

EAGLEVLEI



Eaglevlei Restaurant Menu

Salads:

Greek Salad

Cherry tomatoes, feta cheese, olives, cucumber, carrots, onion rings and peppers on lettuce R35

Smoked Chicken Salad

Smoked chicken, paw paw, walnuts, cherry tomatoes, peppers, feta cheese and carrots R48

Starters:

Butternut Cappuccino

Butternut soup served with an apple curry chutney foam and a fresh farm roll R18
Main: R35

Calamari

Lightly battered calamari, mushroom and pecorino cheese risotto, chilli jam and oyster sauce with garden greens R58

Sub Sahara Carpaccio

Springbok Carpaccio, melba toast and biltong mousse served with pecorino cheese and Pinotage sorbet R65

Prawn Starter

Citrus Risotto topped with curry battered prawns and deep fried thai rice noodles served with chilli jam, sambucca cream sauce, cucumber and paw paw R58

Biltong Flavours

Cocktail biltong pie infused with shiraz, balsamic vinegar, strawberry jam served with red onion marmalade, walnut pesto, port ice-cream; biltong and blue cheese soup, biltong risotto served with fillet steak strip and peppadew pruee R65

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Mains:

Bacon and Mushroom Quiche

Served with a small salad and cheese straws R55

Topless Burger

½ Bun, boerewors patty, tomato, herb tomato sauce,
bacon, garlic-sherry fried brown mushroom,
cheddar cheese, French fries
and a small salad R65

Fillet of Hake

Lightly battered hake served with a side salad,
prawn shish kebab and chilli jam R60

Butter Chicken

Deboned chicken thighs in a spicy tomato
based sauce served with savoury rice and
a herb salad R90

Pork Belly

Served with cinnamon-honey infused butternut, plum sauce,
caramelised onions, pan fried vegetables with a
cashew nut mousse and apple sour ice-cream R90

De'Vine Potjie

Oxtail, lamb neck and lamb knuckle potjie served with
sweet potato and savoury rice R98

Herbie's Fillet

200g Matured fillet of beef and a cocktail biltong pie infused
with shiraz, balsamic vinegar and strawberry jam served with red
onion marmalade, leek flavoured mash potatoes,
pan fried vegetables, Peppadew puree,
battered onion rings and a biltong-blue cheese
or mushroom sauce R115

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Tapas: (available from Tuesday – Saturday)

Vegetarian Tapas

Sweet potato chips, mushroom risotto, chilli jam, tomato salsa cocktail , blanched broccoli, mushroom and asparagus pie, butternut soup with apple curry chutney foam, potato-tomato-feta cheese salad R68

Cheese Tapas

Fruit, fried halloumi cheese, olive spread, fig preserve, tomato salsa cocktail with mozzarella cheese kebab, biltong mousse croquettes, seared spiced orange preserve, blue cheese, camembert cheese, fig dolmades wit mascarpone ice-cream, figs with goat cheese, white chocolate and goat cheese crème brulee,

chilli jam, walnut pesto, pitted olive filled with lemon-ginger syrup sealed with feta cheese mousse and set in a strawberry jelly, fig preserve wafer, melba toast, pecorino cheese biscuits and cheddar cheese straws R128

Seafood Tapas

Citrus risotto, topped with curry battered prawns, chilli jam and sambucca cream sauce; risotto cake with lightly battered hake; mushroom risotto with lightly battered calamari, chilli jam and oyster sauce R135

Flavour Sensation

Oryx loin served with caramelised pineapple, peppadew puree, ginger foam; biltong mousse croquettes served with a tomato salsa cocktail fillet steak strips served with caramelised mushrooms, red onion marmalade and port ice-cream R148

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Dessert:

Vanilla Ice-cream

Served with a chocolate sauce R22

Amarula Brulee Cheese Cake

Served with brulee pear and coffee ice-cream R32

Chocolate Cigars

Melted chocolate and caramel wrapped in phyllo pastry, deep fried and served with chocolate sauce and vanilla-brazil nut ice-cream R35

Ice-Cream Trio

Cinnamon-honey with apple cubes,
Turkish delight with pistachio nuts,
Koek sister ice-cream R45

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Breakfast:

Carrot Muffin

Served with cheddar cheese and preserves R22

Scones

Served with cheese and preserves
or cream and preserves R22

Vineyard Breakfast

Cocktail biltong pie infused with shiraz, balsamic vinegar, strawberry jam served with red onion marmalade, walnut pesto, port ice-cream; scrambled eggs, biltong mouse croquettes served with tomato salsa cocktail R75

Her Majesty's Breakfast

Scrambled or fried eggs, bacon, boerewors,
mushrooms, tomato, toast and preserves R55

Continental Breakfast

Scone and carrot muffin, salami, ham,
cheddar cheese and preserves R48

African Breakfast

100g Matured fillet steak, ostrich sausage, creamed corn, fresh fruit, scrambled or fried eggs R65

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Kids Menu:

Kids Breakfast 10-noon

1 Egg (scrambled or fried) bacon, boerewors
fruit and toast R28

Cocktail Platter

Cocktail hamburger and cocktail boerewors roll
served with smiley face chips R28

Calamari Strips

Served with smiley face chips R28

Toasties served with smiley face chips

Tomato & Cheese
Smoked chicken mayo
Cheese & Ham R28

Kiddies Hake

Deep fried or oven baked hake fillet served with
smiley face chips R30

Hamburger

Cheese and bacon burger served with smiley
face chips R38

Marshmallow and Jelly Tot Ice-Cream

Served with shortbread biscuits R22

Vineyard Clown

Vanilla ice-cream, chocolate sauce and a cupcake R28