

BAR MENU

Snacks

Aubergine jalapeño popper 90

Biltong (DF,GF) 95

Droëwors (DF,GF) 85

HAZENDAL SIGNATURE BURGER 175

House-ground beef patty, lyonnaise onions, smoked tomato chutney, Klein River Colby cheese, triple-cooked chips, green salad

CHILLI SQUID (DF) 175

Fried baby courgette, avocado chillie purée

32 DAY-AGED LIMOUSIN BEEF(GF) 345

Triple-cooked chips, garden salad, aubergine miso ketchup

BRAISED SALDANHA BAY MUSSELS (DF) 145

Leeks, bacon, cider, toasted focaccia

SLOW-COOKED PORK BELLY BAO BUN (DF) 65

Pickled apple and jalapeño ketchup, sauerkraut

CLASSIC CAESAR SALAD 150

Baby gem lettuce, white anchovies, parmesan shavings, herb croutons, Caesar dressing

GREEK SALAD (GF,V) 140

Garden lettuce, Dalewood fromagerie feta cheese, Kalamata olives, herb dressing

Sandwiches

THE CLUB 145

Free range roasted chicken, smoked house cured bacon, avocado, marinated tomato, ciabatta

CAPRESE 155 (V)

Marinated heirloom tomatoes, Puglia burrata, basil emulsion, olive focaccia

SEARED GRASS-FED FREE-RANGE BEEF (DF) 160

Pickled and fermented garden vegetables, mustard leaf salad, sourdough

Desserts

DARK CHOCOLATE MOUSSE, COCONUT SORBET, CACAO NIB (VG) 95

Hazendal olive oil, orange salt

WARM CINNAMON CHURROS (DF) 55

Hot chocolate sauce

HOT HAZELNUT & BISCOFF COOKIE 85

Spekuloos ice cream