









BREAKFAST MENU

Your choice of our continental breakfast and either a reserve hot breakfast or farmhouse omelette

CONTINENTAL BREAKFAST

(pastries, cereal, meat board, fruit & cheeses)
(Please order your selection from your waiter)

FRESHLY BAKED PASTRIES AND PRESERVES

-  Freshly baked croissants
-  Muffin of the day
-  Freshly baked Farm Bread
-  Healthy Seed loaf
-  Scones with cheese or cream on the side
-  Brown or white toast

CEREALS

Granola, Corn flakes, All Bran flakes,
Rice Krispies
Served with hot milk, cold milk or yogurt

SMOKED FISH BOARD

Smoked salmon & peppered Mackerel, served with cream cheese, capers, red onion, fresh lemon



FRUIT PLATTER

Selection of fresh fruits in season

COOKED AND CURED MEAT BOARD

Choose your favourites from boere ham, pastrami, salami & peppered pork neck served with pickles, peppadews and mustards

CAPE CHEESE BOARD

A selection of local Cape cheeses & preserves. If you prefer a specific cheese please select from below

Camembert | Brie | Blue | Flavoured Gouda

RESERVE HOT BREAKFAST

Select your preferred items and we will serve it

Fresh farm eggs: Poached, scrambled, boiled or fried

Bacon, pork sausage, beef sausage, cheese grillers , Karoo oester

Mushrooms, grilled tomato, stir-fry vegetables, baked beans and hash browns

Garden salad, avocado, sautéed green vegetables

FARMHOUSE OMELETTES

Choose from our fillings

Salmon, bacon, smoked ham and cheddar

Mushrooms, peppers, onions, tomato, baby spinach, avocado

Cream cheese, crushed chilli, jalapeño, fresh herbs

Served with white or brown toast

OUR TREAT!

BREAKFAST FLAPJACK STACK

Golden flapjack with topping options to select from

Whipped cream, syrup, cinnamon sugar, Nutella, banana,
crispy bacon, hollandaise sauce

coffee
is a cup of hope
in a world full of
chaos and Mondays



BEVERAGES OPTIONS

Bubbly, coffee, tea, hot chocolate

Chilled apple, orange, mango &
guava juice

*Speciality coffees and teas
available at additional charge*

AVAILABLE ON REQUEST

Gluten free vegan muesli
Gluten free bread, muffins,
rice cakes

Smashed avocado or hummus
Sugar free jam

Nut butters, cashew, macadamia
Milk soya, almond
Gluten free pancakes



MENU

STARTER

 **SOUP OF THE DAY** R 70

Chef's freshly made soup with vegetables in season

SPRINGBOK CARPACCIO R90

Cured smoked springbok carpaccio with wild rocket, capers and shaved parmesan with a mustard dressing

 **WILD MUSHROOM ARANCINI, MOZZARELLA AND TOMATO SALAD** R80

Crispy fried mushroom risotto balls, Rosa tomatoes, grilled baby marrow, bocconcini with olive pesto

 **POTATO AND CORN SAMOSA** R80

Trio of deep-fried triangular pastry pockets filled with potato and corn served with guacamole and coriander salsa

CRISPY FRIED CALAMARI R90

Calamari lightly dusted in seasoned flour, crispy fried served with garlic aioli

GO GREEN

GRILLED CHICKEN CAULIFLOWER RICE SALAD

Starter R 85 **Main R135**

Grilled chicken, cauliflower rice, baby spinach, roasted red peppers and shaved Gruyere with creamy hummus dressing

SMOKED SALMON TROUT SALAD

Starter R110 **Main R160**

Oak smoked Franschoek salmon trout, baby leaf salad, boiled eggs and capers with a yogurt dill dressing

 **ROASTED BUTTERNUT, BEETROOT AND BULGUR WHEAT LENTIL SALAD**

Starter R75 **Main R125**

Roasted butternut, beetroot, bulgur wheat, lentils, fresh tomato, cucumber with orange and cumin dressing

**How about we take
this to the bedroom...**

**...I whispered to my
snacks.**



PASTA

(gluten free available on request)

PESTO CHICKEN R135

Grilled chicken breast fillet in a pesto, parmesan & cream sauce with broccoli florets and cherry tomatoes

CARBONARA R140

Sautéed bacon, salami and ham in a light mushroom sauce

PRIMA VERA R125

Pesto, seasonal vegetables with parmesan

SEASONAL VEGETABLE LASAGNE R160

Tomato basil sauce with baby marrow, baby spinach, capsicum, mushroom and red lentils, layered between pasta sheets and baked

PASTA
IS
LIKE
DUCT TAPE
IT FIXES
EVERYTHING

ON THE LIGHTER SIDE

*Let food be
thy medicine and
medicine be
thy food*
-Hippocrates

HARISSA MARINATED CHICKEN BREAST SANDWICH R135

Grilled chicken breast with lettuce, avocado, mature cheddar and harissa mayonnaise

CAPRESE PANINI R130

Tomato, mozzarella, basil pesto and pine nuts

MEXICAN BLACK BEAN WRAP R130

Mild salsa, black beans, grilled corn, sliced avocado, baby spinach and chipotle mayonnaise

All light meals served with a side salad and your choice of potato or sweet potato fries



BURGERS

GOURMET BEEF BURGER R140

100% Pure beef pattie, served on a sesame seed bun with roasted pepper, camembert, crispy bacon, onion rings and mushroom sauce

PULLED PORK BURGER R140

Slow roasted pork shoulder in a sticky soy and honey sauce on a toasted ciabatta with shredded slaw, cucumber pickle and onion rings

MEXICAN CHICKEN BURGER R140

Cajun grilled chicken breast topped with jalapeno, mozzarella, grilled pineapple, onion rings and guacamole, served on a sesame seed bun



SPICED CHICKPEA BURGER R120

Mildly spiced chickpea burger topped with smoked paprika tomato relish and smashed avocado, served on a sesame seed bun

WILD VENISON CHEDDAR BURGER R140

Venison pattie served on a sesame seed bun with caramelized onions, cheddar cheese and green peppercorn sauce

All burgers served with a side salad and your choice of potato or sweet potato fries

HOUSE SPECIALITIES

I just don't want to look back and think "I could've eaten that."

CRISPY PORK BELLY R210

Crispy pork belly with pea puree, fondant potatoes, sprouting broccoli, baby carrots, red onions and honey soya jus

LINE FISH R220

Pan fried line fish on a bed of stir-fry vegetables, basmati rice and lemon butter sauce

BUTTER CHICKEN CURRY R180

Chicken breast fillets in an aromatic spiced curry sauce, basmati rice, sambals and poppadum

KAROO LAMB SHANK R230

Slow cooked Karoo lamb shank with rosemary, garlic and red wine served with creamy mashed potatoes and roasted root vegetables



THAI VEGETABLE COCONUT CURRY R165

Peppers, carrots, patty pan, baby marrow, onion & baby corn in a spicy red curry sauce with coconut cream and coriander served with basmati rice



HOT FROM THE GRILL

RIBEYE STEAK 300G	R245
BEEF FILLET 250G	R260
28-DAY AGED RUMP 300G	R235
VENISON STEAK 300G	R240
CHICKEN FILLET KEBABS 250G	R185

*Grills served with your choice
of one side and one sauce
Additional sides optional*

✓ SIDES

Per Side R50

POTATO FRIES

CREAMY MASH

SWEET POTATO FRIES

**GARDEN SALAD WITH
FETA AND OLIVES**

STIR FRY VEGETABLES

ROASTED ROOT VEGETABLES

SAUCES

Per Sauce R45

GREEN PEPPERCORN

MUSHROOM

RED WINE

**Nothing
brings people
together like
good food...**





DESSERTS

CRÈME BRULÉ **R75**

Orange and star anise crème brule with orange sable biscuit and a citrus éclair

SPRINGBOK **R70**

Twist on a traditional South African shooter, amarula mousse, peppermint liqueur jelly, biscuit crumbs and amarula chocolate ganache

PEAR AND GINGER MALVA PUDDING **R70**

Served with a ginger caramel sauce and crème anglaise

RAW VEGAN CHOCOLATE BROWNIE **R70**

With strawberry mint salad, berry sorbet

PANA COTTA **R75**

Mango coconut cream panna cotta

LOCAL ARTISANAL CHEESE BOARD **R110**

Selection local artisanal cheeses with preserves, fruits & crackers

COUNT THE
memories
NOT THE
calories

SIGNATURE CHEESECAKE

Botlierskop signature twice baked cheesecakes

BAKED VANILLA CHEESECAKE **R70**

Our famous twice baked cheesecake with vanilla ice cream and salted caramel sauce

PEPPERMINT CRISP BAKED CHEESECAKE **R75**

Caramel and peppermint crisp cheesecake with bar one ice cream

**I EAT CAKE
BECAUSE
IT'S SOMEBODY'S
BIRTHDAY
SOMEWHERE**

SORBET OR ICE CREAM SELECTION

Per Scoop R24

ICE CREAM

Chocolate, strawberry, vanilla, bar one, blueberry cheesecake, cookies and cream

SORBET

Lemon, mango, passion fruit or summer berry



KIDS MENU

CHICKEN STRIPS R85

Crispy fried chicken strips served with fries

KIDS BURGER R80

100% pure beef pattie, grilled with BBQ sauce, served on a sesame seed bun with sliced cheese and fries

KIDS TOASTIES

Toasted ham and cheese sandwich with fries **R75**

Toasted cheese and tomato sandwich with fries **R70**

MAC AND CHEESE R70

Macaroni baked in a rich creamy cheese sauce topped with cheddar cheese

RAINBOW ICE CREAM R70

A scoop of creamy vanilla, strawberry and chocolate ice cream topped with chocolate sauce and astros

ICE CREAM AND CHOCOLATE SAUCE R65

2 Scoops of creamy vanilla ice cream topped with chocolate sauce, wafers and sprinkles

KIDS WAFFLE R70

A crispy baked waffle topped with creamy vanilla ice cream and golden syrup



COFFEE & TEA

FILTER COFFEE	24
DECAF FILTER COFFEE	24
FLAVOUR YOUR COFFEE caramel vanilla hazelnut	6
CAPPUCCINO	26
ROOIBOS CAPPUCCINO	30
CAFÉ LATTE double espresso filled with hot milk	30
HOT CHOCOLATE milky hot chocolate	30
TEA english or rooibos	22
FLAVOURED TEA lemon earl grey green tea	24

PEOPLE
WHO LOVE
TO EAT
ARE
ALWAYS
THE BEST
PEOPLE

Julia Child

REGULAR SMOOTH MILKSHAKES

Large R45

Small R35

STRAWBERRY

Topped with cream and strawberry candy

CHOCOLATE

Topped with cream and chocolate candy

BUBBLEGUM

Topped with cream and bubblegum candy

BANANA

Topped with cream and banana candy

GOURMET MILKSHAKES

Large R60

Small R40

COOKIES AND CREAM

Cookies and cream ice cream topped with whipped cream and crushed oreo cookies

BLUEBERRY CHEESECAKE

Blueberry cheesecake ice cream with blueberry compote and topped with whipped cream

SALTED CARAMEL TOFFEE

Vanilla ice cream with salted caramel toffee sauce, topped with whipped cream and sprinkled with hazelnut praline