



**THE OLD
RECTORY**
Hotel & Spa

MENU

MENU

STARTERS

SOUP OF THE DAY <i>Please ask your server for details</i>	R75
SMOKED SNOEK PÂTÉ <i>On melba toast with herb butter and citrus</i>	R80
KUDU CARPACCIO <i>Macadamia pesto, wild mushrooms, rocket and Parmesan shavings</i>	R165
LEMON DILL FISH CAKES <i>With homemade coriander chutney</i>	R80
CAESAR SALAD (V) <i>Cos lettuce, garlic croutons, Parmesan shavings and capers, drizzled with a creamy Caesar dressing</i>	R80
MUSSELS <i>Cooked in white wine with double cream, shallots, garlic, thyme and parsley</i>	R90
CALAMARI <i>Grilled heads and tentacles tossed in a herby garlic butter with a touch of chilli</i>	R90



MENU

MAINS

OLD RECTORY BURGERS

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

THE BEEF R160

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

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



MENU

MAINS

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

Add prawns R85

Add chicken R40

Add crispy chickpeas R30

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

BEEF FILLET R285
Served with thick cut fries, wilted baby spinach and Hollandaise

LAMB RACK R285
Served on chargrilled vegetable cous cous and topped with chimichurri

PRAWN LINGUINE WITH CAMELISED ONION & CHILLI R240
Caramelised onions, chilli crunch, ginger and prawns cooked together with cream and tomato smoor

MELANZANE (V) R180
Layers of grilled aubergine, Neapolitan sauce and mozzarella

ROASTED PUMPKIN (V) R180
Chickpea, baby spinach, turmeric and coconut broth



MENU

MAINS

GRILLED PRAWN PASTA SALAD R230
Penne, baby greens, tomato, cucumber, garden peas and avocado in Marie Rose dressing

VOC MOSSELEN-FRIET R170
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 R165
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 R145
Homemade fish cakes served with a side salad or thick cut chips and coriander chutney

CAPE MALAY CHICKEN SKEWERS R170
Two grilled marinated chicken skewers, served on citrus labneh with a soft tortilla and julienne salad tossed in homemade vinaigrette

CAPE MALAY BEEF SKEWERS R185
Two grilled marinated beef skewers, served on coriander chutney labneh with grilled pita bread and julienne salad tossed in homemade vinaigrette

ON THE SIDE

Table salad R120
Bowl of chips R50



MENU

DESSERT

AFFOGATO	R65
<i>Vanilla ice cream with hot espresso</i>	
<i>Add whiskey</i>	R35
<i>Add grappa</i>	R35
<i>Add Amarula</i>	R25
DARK CHOCOLATE TART	R85
<i>A Kay & Monty favourite</i>	
LEMON TART	R65
<i>with fresh berries</i>	
VANILLA PANNA COTTA	R65
<i>with poached pears</i>	
DECONSTRUCTED APPLE CRUMBLE	R70
<i>with ice cream</i>	
ICE CREAM	R80
<i>drizzled with chocolate sauce</i>	
CHEESEBOARD (Serves 2)	R230
<i>Selection of cheeses, crackers, preserves and pickles</i>	

