



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

BREAKFAST

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

TRADITIONAL

R89

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

MINI

R52

One egg, bacon & plum tomatoes

CLUB STEAK BREAKFAST

R114

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

CHICKEN LIVERS

R82

Mild spice chicken livers with poached egg

FRENCH TOAST

R82

Brioche bread served with mixed berries & mascarpone

ADD NUTELLA | R25

CANADIAN FRENCH TOAST

R94

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

RICOTTA HOTCAKES

R78

Served with honeycomb butter, fresh banana & maple syrup

SHAKSHUKA

R120

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

RELOAD YOUR RYE

OPEN RYE, AVO, POACHED EGG TAHINI

R86

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

R96

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

MASCARPONE LABNEH, SMOKED PINK SALMON

R99

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

CREAMY BASIL PESTO LABNEH WITH AVOCADO AND ASPARAGUS

R92

Strained Yoghurt with basil pesto, roasted almonds, creamy zesty avocado, asparagus spears and fennel salad

B E N E D I C T S

BENEDICT OAK SMOKED SALMON

R118

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

FLORENTINE

R105

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

BACON AND MUSHROOM WITH TRUFFLE OIL

R113

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

R44

Scrambled eggs on your choice of toast

SALMON SCRAMBLED EGGS

R99

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

ADD AVO | R30

SPANISH OMELETTE

R104

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

SOUFFLE OMELETTE

R90

Fluffy egg white omelette with brie and caramelized onion (allow 20 minutes)

ADD CHORIZO R33

BASIC OMELETTE

R44

A four egg plain omelette

Create your own by adding from our extras

E X T R A S

EGG, TOMATO, CARMELISED ONION

R15

COTTAGE CHEESE, BRIE, CHEESE MIX, ROCKET

R26

SPINACH, HALLOUMI, FETA, AVO, GUACAMOLE,
MUSHROOMS

R30

BACON, CHORIZO, SAUSAGE

R33

GRILLED CHICKEN BREAST

R40

SMOKED SALMON (40G)

R50



HEALTHY START

HEALTHY APPETITE

R82

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

PAWPAW NEST

R78

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

ENERGY OATS

R60

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

MIXED BERRY YOGHURT PARFAIT

R74

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

FRUIT SALAD

R66

A seasonal selection of freshly chopped fruit

ELEVENSES

PLAIN CROISSANTS OR MUFFINS

R43

Served with cheese, butter & preserves

NUTELLA CROISSANT

R52

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

R99

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

HONEY MUSTARD CHICKEN SCHNITZEL PANINI

R112

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

PREGO SARMIE

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

CHICKEN | R105

BEEF | R118

TOASTED SANDWICHES

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

MOZZARELLA | R49 

BACON & EGG | R64

BACON, CHEDDAR & MOZZARELLA | R68

BACON, CARAMELISED ONION & FETA | R72

CHICKEN MAYO | R68

WRAPS

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

HALLOUMI SUN-DRIED TOMATOES & ROASTED VEGETABLES

R99

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

CHICKEN, FETA & AVO

R104

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

R98

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

MIDDLE EASTERN

R106

Tenderized steak, hummus, fresh cilantro, tomato & rocket

SPANISH

R102

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

LITTLE PLATES

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

R170

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

GRILLED CALAMARI	R66	BIFTEKI (3)	R45
GRILLED CHICKEN SKEWER	R42	TABOULI	R44
GRILLED BEEF SKEWER	R48	VILLAGE FETA SALAD	R45
CHICKEN LIVERS	R52	FALAFEL (3)	R49
HALLOUMI KATAIFI	R68	PITA & CRISP FLAT BREAD	R25
CHORIZO SAUSAGE	R55	SPANAKOPITA	R68

*Additional little plates cannot be ordered individually



SALADS

BIFTEKI SALAD

R112

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

SALMON NICOISE SALAD

R148

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

R138

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

R160

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

R112

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

HEALTH CHICKEN SALAD

R118

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

R124

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

R110

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

R105

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

SESAME CRUSTED FETA MEDITERRANEAN SALAD

R94

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

TABOULI & LENTIL SALAD

R89

Bulgur lemony herb salad, lentils, fine herbs, grilled halloumi, tomato, cucumber & onions salsa drizzled with lemon dressing



MEALS

SPANAKOPITA 🥟

R96

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

SUPREME CHICKEN FILLET

R118

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

R138

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 R102

ROAST CHICKEN PIE

R110

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

R124

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

STEAK, EGG & CHIPS

R128

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

FILLET STEAK TAGLIATA

R148

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

R115

Traditional fish & chips or salad served with homemade tartar sauce

GRILLED HAKE

R115

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

FROM THE GRILL

RUMP (250g) | R178

T-BONE STEAK (400g) | R189

FILLET (250g) | R199

TERIYAKI SALMON (200G) | SQ

LAMB CHOPS (350g) | R199

GRILLED MARINATED CALAMARI | R165

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 | R20

BLACK PEPPER, MUSHROOM, CHEESE, GORGONZOLA OR DIJON SAUCES | R40

BURGERS & SOUVLAKI

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

PURE BEEF BURGER

R99

200g Homemade 100% pure beef burger

CHICKEN BURGER

R96

Crumbed chicken fillet or grilled chicken fillet

CARB FREE PORTOBELLO MUSHROOM AND AVO BEEF BURGER

R120

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

CHICKPEA BURGER 

R108

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) | R115

BEEF FILLET (150g) | R135

LAMB | R130

FALAFEL | R120





PASTAS

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

NONA'S MEATBALLS

R115

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

ARRABIATA WITH A "TWIST"

R105

Shaved carrots in a creamy chili, thyme, mushroom sauce

ADD SEARED CHICKEN | R40

SUN-DRIED TOMATOES, SPINACH & AVO

R130

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

ADD SEARED CHICKEN | R40

NAPOLITANO PASTA

R89

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

ANGRY NAPOLITANO

R95

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

CREAMY BASIL PESTO

R120

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

RAVIOLI

R140

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

BUTTERNUT & SAGE CONCHIGLIONE

R140

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

LINGUINE PRAWN PASTA

R175

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

R24

COFFEE MEGA
Double Shot Illy

R30

CAPPUCCINO

R27

CAPPUCCINO MEGA

R38

ESPRESSO
Single shot

R20

DOPPIO
Double shot espresso

R25

CAFFE AU LAIT
Espresso without milk

R30

CHOCOLACCINO
Espresso single, shot chocolate & milk froth

R37

NUTTE LATTE
Shot of espresso, milk & Nutella

R40

EXTRA SHOT ILLY

R12

DECAF COFFEE ADD

R5

FRESH WHIPPED CREAM

R5

ALMOND MILK

R15

COLD COFFEES

COFFEE SHAKE
Iced coffee blend with vanilla ice cream

R45

FRAPPE
Blended coffee, cold milk & crushed ice

R33

PRESSED JUICES

PINEAPPLE DIGESTIVE
Celery, Apple, Pineapple & Mint

R49

LEAN GREEN
Cucumber, spinach, apple

R49

SKIN BOOSTER
Carrot, ginger, apple

R49

CREATE YOUR OWN JUICE
Carrot, apple, celery, cucumber, pineapple, spinach

R49

EXTRAS
Mint, ginger, parsley, basil

R10



HOT DRINKS

FIVE ROSES, ROOIBOS	R20
EARL GREY OR CHAMOMILE	R22
IMPORTED HERBAL TEAS	R25
RED CAPPUCCINO	R30
MILO	R30
HOT CHOCOLATE	R30
WHITE HOT CHOCOLATE	R30
FLAVOURED LATTE Caramel fudge, milk tart or chai	R33

COLD DRINKS

SOFT DRINKS	R23
TIZERS	R28
MIXERS 200ml Soda, lemonade, ginger ale or tonic	R20
RED BULL	R39
CORDIALS Lime, passion fruit, kola tonic	R9
LOCAL MINERAL WATER 500ML Still or Sparkling	R22
LOCAL MINERAL WATER 750 ML Still or Sparkling	R45
LOCAL ICE TEAS	R25
FRESH FRUIT JUICES	R28
ROCK SHANDY	R35
STEELWORKS	R40
FRULLATA Ice cream blended with fresh pieces of fruit	R45
BERRY SHAKE Ice cream blended with mixed seasonal berries	R45
FREEZO - SMOOTHIES (98% Fat Free) Coffee, lemonade, granadilla or caramel fudge	R45



