lemon Garlic Prawn Meat Sauce

### 240g Grilled Norwegian Salmon R350

Butternut Fondant | Poached Spinach | Parisienne Marrow  
Served with Lemon Velouté

### 220g Grilled Tiger Prawns R300

Savoury Basmati Rice and Vegetable Duxelles  
Served with Lemon Butter and Peri Peri Sauce

## signature dishes

*Standard with mixed baby vegetables and one side*

*Sides: signature chips, potato wedges, potato mash, pap or rice*

### 420g Lamb Shank R370

Mashed Potato | Butter Beans | Broccoli Florets | Asparagus  
Spears

### Beef Ossobuco R310

Served with Creamy Risotto, Green Beans, Snow Peas,  
Crispy Fried Onions and Portobello Mushrooms

### Magret of Duck Breast and Chicken Leg Confit R320

Served with Macaire Potato, Baby Carrots, Phyllo Parcel  
filled with Chunky Berry Compote and Poultry Jus

### Pork Belly and Pork Sausage R220

Served with Apple And Cranberry Compote, Butternut and  
Potato Fondant, Savoy Cabbage, Sugar Snap Peas and  
Aromatic Demi-Glace

### **Peppered Springbok Loin R280**

Served with Roast Root Vegetables, Crispy Fried Potato Wedges,  
Juniper Berry and Cinnamon Infused Jus

## vegetarian menu

### **Vegetable Stir-Fry (v) R125**

with Asian Noodles, Carrots, Shiitake Mushrooms, Shimeji Mushrooms, Bok Choy and Bean Sprouts  
Topped with Spring Onion

### **Vegan Patty Tower (v) R125**

Tomato Ragout, Spinach and Mushroom, Potato Batons, Nuts And Pea Shoots  
Drizzled with Balsamic Reduction

### **Vegan Stew (v) R140**

Soya Strips in Tomato Ragout, Assorted Sautéed Seasonal Vegetables on Fried Aubergine Rectangle  
Topped with Vegan Cheese and Peas

## dessert

### **Crèmeux Au Chocolat R170**

Milk Chocolate Crèmeux | Salted Espresso Brownie Fudge  
Basil Pineapple Sorbet | Candied Basil | Diplomat Cream

### **Velour Cheesecake R160**

Vanilla Cheesecake | Ginger Infused Blueberry Compote | Red Velvet  
Vanilla Ice Cream | Choc Soil | Coral Tuile | Mixed Berry Gel

### **Blueberry Chocolate Torte R175**

Meringue Shards | Mixed Berry Gel | Diplomat Cream  
Blueberry Cake | Strawberry Caviar

## vegan and gluten-free dessert

### **Sweet Potato Chocolate Cake (gf/v) R110**

Sweet Potato Cake | Dark Coconut Chocolate Sauce  
Honeycomb | Basil and Pineapple Sorbet

### **Passion Cheesecake (gf/v) R160**

Passion Fruit Sauce | Vegan Vanilla Cheesecake  
Almond Orange Cake Base | Basil and Pineapple  
Sorbet

## kiddies menu

*For children under the age of 12*

### **Macaroni and Cheese R65**

### **Chicken Strips and Chips R65**

### **Cheeseburger and Chips R75**

### **Fish Fingers and Chips R75**

### **Margarita Pizza Squares R65**

Irene Country Lodge, Autograph Collection®, offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimise the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Some dishes may also contain alcohol. Food is prepared freshly and may warrant a minimal waiting period to be prepared to your expectations. Allergen Warning: (p) peanuts, (s) shellfish, (a) alcohol

# menu