



OLIVES & PLATES





Good Food Takes Time  
All our meals are freshly prepared on order

Certain meals may take 20 minutes or more to prepare & if well done add further 10 minutes

The consumption of raw or undercooked eggs, meat, poultry, seafood  
or shellfish may increase your risk of food borne illness

A 10% service fee will be added to tables of 10 or more guests

 - Vegetarian



# B R E A K F A S T

All our breakfasts are served with jam, butter & your choice of toast. Eggs-your-way (Breakfast served until 11h00)  
Gluten free bread available Add R10

## TRADITIONAL

R98

Two eggs, bacon, caramelized pork or beef sausage, grilled mushrooms & plum tomatoes

## MINI

R63

One egg, bacon & plum tomatoes

## CLUB STEAK BREAKFAST

R120

Two eggs, caramelized pork or beef sausage, 120g seared steak, grilled mushrooms, plum tomatoes & sautéed potatoes

## CHICKEN LIVERS

R89

Mild spice chicken livers with poached egg

## FRENCH TOAST

R89

Brioche bread served with mixed berries & mascarpone

ADD NUTELLA | R30

## CANADIAN FRENCH TOAST

R105

Brioche Sandwich, pan fried with cheese & mustard served with seared maple bacon

## RICOTTA HOTCAKES

R85

Served with honeycomb butter, fresh banana & maple syrup

## SHAKSHUKA

R125

Eggs poached in a sauce of vine tomatoes, onion, garlic, red peppers, aubergine and middle eastern spices topped with avo and served with red pepper pesto hummus and pita bread

# R E L O A D   Y O U R   R Y E

## OPEN RYE, AVO, POACHED EGG TAHINI

R96

Toasted rye, ricotta, smashed avo topped with a poached egg and served with a tahini dressing and dukkha Spice

## BACON, CHIPOTLE, MAYO AND CREAMY AVOCADO

R105

Smashed creamy avocado with chipotle mayo, bacon, topped with roasted heirloom tomatoes and smoked chilli oil served with fresh arugula

ADD EGG | R15

## MASCARPONE LABNEH, SMOKED PINK SALMON

R112

Layered mascarpone and labneh, smoked salmon, dill pesto and spiraled avocado

ADD EGG | R15



# B E N E D I C T S

## BENEDICT OAK SMOKED SALMON

R128

Smoked salmon, toasted English muffin, poached eggs, sautéed spinach & hollandaise mousse

## FLORENTINE

R112

Baby spinach, asparagus, toasted English muffin, poached eggs & hollandaise mousse

## BACON AND MUSHROOM WITH TRUFFLE OIL

R125

Bacon, mushrooms, toasted English muffin, poached eggs & truffle-infused hollandaise mousse

# O M E L E T T E S & S C R A M B L E D

Our Omelettes and scrambled are made with four eggs or egg white only served with a side order of toast, butter & jam

## JUST SCRAMBLED

R50

Scrambled eggs on your choice of toast

## SALMON SCRAMBLED EGGS

R109

Scrambled eggs, smoked salmon trout, chives, cottage cheese, Heirloom tomato, Lemon dill pesto served on rye or seeded bread

ADD AVO | R30

## EGG WHITE SALMON AND AVO

R112

Egg white omelette with smoked salmon and avocado served on the side

## SPANISH OMELETTE

R115

Open egg omelette with baby spinach, sautéed potatoes, plum tomatoes, mushrooms, mozzarella & cheddar topped with rocket and parmesan shavings

## BASIC OMELETTE

R50

A three egg plain omelette

Create your own by adding from our extras

# E X T R A S

EGG, TOMATO, CARAMELISED ONION

R15

COTTAGE CHEESE, BRIE, CHEESE MIX, ROCKET

R30

SPINACH, HALLOUMI, FETA, AVO, GUACAMOLE, MUSHROOMS

R33

BACON, CHORIZO, SAUSAGE

R35

GRILLED CHICKEN BREAST

R45

SMOKED SALMON (40G)

R55



# HEALTHY START

## HEALTHY APPETITE

R96

Homemade granola, double-thick yoghurt, seasonal fresh fruit & honey

## PAWPAW NEST

R92

Pawpaw, Greek-style yoghurt, fresh berries, honey & roasted almond flakes served aside

## ENERGY OATS

R68

Oats, sliced banana, roasted almond flakes, cinnamon & low fat milk served with honey aside

## BIRCHERS MUESLI

R94

Overnight soaked elderflower oats, yoghurt, freshly grated apple and honey with a pinch of cinnamon and vanilla, served with Pistachio and Pomegranate

## MIXED BERRY YOGHURT PARFAIT

R85

A layer of granola, Greek-style yoghurt marbled with our homemade berry coulis & topped with fresh berries

## FRUIT SALAD

R76

A seasonal selection of freshly chopped fruit

## ORGANIC ACAI BOWL

R125

100% Pure Acai, frozen berries, peanut butter, topped with banana, coconut flakes, cacao nibs, homemade granola and fresh seasonal fruit

# ELEVENSES

## PLAIN CROISSANTS OR MUFFINS

R48

Served with cheese, butter & preserves

## NUTELLA CROISSANT

R60

Croissant served with nutella chocolate spread



# LIGHT MEALS

Prepared on Portuguese or Tuscan bread served with a choice of a side salad or potato sticks

## THE CLUB HOUSE SANDWICH STACK

R112

Chicken mayo, bacon, egg, cheese, tomato & garden greens

## HONEY MUSTARD CHICKEN SCHNITZEL PANINI

R124

Topped with guacamole, tomato cucumber salsa, crumbed feta & honey mustard sauce

## PASTRAMI ON RYE

R125

Rye stack with layers of creamy coleslaw, piccalilli, pastrami, gherkins, mozzarella and cheddar served with traditional potato salad

EXTRA PASTRAMI | R40

## PREGO SARMIE

180g Clubhouse style prego with our unique marinade, seared onions, tomato & rocket

CHICKEN | R120

BEEF | R130

# TOASTED SANDWICHES

Choice of white, brown, rye or seeded bread all served with a side salad or potato sticks

MOZZARELLA | R58

ADD BASIL PESTO | R15

BACON & EGG | R70

BACON, CHEDDAR & MOZZARELLA | R75

BACON, AVO, CARAMELIZED ONION & FETA | R88

CHICKEN MAYO | R75

# WRAPS

Tortilla filled with assorted fillings, served with a side salad or potato sticks

## HALLOUMI SUN-DRIED TOMATOES & ROASTED VEGETABLES

R110

Seared halloumi, marinated sun-dried tomatoes, avo, roasted vegetables & pestonaisse

## CHICKEN, FETA & AVO

R116

Grilled chicken, avo, fresh tomato, rocket, feta & coriander aioli



# QUESADILLAS

Traditional Mexican flatbread toasted with assorted savory fillings, served with a side salad or potato sticks

**GRECIAN**   
**R112**

Halloumi, fresh tomatoes, mint, feta, basilico aioli & baby spinach

**MIDDLE EASTERN**  
**R118**

Tenderized steak, hummus, fresh cilantro, tomato & rocket

**SPANISH**  
**R116**

Chorizo, fresh chilli, herb cream cheese, rocket, avo & mascarpone

# LITTLE PLATES

**MEZE PLATTER: MARINATED ARTICHOKEs, GRILLED HALLOUMI, OLIVES, HUMMUS, TZATZIKI & GUACAMOLE SALSA, SERVED WITH WARM TOASTED PITA & CRISP BREAD STICKS (SERVES 2)** 

**R178**

ADD ADDITIONAL LITTLE PLATES TO YOUR MEZE PLATTER FROM THE LIST BELOW

|                        |                                                                                                  |                         |                                                                                                  |
|------------------------|--------------------------------------------------------------------------------------------------|-------------------------|--------------------------------------------------------------------------------------------------|
| GRILLED CALAMARI       | <b>R75</b>                                                                                       | BIFTEKI (3)             | <b>R55</b>                                                                                       |
| GRILLED CHICKEN SKEWER | <b>R45</b>                                                                                       | VILLAGE FETA SALAD      | <b>R49</b>  |
| GRILLED BEEF SKEWER    | <b>R50</b>                                                                                       | FALAFEL (3)             | <b>R52</b>  |
| CHICKEN LIVERS         | <b>R58</b>                                                                                       | PITA & CRISP FLAT BREAD | <b>R30</b>  |
| HALLOUMI KATAIFI       | <b>R72</b>  | SPANAKOPITA             | <b>R75</b>  |
| CHORIZO SAUSAGE        | <b>R60</b>                                                                                       | TARAMASALATA            | <b>R45</b>                                                                                       |
| SEARED SALMON (120GR)  | <b>R120</b>                                                                                      | LETTUCE CUP SALAD       | <b>R52</b>  |

*\*Additional little plates cannot be ordered individually*





# SALADS

## BIFTEKI SALAD

**R120**

Two skewers of oven-baked Nona’s meatballs served with a village salad, mint yoghurt & hummus

## SALMON NICOISE SALAD

**R155**

Pink grilled Salmon, baby potatoes, poached egg, sugar snaps, green beans, edamame beans, cucumber ribbons served with olives, red onions & topped with sweet potato croutons

## SMOKED SALMON SALAD

**R145**

Smoked salmon trout, cottage cheese, crisp greens, avo, steamed baby potatoes, red onion curls, cherry tomatoes served with house dressing aside

## SALMON GLASS NOODLES POKE BOWL

**R172**

Seared Salmon, glass noodles, avo, scallions, cilantro, julienne carrot, cucumber, edamame beans, match stick crispy leeks served with Asian dressing aside

## DUKKAH, QUINOA ALMOND CRUSTED CHICKEN & BRINJALS

**R125**

Oven roasted brinjals, crusted chicken, quinoa, fresh garden greens, red onion and heirloom tomatoes served with halloumi & fresh mint

## HEALTH CHICKEN SALAD

**R125**

Seared chicken breasts infused with an Asian marinade, lemongrass, ginger & lime served with garden greens, plum tomatoes, cucumber, avo & feta garnished with crispy Asian noodles

## CLASSIC CAESAR CHICKEN SALAD

**R132**

Marinated chicken, lettuce, baby spinach, fresh tomatoes, cucumber, croutons, poached egg, maple flavoured bacon & parmesan shavings with classic caesar dressing aside

## HALLOUMI, SPINACH, DATES & AVO SALAD

**R119**

Halloumi entwined kataifi, baby spinach, onion, peanut brittle, croutons, dates & avo layered on a bed of garden greens, fresh tomato & red onions

## FALAFEL AND LEMON TAHINI DRESSING

**R119**

Two skewers of oven-baked falafel balls served with a village salad, minted yoghurt, hummus & lemon tahini dressing

## SESAME CRUSTED FETA MEDITERRANEAN SALAD

**R105**

Toasted sesame crusted feta, oven roasted and fresh tomatoes, cucumber, red onions, olives, crisp greens, rocket ciabatta croutons & fresh mint

## THE CRUNCHY GARDEN SALAD

**R95**

Chopped garden greens, roasted cashew nuts, avocado, roasted seeds, red onion, cucumber, tomato, fresh dill served with a lemon dressing.

**ADD BUTTERNUT | R25    ADD FETA OR HALLOUMI | R30    ADD CHICKEN | R45**





MEALS

SPANAKOPITA



R110

Greek-style spinach & feta phyllo pie served with a village salad

SUPREME CHICKEN FILLET

R128

Two grilled chicken breasts marinated in fresh fine herbs served on a bed of seared spinach with your choice of one of the following: salad / chips / carrot & potato mash / roasted vegetables

PARMESAN PANKO CRUSTED CHICKEN FILLETS

R149

Two chicken breasts coated in parmesan & panko crumbs, topped with fine herb cream cheese served with your choice of one of the following: salad / chips / carrot & potato mash / roasted vegetables

HALF PORTION R114

ROAST CHICKEN PIE

R128

Roast chicken, mushroom and leek creamy pie baked under a flaky crust served with your choice of one of the following: salad / chips / roasted vegetables

SAGE & ONION ROASTED CHICKEN BREAST

R140

Crusted chicken baked with sage & caramelized onion topped in a creamy sage sauce served with rocket & parmesan served with your choice of one of the following: roasted vegetables / salad / chips / carrot & potato mash

FILLET STEAK, EGG & CHIPS

R165

180g Fillet in a mild Portuguese sauce served with 2 fried eggs, chips or carrot & potato mash & tomato chilli jam

FILLET STEAK TAGLIATA

R170

Seared fillet steak marinated with rosemary, garlic and reduced flavoured balsamic, piled with rocket, parmesan and plum tomatoes served with fries or vegetables

FISH AND CHIPS

R128

Traditional fish & chips or salad served with homemade tartar sauce

GRILLED HAKE

R128

Hake in a zesty dill pesto sauce served with your choice of one of the following: chips / salad / Mediterranean vegetables

PAN ROASTED SALMON

SQ

Encrusted with black sesame seeds served with whipped avocado, fresh Grapefruit segments and a side of house made tomato chilli compote accompanied with steamed Broccolini



# FROM THE GRILL

- RUMP (250g) | **R179**

FILLET (250g) | **R199**

LOIN LAMB CHOPS (350g) | **R199**

SKINNY LAMB CHOPS (350g) | **R199**
- T-BONE STEAK (400g) | **R199**

TERIYAKI SALMON (200g) | **SQ**

GRILLED MARINATED CALAMARI | **R178**

SOLE (ON AVAILABILITY) | **SQ**

From the Grill with your choice of one of the following:  
carrot & potato mash | sweet potato chips | chips | salad | baby potatoes | roasted vegetables

- ONION RINGS | **R25**
- BLACK PEPPER, MUSHROOM, CHEESE, GORGONZOLA OR DIJON SAUCES | **R44**

# BURGERS & SOUVLAKI

Burgers are served with sweet potato chips or shoestring fries or side salad

## PURE BEEF BURGER

**R109**

200g Homemade 100% pure beef burger

ADD CHEESE | **R30**

## CHICKEN BURGER

**R105**

Crumbed chicken fillet or grilled chicken fillet

ADD AVO | **R30**

## CARB FREE PORTOBELLO MUSHROOM AND AVO BEEF BURGER

**R139**

No bun pure beef burger, oven baked giant mushroom with all the trimmings

## CHICKPEA BURGER



**R120**

200g homemade chickpea burger with a hint of chili, fresh cilantro with cilantro basilico aioli

# DECONSTRUCTED SOUVLAKI PITA

Two skewers, tzatziki, tomato & onion salsa served with shoestring chips on a toasted flat bread

CHICKEN FILLET (150g) | **R128**

BEEF FILLET (180g) | **R160**

FALAFEL | **R128**



# PASTAS

A choice of spaghetti, linguine or penne pasta, served with parmesan shavings

## NONA'S MEATBALLS

R125

Classic slow cooked tomatoes salsa, topped with fresh basil & parmesan shavings

## ARRABIATA WITH A "TWIST"

R118

Shaved carrots in a creamy chili, thyme, mushroom sauce

ADD SEARED CHICKEN | R45

## SUN-DRIED TOMATOES, SPINACH & AVO

R139

Basil pesto, sun-dried tomatoes, baby spinach, avo & boconcini cheese

ADD SEARED CHICKEN | R45

## AGLIO E OLIO

R90

Spaghetti tossed in garlic, olive oil and lemon juice topped with Parmesan

## NAPOLITANO PASTA

R95

Slow cooked rich cherry tomato salsa, infused with garlic, fresh basil & oregano

## ANGRY NAPOLITANO

R99

Slow cooked rich cherry tomato infused with fresh chili, garlic, fresh basil & oregano

## CREAMY BASIL PESTO

R126

Fresh basilico, garlic, pine nuts & a touch of cream served with delicate crispy basil crumbs

## RAVIOLI

R152

Halloumi, mint fresh ravioli served in a tangy creamy lemon sauce

## BUTTERNUT & SAGE CONCHIGLIONE

R152

Open baked pasta shells filled with roasted creamy butternut & Gorgonzola served with sage creamy sauce

## CHEESY CANNELLONI BOLOGNAISE BAKE

R155

Slow cooked mince Ragu, fresh Cannelloni baked with a creamy cheese sauce

## LINGUINE PRAWN PASTA

R188

Creamy zesty Lemon, garlic, tomato & a touch of chilli prawn linguini 'must have'

# DESSERT

A TRIP TO OLIVES & PLATES IS NEVER COMPLETE WITHOUT  
A VISIT TO OUR DISPLAY OF TEMPTATION CABINET.  
A SELECTION OF FRESHLY BAKED CAKES PREPARED DAILY FROM OUR OVEN





## COFFEES

|                         |     |                                              |     |
|-------------------------|-----|----------------------------------------------|-----|
| COFFEE – ILLY AMERICANO | R25 | CAFFE AU LAIT                                | R32 |
|                         |     | Espresso with milk                           |     |
| COFFEE MEGA             | R32 | CHOCOLACCINO                                 | R40 |
| Double Shot Illy        |     | Espresso single, shot chocolate & milk froth |     |
| CAPPUCCINO              | R29 | NUTTE LATTE                                  | R40 |
| CAPPUCCINO MEGA         | R38 | Shot of espresso, milk & Nutella             |     |
| ESPRESSO                | R20 | EXTRA SHOT ILLY                              | R12 |
| Single shot             |     | DECAF COFFEE ADD                             | R6  |
| DOPPIO                  | R25 | FRESH WHIPPED CREAM                          | R6  |
| Double shot espresso    |     | ALMOND MILK                                  | R13 |
| CORTADO                 | R27 |                                              |     |

## COLD COFFEES

|                                          |     |
|------------------------------------------|-----|
| COFFEE SHAKE                             | R45 |
| Iced coffee blend with vanilla ice cream |     |
| FRAPPE                                   | R33 |
| Blended coffee, cold milk & crushed ice  |     |

## PRESSED JUICES

|                                                     |     |
|-----------------------------------------------------|-----|
| PINEAPPLE DIGESTIVE                                 | R49 |
| Celery, Apple, Pineapple & Mint                     |     |
| LEAN GREEN                                          | R49 |
| Cucumber, spinach, apple                            |     |
| SKIN BOOSTER                                        | R49 |
| Carrot, ginger, apple                               |     |
| CREATE YOUR OWN JUICE                               | R49 |
| Carrot, apple, celery, cucumber, pineapple, spinach |     |
| EXTRAS                                              | R15 |
| Ginger                                              | R30 |
| GINGER SHOT                                         |     |



## HOT DRINKS

|                                                     |     |
|-----------------------------------------------------|-----|
| FIVE ROSES, ROOIBOS                                 | R22 |
| EARL GREY OR CHAMOMILE                              | R25 |
| IMPORTED HERBAL TEAS                                | R29 |
| RED CAPPUCCINO                                      | R32 |
| MILO                                                | R32 |
| HOT CHOCOLATE                                       | R32 |
| WHITE HOT CHOCOLATE                                 | R32 |
| FLAVOURED LATTE<br>Caramel fudge, milk tart or chai | R35 |

## COLD DRINKS

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| SOFT DRINKS                                                                        | R25 |
| TIZERS                                                                             | R30 |
| MIXERS 200ml<br>Soda, lemonade, ginger ale or tonic                                | R23 |
| RED BULL                                                                           | R39 |
| CORDIALS<br>Lime, passion fruit, kola tonic                                        | R10 |
| LOCAL MINERAL WATER 500ML<br>Still or Sparkling                                    | R25 |
| LOCAL MINERAL WATER 750 ML<br>Still or Sparkling                                   | R52 |
| IMPORTED MINERAL WATER 750 ML<br>Still or Sparkling                                | R70 |
| LOCAL ICE TEAS                                                                     | R30 |
| FRESH FRUIT JUICES                                                                 | R33 |
| ROCK SHANDY                                                                        | R38 |
| STEELWORKS                                                                         | R45 |
| FRULLATA<br>Ice cream blended with fresh pieces of fruit                           | R49 |
| BERRY SHAKE<br>Ice cream blended with mixed seasonal berries                       | R49 |
| FREEZO - SMOOTHIES (98% Fat Free)<br>Coffee, lemonade, granadilla or caramel fudge | R49 |

