

The Olivewood Menu

B R E A K F A S T

8 A M *to* 11:30 A M

B R E A K F A S T

9 Holes

One fried egg, crispy streaky bacon, grilled tomato & a slice of toast

R54

18 Holes

Two fried eggs, mushrooms, grilled tomato, crispy streaky bacon, skinny fries, slice of toast

R95

Omelette (V)

Three egg omelette, wilted spinach, haloumi cheese, sundried tomatoes, slice of toast

R75

Scrambled Eggs (V)

Onions, peppers, tomatoes, garlic, mushrooms with crumbled feta, slice of toast

R90

Fruit Bowl (V)

Mixed berries, natural yoghurt, granola, toasted almond flakes and honey

R79

French Toast (V)

Caramelised bananas, candied pecans, cream cheese

R75

Eggs Benedict

Homemade toasted bread, streaky bacon, two poached eggs, hollandaise sauce, herb oil

R105

Salmon Benedict

Homemade toasted bread, smoked salmon, two poached eggs, baby spinach, hollandaise sauce, beetroot puree

R115

Vegan Bowl (V+)

Sautéed cherry tomatoes, avocado, crispy kale, black mushroom, hummus

R75

O N T O A S T

Two poached eggs, avocado, crumbled feta, watercress (V)

R64

Two poached eggs, smoked salmon, horseradish cream, rocket

R70

LUNCH

Monday to Saturday | 12PM *to* 4PM

Sunday | 12PM *to* 2PM

TOASTED SANDWICHES

*Available during breakfast and lunch
served with a side portion of skinny fries*

Black forest ham and mozzarella cheese

R66

Streaky bacon and cheddar cheese

R66

Cheddar and mozzarella cheese & tomato (V)

R55

Chicken mayonnaise with pickles

R69

TOASTED TRAMEZZINI

served with a side portion of skinny fries

Chicken, mayonnaise, streaky bacon, cheddar cheese & tomato

R89

Peppered salami, avocado, rocket, tomato

R79

Grilled fillet strips, red onion, spicy Prego

R98

BURGERS

served with a side portion of skinny fries

Pure beef patty, cheddar cheese, pickles, smoky mayo

R110

Pure beef patty, bacon jam, cheese sauce, crispy onion rings

R115

Grilled chicken breast, streaky bacon and avocado, feta

R95

Vegetarian patty, grilled black mushroom, baby spinach,
crispy onions, smoky mayo (V)

R90

SALADS AND BOWLS

Greek (V)

Feta, marinated olives, sundried tomatoes, olive oil and lemon dressing

R79

Grilled Chicken Bowl

Streaky bacon, sautéed cherry tomatoes, avocado, parmesan shavings, mint dressing

R110

Sweet Potato Bowl (V+)

Curried chickpeas, red onion, baby spinach, avocado, olive oil and balsamic dressing

R95

LUNCH MEALS

250g Fillet, crispy onion rings, mushroom sauce, skinny fries

R175

300g Sirloin, parmesan crusted corn on the cob, skinny fries

R165

Lemon caper fish cakes, dill dressing, rocket salad

R89

Classic beer battered fish, skinny fries, mushy peas

R95

Chicken wings, spicy sticky sauce, skinny fries, pickled vegetable salad

R99

Tapas available for lunch on a Saturday and Sunday

D I N N E R

4:30 P M *to* 9 P M

T A P A S

MEAT

Sticky Asian pulled pork bao buns, pickled vegetables	R75
Lamb, mint and feta spring rolls with parmesan mint dressing	R78
Crumbed cheesy bacon potato balls	R59
Spanish meatballs in a rich tomato sauce	R70
Prego chicken livers, homemade bread	R66
Pan fried medallions of fillet steak, herb butter	R90
Panko crumbed chicken strips, cheese sauce	R78
Chicken wings, spicy sticky sauce, sesame seeds, spring onions	R69
Flamed grilled lamb chops, pea and mint puree, onion shavings	R110

SEAFOOD

Crispy panko tempura prawns with garlic mayo	R85
Salt and pepper Patagonian calamari with arugula salad, Thai dressing	R85
Seared sesame crusted tuna, wasabi mayo	R95
Fish tacos, tomato and red onion salsa, avocado cream	R79

VEGETARIAN

Patatas Bravas, rich tomato, herb sauce (V+)	R49
Mushroom and truffle oil arancini (V+)	R58
Chickpea, butter bean and spinach stew, crispy bread (V+)	R69
Haloumi cheese fingers, honey and thyme (V)	R69
Medley of roasted vegetables (V)	R49
Marinated Olives (V+)	R36
Homemade bread - 4 slices (V+)	R26
Greek Salad (V) - <i>please ask for vegan alternative</i>	R45

P L A T E D M E A L S

Lamb Rump with sweet potato puree, charred baby leeks, roasted vine tomatoes, minted pea sauce	R189
300g Sirloin, slow roasted garlic, curried cauliflower puree, fondant potatoes	R179
Wild mushroom risotto, crumbled feta, truffle oil, pea shoots (V) - <i>please ask for vegan option</i>	R125
Monkfish curry with lime and coconut rice	R160
Pork Belly with fondant potatoes, burnt butter apple puree, roasted baby carrots	R179
Paprika chicken, spinach, white wine and thyme cream sauce, baby potatoes	R169

DESSERTS

Cinnamon churros, salted caramel dipping sauce, scoop vanilla ice cream	R65
Slow roasted plums, ginger and cinnamon custard, ginger snap tuile	R65
Dark chocolate tart, berry sorbet	R70
Ice Cream per scoop - <i>burnt butter, rooibos, dark chocolate, salted caramel, berry sorbet</i>	R22

Please note that a 10% gratuity will be added to tables of 8 or more.
Our food is freshly prepared to order, at busy times there may be a wait.
Our dishes are all subject to availability on the day.
Vegan (V+)
Vegetarian (V)

K I D S M E N U

Available for children under 12 years old

BREAKFAST

Mini Me - Fried egg, bacon, tomato, toast

R39

Soldiers - Two boiled eggs, toast

R30

Hearty Oats, honey, sliced fruit

R42

BUILD YOUR OWN MEAL

MAIN MEAL

Sticky ribs (150G)

R50

Fish cakes

R40

Grilled or fried calamari

R45

Panko chicken strips

R45

Toasted cheese

R35

CHOOSE SIDES

Cucumber, tomato and carrot sticks

R20

Corn on the cob

R18

Mix vegetable bowl

R22

Baby potatoes

R15

Side chips

R15

WINE LIST

CHAMPAGNE

Veuve Cliquot

Bottle

R989

MCC

Krone Night Nectar Vintage Demi Sec

Villera Brut Rose (V+)

Kleine Zalze Brut

Bottle

R289

R269

R279

PROSECCO

Bottega Millesimato Extra Dry

Valdo Floral Edition

Bottle

R279

R429

WHITE WINE

SAUVIGNON BLANC

Spier (V+)

Nitida

Springfield Life from Stone

Fryers Cove

Bottle

250ml

R135

R45

R185

R65

R259

R429

CHENIN

Spier (V+)

De Krans (V+)

Bosman Generation 8

Bottle

250ml

R135

R45

R145

R49

R169

CHARDONNAY

Flagstone Poetry

Rietvallei - Unwooded

Bottle

250ml

R139

R45

R169

BLENDS

Spier Chard Pinot (V+)

Reyneke Organic (V+)

Haute Cabriere - Chardonnay Pinot Noir

Bottle

250ml

R135

R45

R159

R55

R169

ROSÉ

	<i>Bottle</i>	<i>250ml</i>
Landskroon Blanc de Noir	R125	R45
L'avenir Dry Pinotage Rosé	R159	

RED WINE

PINOTAGE

	<i>Bottle</i>	<i>250ml</i>
Landskroon	R159	R55
Barista (V+)	R179	R59
Lanzerac (V+)	R295	

PINOT NOIR

	<i>Bottle</i>
Edgebaston	R229
Nitida (V+)	R269

MERLOT

	<i>Bottle</i>	<i>250ml</i>
Spier (V+)	R149	R49
L'avenir	R185	
Muratie Alberta Annemarie	R289	

CABERNET SAUVIGNON

	<i>Bottle</i>	<i>250ml</i>
Vinologist	R139	R49
Kleine Zalze	R169	R55
Warwick First Lady	R189	

SHIRAZ/SYRAH

	<i>Bottle</i>	<i>250ml</i>
Spier (V+)	R149	R49
Neil Ellis - Groenekloof (V+)	R219	
La Bri (V+)	R289	

BLEND

Flagstone Longitude	Bottle	250ml
Reyneke Organic (V+)	R129	R45
Rustenberg RM Nicholson	R159	R55
Rupert and Rothschild Classique	R195	
Meerlust Rubicon	R339	
Vilafonte Series M (V+)	R795	
	R979	

DE-ALCOHOLISED WINE

	Bottle
Darling Cellars Red (V+)	R119
Darling Cellars White (V+)	R119

FORTIFIED WINE

	100ml
Delaire Graff Cape, Vintage Port	R39
Bon Courage White Muscadell	R29
	50ml
De Krans Espresso (V+)	R25
Dalla Cia Aged Premium Grappa	R39

DRINKS LIST

SODAS & STILLS

La Vie Sparkling 250ml	R19
La Vie Still 250ml	R19
La Sparkling 750ml	R38
La Vie Sparkling 750ml	R38
Orange Juice Glass	R22
Orange Juice Litre	R48
Strawberry Juice Glass	R22
Strawberry Juice Litre	R48
Cappy Fruit Juice	R22
Sprite	R20
Sprite Zero	R20
Coca Cola	R20
Coke Zero	R20
Coke Light	R20
Crème Soda	R20
Fanta	R20
Appletizer	R26
Grapetizer	R26
Lemon Iced Tea	R24
Peach Iced Tea	R24
Red Bull	R35
Stoney	R20
Tab	R20
Steel Works	R42
Rock Shandy	R36

CIDER & COOLERS

Hunters Dry	R25
Hunters Gold	R25
Savanna Dry	R25
Savannah Lite	R25
Brutal Fruit	R28
Bacardi Breezer	R28
Klippies & Cola	R28

MIXERS

Cordials - Lime	R5
Cordials - Passion Fruit	R5
Cordials Kola Tonic	R5
Tonic Water	R18
Tonic Zero	R18
Soda Water	R18
Ginger Ale	R18
Dry Lemon	R18
Lemonade	R18
Coke	R18
Tomato Cocktail	R25
Fitch & Leedes Tonics	R20

BEER

Castle Lager	R25
Castle Lite	R25
Black Label	R25
Hansa	R25
Amstel Lite	R25
Amstel Radler	R25
Amstel Lager	R25
Heineken	R30
Heineken 0%	R25
Windhoek Lager	R25
Windhoek Light	R25
Windhoek Draught	R30
Millers	R25
Flying Fish	R25
Corona	R35

DRAUGHT BEER

Castle Lite 330ml	R25
Castle Lite 500ml	R35
Pale Ale 330ml	R32
Pale Ale 500ml	R48
Gold Ale 330ml	R32
Gold Ale 500ml	R48

BRANDY

Klipdrift	R18
Klipdrift Premium	R20
KWV 3	R15
KWV 10	R22
Richelieu	R18

WHISKEY

Bushmills	R20
Bells	R18
J&B	R18
Famous Grouse	R18
Gentlemen Jack Tennessee	R30
Jameson	R24
Jack Daniels	R28
Monkey Shoulder	R30
Tullamore Dew	R30
Glenbrynth	R18
Southern Comfort	R17
Johnny Walker Red	R20
Johnny Walker Black	R32
Johnny Walker Blue	R150
Glenmorangie 10yr	R35
Glenfiddich 12yr	R35

GIN

Gordons Gin	R18
Tanqueray Gin	R20
Tanqueray Sevilla	R25
Bloedlemoen	R32
Bombay Sapphire	R24
Bulldog	R25
Hendricks	R30
Inverroche Amber	R29
Inverroche Classic	R29
Inverroche Verdant	R29
Musgrave Pink	R32
Six Dogs Blue Gin	R34
Roku - Japanese Craft Gin	R25

WHITE SPIRITS

Absolut Vodka	R22
Smirnoff Vodka	R18
Wyborowa Vodka	R18
Belvedere	R28
Mainstay Cane	R18

LIQUEURS

Kahlua	R18
Amarula Cream	R18
Peppermint Liqueur	R18
Frangelico	R18
Campari	R18
Cinzano Bianco	R15
Pimms	R22

RUM

Floating Dutchman Craft	R25
Captain Morgan	R18
Spiced Gold	R18
Red Heart	R18
Bacardi	R18
Malibu	R18

SHOOTERS

Jack Daniels Fire	R18
Ponchos	R25
Jagermeister	R18
Stroh 60	R24
Jose Cuervo Gold	R18
Jose Cuervo Silver	R18
El Jimador Gold	R18

COGNAC

Hennessy	R36
----------	-----

COCKTAILS

Bloody Mary - <i>Vodka, Tomato Cocktail, Celery</i>	R55
Mojito - <i>White Rum, Lime, Soda Water, Mint</i>	R59
Strawberry Daiquiri - <i>Rum, Strawberries, Lime</i>	R65
Moscow Mule - <i>Vodka, Ginger Beer, Lime, Mint</i>	R60
Whiskey Old Fashion - <i>Whiskey, Angostura Bitters, Orange Peel</i>	R65
Frozen Berry Margarita - <i>Tequila, Triple Sec, Frozen Berries</i>	R75

MILKSHAKES

Chocolate	R30	Cookies & Cream	R32
Strawberry	R30	Salted Caramel	R32
Vanilla	R32	Coffee	R32

COFFEE

Americano	R18
Decaf Americano	R20
Cappuccino	R22
Decaf Cappuccino	R24
Café Latte	R26
Espresso	R18
Double Espresso	R24
Macchiato	R20
Frappe - <i>Blended Ice Coffee</i>	R32

HOT DRINKS

Five Roses Ceylon Tea	R18
Five Roses Rooibos Tea	R18
Hot Chocolate	R26
Red Cappuccino	R28
Water, Lemon, Honey	R18
<i>Cream</i>	R5
<i>Almond Milk</i>	R10

The
Olivewood
Menu