



**THE OLD  
RECTORY**  
*Hotel & Spa*

**MENU**

*Lunch*

# MENU

## *Lunch*

### OLD RECTORY BURGERS

*All served on a rustic roll with our secret homemade burger sauce and a side salad or thick cut chips tossed with rosemary and Parmesan*

#### THE BEEF

R160

*Grilled Wagyu beef patty, rocket, tomato, kissing gherkins and caramelised onions*

#### THE CHICKEN

R160

*Southern crumbed chicken thighs, rocket and fresh tomato*

#### THE VEGGIE (V)

R150

*Smoky butterbean and chickpea smash patty, guacamole, rocket, tomato and caramelised onions*

### TOASTED SANDWICHES

*All served on homemade farm bread and served with a side salad or thick cut chips*

#### THE BEACH HOLIDAY

R90

*Ham, mozzarella, cheddar and tomato*

#### THE WEEKEND AWAY (V)

R90

*A three-cheese feast: Mozzarella, Emmentaler and cheddar with Dijon mustard*

#### THE ROAD TRIP

R90

*Roast chicken mayonnaise*



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CAESAR SALAD (V) R130  
*Cos lettuce, garlic croutons, Parmesan shavings and capers, drizzled with a creamy Caesar dressing*

*Add prawns* R85

*Add chicken* R35

*Add crispy chickpeas* R25

TAGLIATELLE CAPRESE (V) R145  
*Tagliatelle tossed with bocconcini, cherry tomatoes, basil pesto and lemon zest, topped with fresh basil and lashings of Parmesan*

GRILLED VEGETABLE & HUMMUS WRAP (V) R145  
*Grilled seasonal vegetables, hummus, feta and rocket wrapped in a griddled soft tortilla. Served with a side salad or thick cut chips.*

PRAWN LINGUINE WITH CARAMELISED ONION & CHILLI R230  
*Caramelised onions, chilli crunch, ginger and prawns cooked together with cream and tomato smoor*

GRILLED PRAWN PASTA SALAD R220  
*Penne, baby greens, tomato, cucumber, garden peas and avocado in Marie Rose dressing*

CAPE MALAY CHICKEN SKEWERS R165  
*Two grilled marinated chicken skewers, served on citrus labneh with a soft tortilla and julienne salad tossed in homemade vinaigrette*

CAPE MALAY BEEF SKEWERS R180  
*Two grilled marinated beef skewers, served on coriander chutney labneh with grilled pita bread and julienne salad tossed in homemade vinaigrette*



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VOC MOSSELEN-FRIET R160

*A classic Dutch take on moules marinière: mussels cooked in white wine with double cream, shallots, garlic, thyme and parsley. Served with thick cut chips.*

CALAMARI R150

*Grilled calamari heads and tentacles tossed in a herby garlic butter with a touch of chilli  
Served with thick cut chips or a seasonal salad*

LINE FISH OF THE DAY R165

*Beer-battered or simply grilled. Served with tartar sauce and a side salad or rosemary Parmesan chips*

LEMON DILL FISH CAKES R130

*Homemade fish cakes served with a side salad or thick cut chips and coriander chutney*

### ON THE SIDE

*Table salad* R90

*Large bowl of chips* R50



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### DESSERTS

KAY & MONTY GELATO TRIO R115

*Your choice of homemade ice cream flavours made with Kay & Monty wines:*

- *Pretty Polly rosé & strawberry*
- *Champu Cap Classique & blueberry*
- *Sav Sauvignon Blanc & pineapple*
- *The Chick SMG red blend & raspberry*

DARK CHOCOLATE TART R75

*A Kay & Monty favourite*

VANILLA PANNA COTTA R65

*with poached pears*

APPLE CRUMBLE R70

*with ice cream*

