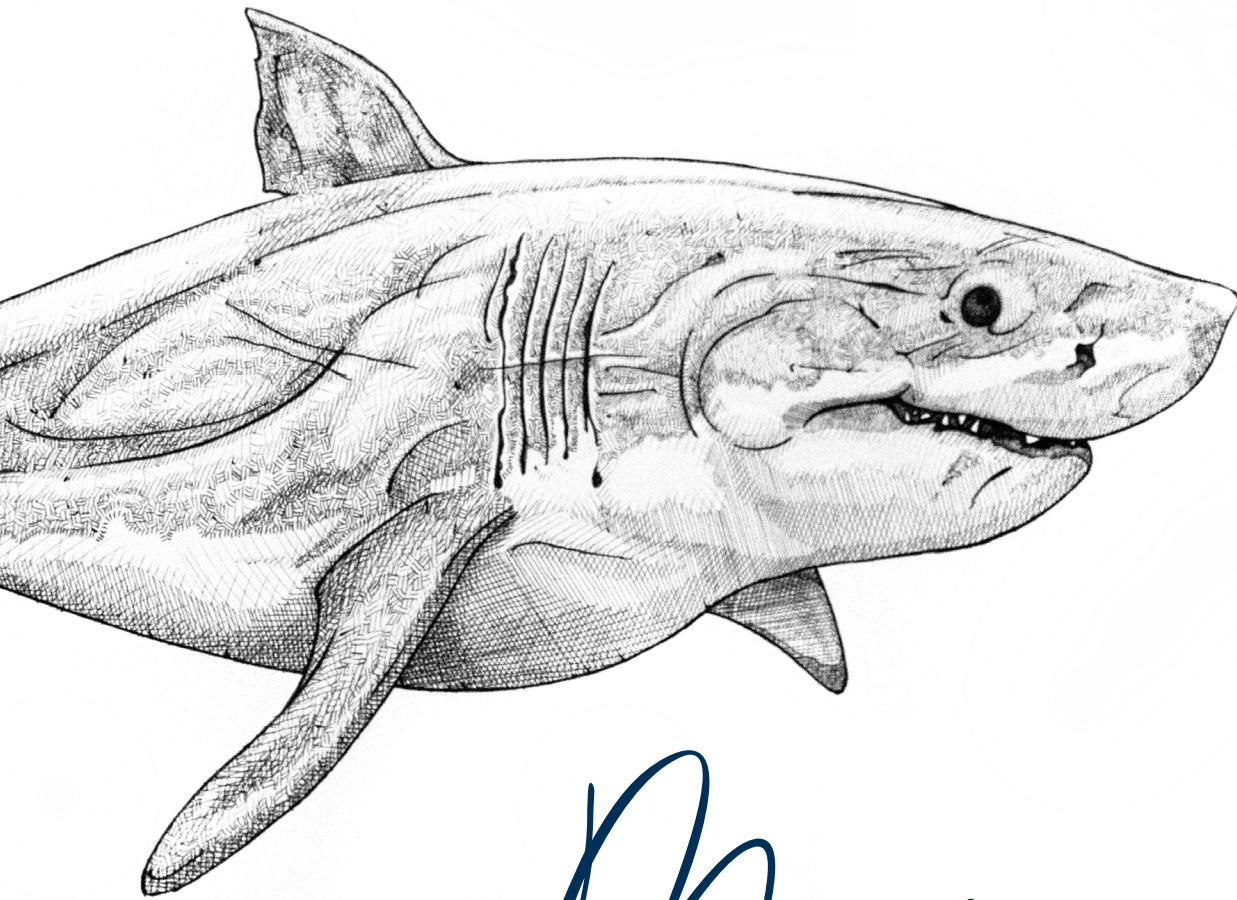
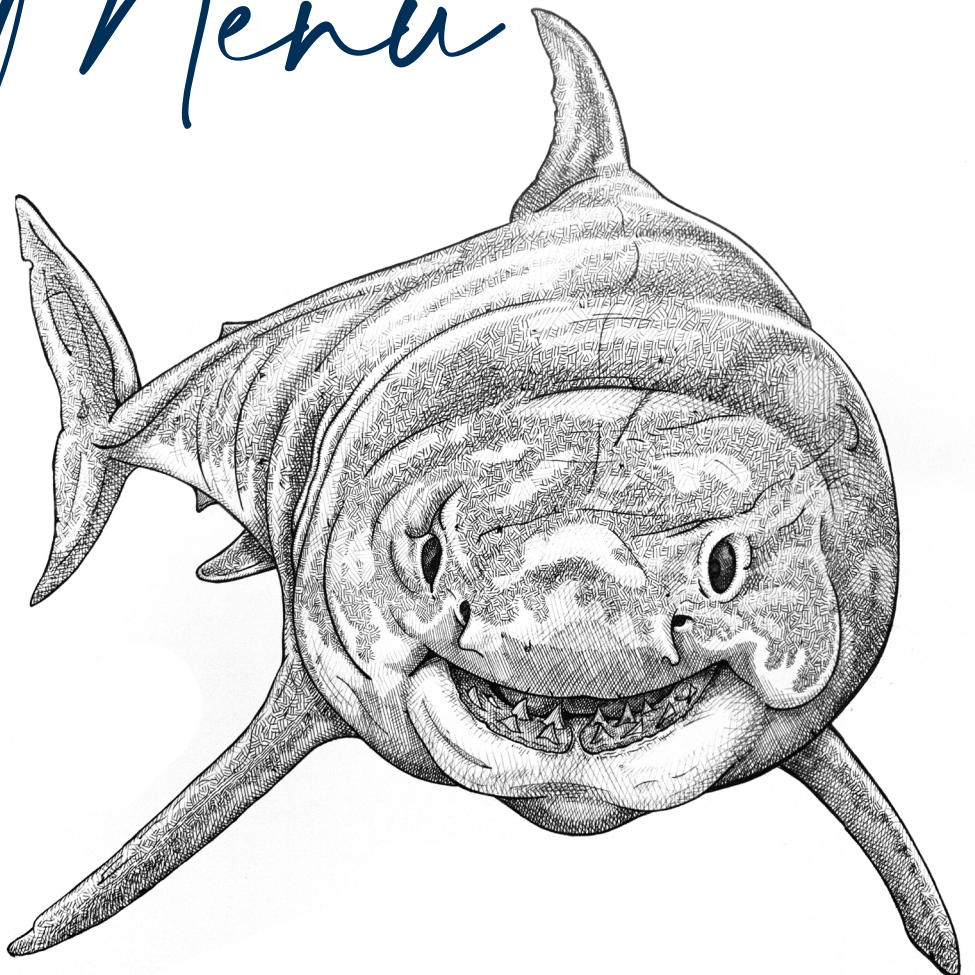




**GREAT  
WHITE HOUSE**  
RESTAURANT • SHOP • ACCOMMODATION



*Menu*



# Breakfast

served until 11am

All menu items are prepared with fresh, free-range, non-GMO Eggs



Dishes prepared with Seaweed



Vegetarian



Vegan

**Breakfast Muffin** R70  
with Butter, Jam and Cheese

**Granola Bowl** R90   
Fruit, Yoghurt, homemade Granola

**Full English** R158  
2 Eggs, 2 Rashers of Bacon, Grilled  
Herb Tomato, Pork or Beef Sausage,  
Sauté Potatoes and served with Toast

**Small English** R68  
2 Rashers Bacon, 1 Egg, Grilled Tomato  
and Sauté Potatoes served with Toast

**Savoury Mince Toast** R95  
Gratinated with Cheddar Bechamel Sauce

**Eggs Benedict**  
Toasted English Muffin with Bacon R98  
Toasted English Muffin with Smoked Trout R125

**French Toast** R75  
with Bacon and Maple Syrup drizzle

**Omelettes** R125  
Two egg omelette with a little bit of everything on

## Cheese Omelettes served with Toast and Jam

R50 Folded 3 Egg

R40 Open 2 Egg

### Extra Fillings

R14 Cheddar | Mozzarella

R16 Feta Cheese

R20 Bacon

R19 Salami

R14 Ham (Gypsy)

R16 Peppadew

R12 Mixed Peppers

R14 Mushrooms

R8 Spinach

R7 Tomato

R6 Onion



R98 **Vegan Croissant**  
with Cocktail Tomatoes, Avocado and  
Basil Pesto Drizzle



R102 **Chick Pea Flapjacks**  
with Banana, Pecans and Golden Syrup



R90 **Spinach and Mushroom Vegan Open "Omelette"**



R75 **French Toast in Chickpea Custard**  
with Grilled Mushroom and Tomato Jam

# Main Menu

served after 11am

All chicken dishes can be upgraded to pasture-raised chicken for an additional cost of R30



Dishes prepared with Seaweed



Vegetarian



Vegan

## Starters

**Chevin and Caramelized Onion Tarts** R75   
with Sticky Pecans and Preserved Fig

**Duck Pancake** R95  
with Plum Sauce

**Springbok Carpaccio with Shaved Parmesan** R168  
Roasted Pine Nuts, Rooibos Balsamic Reduction

**Prawn Spring Rolls** R85   
with Seaweed Gremolata

**Kelp and Mussel Broth** R75

R158 **Abalone Chowder**

R60 **Beetroot Carpaccio**  
with Plant Based Cheese Shavings and  
Toasted Pecan Nuts

R60 **Cheesy Garlic Bread**

R70 **Crumbed Mushrooms**  
with Tartar Sauce

R90 **Cauliflower "wings"**  
with Cashew Sauce

# Salads

## Tangy Blue Cheese, Pear and Coastal Plant

Fine Lettuce, Pea Shoots, Cocktail Tomatoes, Julienne Cucumber, Red Onion, Roasted Pumpkin Seeds, Pomegranate arils, Candied Pecan Nuts with Pear Vinaigrette

R98 

## Avocado, Cilantro, Crisp Carrot and Orzo

Celery, Red Pepper, Red Cabbage, Onion, Ginger, Toasted Cashew Nuts, Garlic and Corn with Zesty Thai Dressing

R75 

## Nicoise

Mixed Greens, New Potatoes, Green Beans, Sliced Radish, Cherry Tomatoes, Hard-Boiled Eggs, Kalamata Olives, Capers and Red Onions with Zesty Lemon-Dijon vinaigrette

R85 

## Sweet Pineapple and Avocado

Carrot Ribbons, Red Onion, Tomato Cocktail, Cucumber, Mixed Lettuce, Basil, Chia seeds, Grilled Baby Marrow Ribbons with Garlic and Cumin Dressing

R85 

## Beetroot, Baby Spinach

Mixed Greens, Red Onions, Cucumber, Grilled Butternut, Dried Cranberries and Toasted Almonds with Vinaigrette

R85 

 R95



## Sea Greens and Glass Noodle Salad

Bean Glass Noodles, Sea Lettuce, Red Laver, Kelp, Codium, Mixed Peppers, White Onions, Cocktail Tomatoes with Asian Dressing

 R70



## Miso Glazed Rainbow Coleslaw

Red Cabbage, Green Cabbage, Kelp Ribbons, Julienne Carrots, Baby Spinach, Rocket, Apple, Sesame Seeds, Fennel, Sunflower Seeds and Raisins

## Add to Salad

R58 Rump Steak

R73 Prawn Meat

R36 Grilled Chicken

R65 Smoked Trout

R65 Warm Goats Cheese (Panko Crumbed)

R40 Tofu

# Light Meals

**Beef, Cheddar and Bacon Burger R140**

**Lamb Burger, Beetroot Relish R145**

**Grilled Chicken Thigh Burger R130**

Pepperoni, Mozzarella and Avocado with  
Chilli Mayonnaise

**Steak and Mozzarella Baguette R130**

Thinly sliced Sirloin Steak, Green Pepper and  
Onion gratinated with Mozzarella

**Cajun Chicken Strips R125**

with Salad and Red Pepper Chutney

**Corn and Chickpea Burgers R100** 

with Smoky Tomato Sauce

**Above served with Rustic Fries**



**R98 Crispy Cajun Cauliflower Wings**

Roasted Chickpeas, Avocado Lemon Crema,  
Shredded Lettuce

**R120 Beef Lasagne and Salad**

**Pita Breads**

**R95 Chicken, Bacon, Avocado Ranch**

**R98 BBQ Pulled Pork**

Coleslaw, and Pickled Samphire

**R105 Balsamic Glazed Mushroom**

Goat Cheese, and Rocket

**R85 Gypsy Ham, Mozzarella,**

with Caramelized Onion and  
Whole Grain Mustard

**R28 Add Extra Rustic Cut Chips**

# Fish & Seafood

🔥 All Fish spiced with Seaweed Ground Spice

**Herb Battered Hake R165**  
with Tartar Sauce

**Herb Battered Hake and R195**  
**Deep-Fried Calamari Combo**

**Grilled Linefish R175**  
Garlic Butter or Tartar Sauce

**Grilled Linefish R198**  
**and Deep-Fried Calamari Combo**

**Deep Fried Calamari Strips R140**  
with Tartar Sauce

**Above served with Rustic Cut Fries and Vegetables in Season**

**Pilchards, Kelp Strips with Spicy Tomato Jam R135** 🔥  
on Savoury Rice with Salad

**Mussels in Cream with Herbed Bruschetta R138**

**Deep Fried Sprats (Whitebait) R120** 🔥  
with Asian Cabbage Salad, Tulbaghia Aioli  
and Sweet Black Pepper Sauce

**Oven Roasted Garlic, Lime and Chilli Prawns R250** 🔥  
Seaweed Rice and Salad

🔥 **R345 Citrus, Dill Seared Norwegian Salmon**  
with Herbed Orzo and Vegetables in Season

**R185 Mixed Seafood and Kelp Marinara Linguine**  
Prawns, Calamari, Mussels and Linefish in a rich  
tomato kelp marinara sauce with a hint of Chilli

**R168 Calamari Steak Piccatta**  
Seaweed linguine and Vegetables in Season

**R245 Pan Fried Kingklip (Herbed Hollandaise)**  
with Steamed Samphire and Garlic Butter  
Roasted Baby Potatoes

**Seafood Platter for two**  
**R645** 1 Battered Hake, 1 Line Fish, Mussels in Cream,  
Fish Cakes, Prawns, Deep-Fried Calamari with  
Rustic Fries and Rice

**R835** Abalone, 1 Battered Hake, 1 Line Fish, Mussels in  
Cream, Fish Cakes, Prawns, Deep-Fried Calamari  
with Rustic Fries and Rice

🔥 **Abalone with Seaweed Rice and Salad**

**R535** Full

**R320** Half

**R30 each Oysters**

**R35 each Oyster Mignonette**

🔥 **R145 "Hake" Goujons**  
🌿 Rustic cut chips and Asian Cabbage Salad



# Main Course

All served with Vegetables in Season


**Barbecue Rump (250g) R195**  
with Caramelized Onion, Crème Fraiche, Avocado  
and Potato Wedges

**Beef Rib Eye R195**  
with Roasted Garlic, Bone Marrow Butter and  
Rustic Fries


**Beef Fillet R235**  
with Green Peppercorn Sauce and  
Mashed Potatoes

**Braised Beef Short Rib R205**  
with Horseradish and Mashed Potatoes


**Ostrich Fillet R190**  
with Red Wine Mushroom Sauce and  
Buttered Baby Potatoes

 **R190 Pork Sirloin on the Bone**  
with Mustard, Kelp, Tarragon sauce with  
Roasted Baby Potatoes

**R195 Pork Belly**  
with Maple Bourbon Glaze and Apple compote  
and Mashed Potatoes

 **R185 Grilled Deboned Chicken Thighs**  
with Rustic Tomato-Bacon Sauce on  
Seaweed Linguine

**R210 Sticky Pork Ribs**  
and Rustic Fries


 **R178 Black Bean and Chickpea Schnitzel**  
with Mushroom, Coconut cream Sauce

# Curry Dishes

**Lamb Curry R175**  
with Basmati Rice, Tomato, Onion Sambals  
and Flat Bread

**Bobotie R195**  
with Yellow Rice and Raisins, Banana and  
Apricot Chutney

**R190 Creamy Chicken and Mango Curry**  
with Basmati rice, Tomato and Onion  
Sambals and Flat Bread

 **R195 Lentil, Nut Bobotie with Chickpea "Custard"**  
with Yellow Rice with Raisins and  
Apricot Chutney

# Kids Menu

<b>Savoury Mince Linguine</b>	<b>R70</b>
<b>Chicken Strips and Chips</b>	<b>R70</b>
<b>Chicken Burger and Chips</b>	<b>R65</b>
<b>Scrambled Eggs and Toast</b>	<b>R45</b>
<b>Fish Cake and Chips</b>	<b>R55</b>

<b>R50</b>	<b>Macaroni and Cheese with Ham</b>
<b>R28</b>	<b>Ice Cream with Chocolate Sauce</b>
<b>R35</b>	<b>Kids Milkshakes</b> Banana   Strawberry   Chocolate   Lime Bubble Gum   Vanilla

# Desserts

<b>Sticky Date Toffee Pudding</b> with Vanilla Ice Cream	<b>R55</b>
<b>Ginger Pudding</b> with Butterscotch sauce	<b>R60</b>
<b>Double Coffee Panna Cotta</b> topped with Chocolate Ganache and Pecan Brittle	<b>R65</b>
<b>Strawberry and Chocolate Mousse</b> and Rose Macerated Strawberries	<b>R78</b>
<b>Dark Chocolate and Beetroot Brownies</b> with Pecan Caramel and Hazelnut cream	<b>R55</b>
<b>Crème Brûlée</b> with Lemon Curd	<b>R78</b>

🌱	<b>R65</b>	<b>Vegan Chocolate Tart</b>
🌱	<b>R65</b>	<b>Fudgy Chocolate Brownies</b> with Coconut banana Ice Cream
	<b>R40</b>	<b>Salted Caramel Ice Cream</b> with Chocolate Sauce and Caramelized Pecan Nuts
		<b>Slices of Cake</b>
	<b>R68</b>	Cheese cake
	<b>R70</b>	Carrot cake
	<b>R60</b>	Citrus Cake
	<b>R50</b>	Apple Crumble and Ice Cream



# Cold Beverages

🍷 Alcoholic beverage

<b>Milkshake</b>	<b>R55</b>
Crafted with fresh fruits and premium vanilla ice cream	
Banana   Strawberry   Vanilla   Coffee   Chocolate	
<b>Pressed Juices</b>	<b>R55</b>
<b>Orange</b>	
100% Freshly Squeezed	
<b>Green</b>	
Cucumber, Baby Spinach, Pineapple, Apple, Lemon	
<b>Golden Juice</b>	
Pineapple, Apple, Carrot	
<b>Add Ginger Shot</b>	<b>R20</b>
<b>Apple or Orange Juice</b>	<b>R20</b>
<b>Dom Pedro</b>	🍷
Single	<b>R50</b>
Double	<b>R70</b>
<b>Iced Coffee</b>	<b>R35</b>

<b>R25</b>	Coke   Coke Light   Coke Zero   Tab Fanta Orange   Sprite   Sprite Zero   Cream Soda
<b>R25</b>	<b>Iced Tea</b>
<b>R28</b>	<b>Appetizer   Grapetizer</b>
	<b>Mixers</b>
<b>R22</b>	Ginger Ale   Coke   Coke Light   Pink Tonic Tonic Water   Lemonade   Dry Lemon Soda Water   Tomato Cocktail
<b>R15</b>	Lime   Kola Tonic   Passion Fruit
🍷 <b>R55</b>	<b>Rock Shandy</b>
	<b>Kombutcha</b>
<b>R</b>	Flavour 1   Flavour 2   Flavour 3
	<b>Mineral Water</b>
	Sparkling   Still
<b>R18</b>	350ml
<b>R30</b>	500ml

# Hot Beverages

<b>Espresso</b>	
Single	<b>R22</b>
Double	<b>R28</b>
<b>Americano</b>	<b>R28</b>
<b>Cappuccino</b>	<b>R32</b>
<b>Caffé Latte</b>	<b>R35</b>
<b>Coffee</b>	<b>R30</b>
(Hot or Cold Milk)	
<b>Flavoured Coffee</b>	<b>R10</b>
<b>Babychino</b>	<b>R15</b>
<b>Chocochino</b>	<b>R32</b>

<b>R40</b>	<b>Hot Chocolate</b>
<b>R35</b>	<b>Chai Latte</b>
🍷	<b>Irish Coffee</b>
<b>R38</b>	Single
<b>R62</b>	Double
<b>R32</b>	<b>Red Cappuccino</b>
<b>R25</b>	<b>Tea</b>
	English   Rooibos   Green   Earl Grey   Lemon Peppermint   Honey Ginger
<b>R10</b>	Add vanilla/hazelnut
<b>R10</b>	Add extra double shot

# Beer & Ciders

<b>Draught</b>	<b>340ml</b>	<b>500ml</b>
Birkenhead Honey Blonde	<b>R45</b>	<b>R50</b>
Birkenhead Premium Lager	<b>R45</b>	<b>R50</b>

## **Glass Bottle**

Heineken	<b>R30</b>
Windhoek Lager	<b>R30</b>
Castle Lager   Light	<b>R28</b>
Black Label	<b>R28</b>
Windhoek Draught	<b>R35</b>

## **Ciders**

<b>R32</b>	Hunters Dry   Gold
<b>R32</b>	Savanna Dry   Light
<b>R32</b>	Smirnoff Storm

## **Non-Alcoholic**

<b>R32</b>	Heineken Zero
<b>R32</b>	Savanna Lemon
<b>R160</b>	JC Le Roux Sparkling Wine

# Liquor

## **Gins**

Gordons	<b>R22</b>
Bombay	<b>R28</b>
Award Winning Gin L-Gin (Locally Produced in the Elgin Valley) Ask your Waiter for the flavour	<b>R35</b>
Inverroche Classic	<b>R35</b>

## **Rum**

Captain Morgan Dark	<b>R25</b>
Red Heart	<b>R25</b>
Bacardi	<b>R22</b>

## **Whiskey**

J&B   Bells	<b>R25</b>
Jameson   Jack Daniels	<b>R30</b>
Johnnie Walker Black Label	<b>R36</b>

## **Brandy**

Klipdrift	<b>R25</b>
Olofberg   Richelieu	<b>R25</b>
KWV 3 year	<b>R25</b>
Boschendal Potstill 10 year	<b>R45</b>

## **Other**

<b>R45</b>	Hennesy Cognac
<b>R20</b>	Cape To Rio Cane
<b>R22</b>	Smirnoff Vodka
<b>R25</b>	Omega Gold Tequila
<b>R26</b>	Jägermeister
<b>R25</b>	Sambuca Black   Gold

## **Liquers**

<b>R25</b>	Amarula
<b>R28</b>	Kahlua
<b>R28</b>	Peppermint