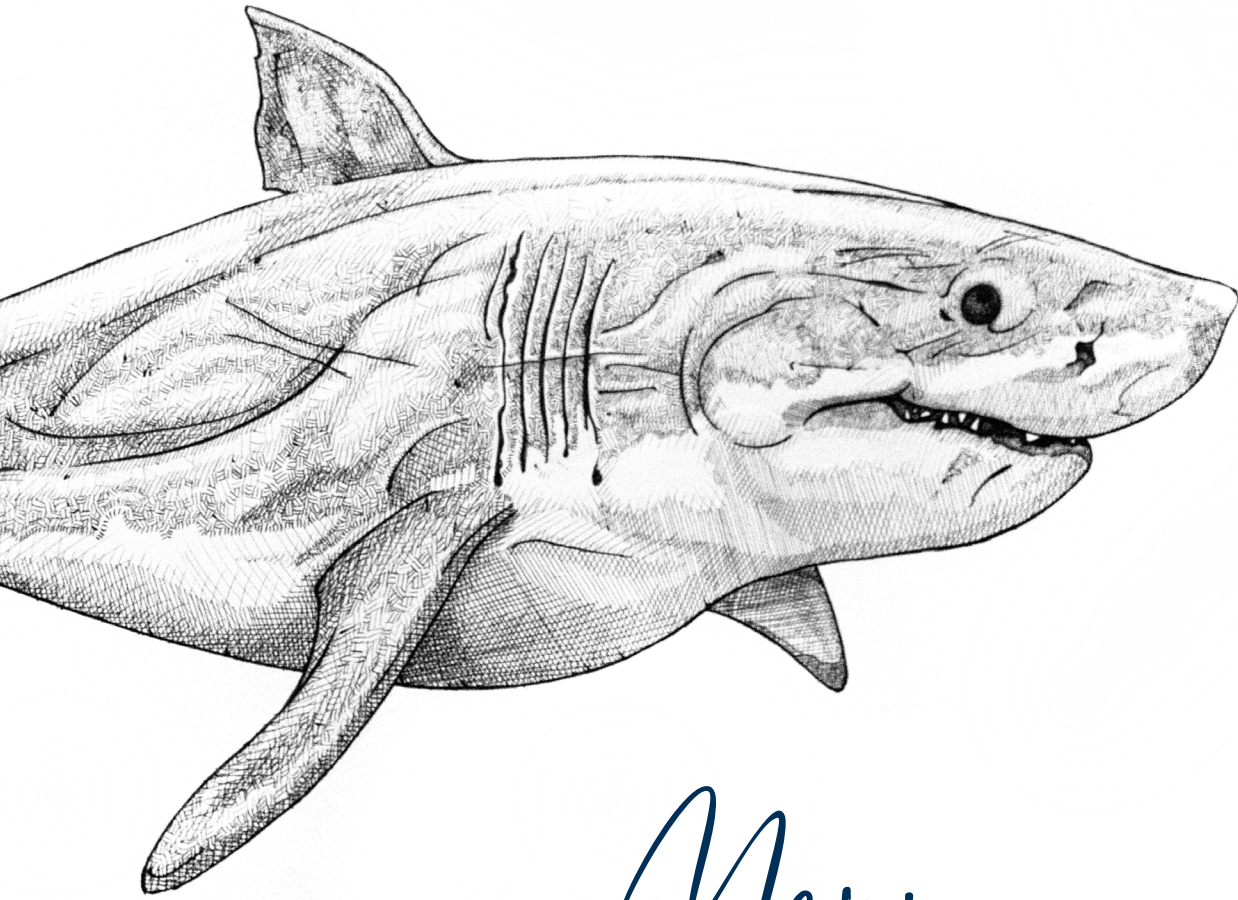
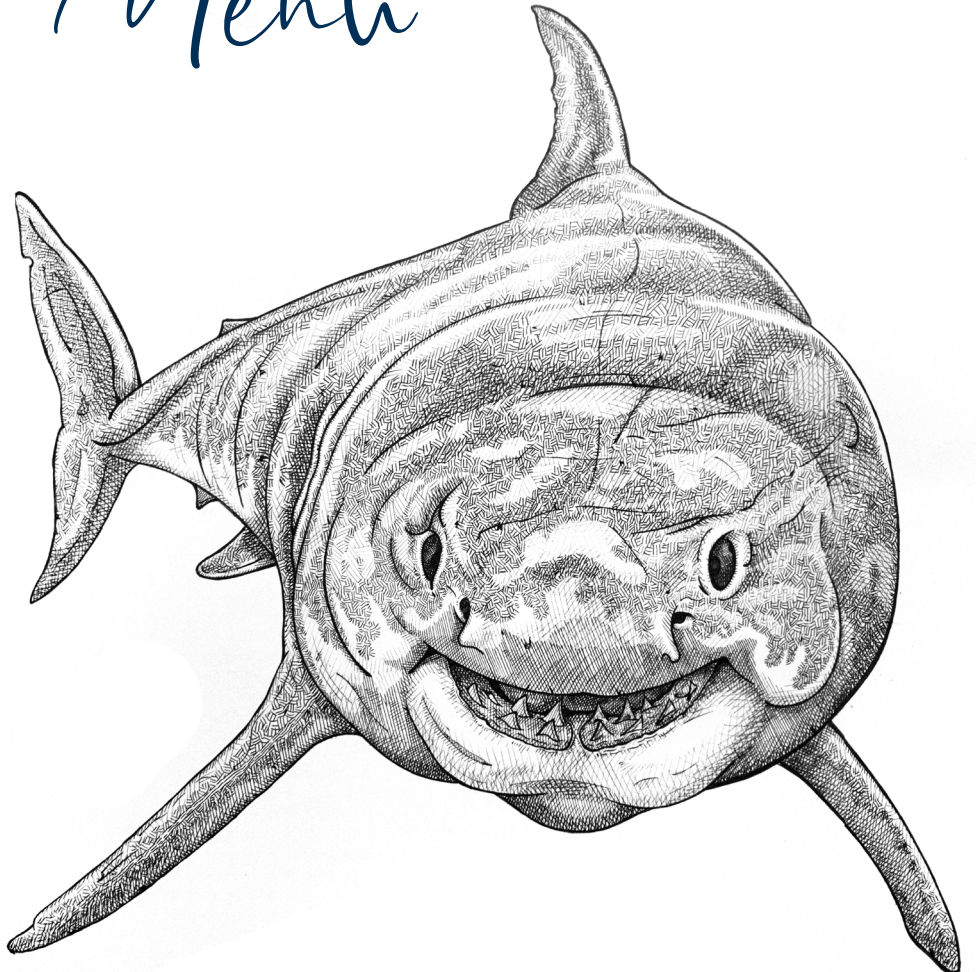




**GREAT
WHITE HOUSE**
RESTAURANT • SHOP • ACCOMMODATION



Menu



The Great White House restaurant is committed to local and ethical sourcing and we strive to accommodate diverse dietary preferences. We offer creative vegetarian and vegan options alongside traditional favourites and our sustainably sourced seaside fare that includes farmed abalone and unique kelp and seaweed dishes. 100% Organic, flavourful and honest - Our vegetables wear their tiny bite marks and imperfections with pride.

All our meals are lovingly prepared by our dedicated team, and with the support of our valued patrons, who we consider part of our family, we continue to grow and innovate. Your trust allows us to create a dining experience that honours both the environment and the community. **Thank you for being an integral part of our journey.**

Breakfast


served until 11am

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

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos


Granola Bowl	R90	
Fruit, Yoghurt, homemade Granola		
Warm French-Style Ham Toast Stack	R155	
Gypsy Ham, Three-Cheese Gratin, Spekboom Chutney		
Full English	R155	
2 Eggs, 2 Rashers of Bacon, Grilled Herb Tomato, Pork or Beef Sausage, Sauté Potatoes served with Toast		
Small English	R78	
2 Rashers of Bacon, 1 Egg, Grilled Tomato, Sauté Potatoes served with Toast		
Savoury Mince on Golden Toast	R95	
Garden-Fresh Salsa and Ripe Avocado Slices		
Eggs Benedict		
Toasted English Muffin with Bacon	R98	
Toasted English Muffin with Smoked Trout	R125	
French Toast	R80	
Bacon, Caramelised Banana, Maple Syrup Drizzle		
Vegan Croissant	R115	
Cocktail Tomatoes, Avocado, Basil Pesto Drizzle		
Vegan Eggs Benedict	R98	
Carrot Lox, Grilled Tofu, Vegan Hollandaise		
French Toast in Chickpea Custard	R75	
Caramelised Banana, Maple Syrup		

R145 Two-Egg Omelette
with a Little Bit of Everything

 **R125 Spinach and Mushroom Vegan Open "Omelette"**

Omelettes Options served with Toast and Jam

 **R90** Folded Three-Egg Omelette with Cheese

 **R72** Open Two-Egg Omelette with Cheese

Extra Fillings

R15 Cheddar

R15 Mozzarella

R17 Feta Cheese

R20 Bacon

R22 Salami

R15 Ham (Gypsy)

R15 Peppadew

R15 Mixed Peppers

R25 Mushrooms

R15 Spinach


R12 Tomato

R10 Onion

R10 Chillies on the side


Main Menu

From 11h00 until Close

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Starters

Smoked Trout Tartare

Cape Dill Crème Fraîche, Potato Crisp Triangle,
Sea Lettuce Dust

Wine Pairing - Lomond SSV or Springfield Estate Miss Lucy

R85 

Kelp & Mussel Broth

Toasted Bruschetta

*Wine Pairing - Lomond SSV or Creation Whale Pod
Sauvignon Blanc*

R78 

Warm Fig, Honeybush & Goat's Cheese Phyllo Parcels

White Wine & Sea Lettuce Emulsion,
Toasted Pecans

*Wine Pairing - Springfontein Chenin Blanc or
Secateurs Chenin Blanc*

R110 



Crispy Panko & Sesame Mushrooms

Shaved Fennel, Rocket & Apple Slaw,
Lemon Herb Aioli

*Wine Pairing - Diemersdal Estate Chardonnay or
Stettyn Family Vineyards Sauvignon*

R88 

R65 Chicken Livers

Savoury Brown Sauce, Umphokoqo,
Baby Spinach, Red Onion Chilli Jam

Wine Pairing - Lomond Merlot or Gabrielskloof The Blend




R95 Triple Cheese Garlic Bread

Honeybush & Wild Rosemary Infused
(Cheddar, Mozzarella & Goat's Cheese)

*Wine pairing - Diemersdal Estate Chardonnay
or Van Loveren Christina Chardonnay*



R95 Shimeji, Shiitake, Black Bean & Tofu Pastry Roll

Aromatic Asian Dipping Sauce,
Pickled Radish Salad

*Wine pairing - Lomond Sugarbush Sauvignon Blanc
(Vegan Friendly) or Secateurs Chenin Blanc (Vegan Friendly)*




R95 Cauliflower Wings

Fennel, Orange, Beetroot & Pistachio Salad,
Dukkha, Lemon Pelargonium Dressing


*Wine pairing - Lomond Sugarbush Sauvignon Blanc
(Vegan Friendly) or Springfontein Chenin Blanc (Vegan Friendly)*

Bistro Favourites

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Beef Burger R155

Cheddar, Bacon, Rustic-Cut Chips

Wine Pairing - Lomond Syrah or Stettyn Pinotage

Crumbed Chicken Fillet Burger R150

Crème Fraîche, Mozzarella, Smashed Avocado,
Chilli & Red Onion Jam

*Wine Pairing - Diemersdal Estate Chardonnay or
Van Loveren Christina Chardonnay*

BBQ Pea Protein Burger R150

Rocket, Vegan Mozzarella, Caramelised Onions

*Wine Pairing - Springfontein Chenin Blanc (Vegan Friendly)
or Hermanuspietersfontein Bloos Rosé (Vegan Friendly)*

Cajun Crumbed Chicken Strips R140

Aromatic Asian Dipping Sauce, Rustic Fries & Salad

*Wine Pairing - Creation Whale Pod Sauvignon Blanc or
Springfield Estate Miss Lucy*

Prawn Spring Roll R155

Coconut Rice, Asian Cabbage Salad,
Sweet Chilli Sauce (Hot)

*Wine Pairing - Lomond SSV or
Stanford Hills Pink Sauvignon Blanc*

Cauliflower Wings R125

Aromatic Asian Dipping Sauce, Rustic Fries & Salad

*Wine Pairing - Springfontein Chenin Blanc (Vegan Friendly)
or Raka Happiness Brut (Sparkling Sauvignon Blanc)*

R160 Beef Lasagne

Side Salad, Mini Garlic Roll

*Wine Pairing - Springfield Estate – Thunderchild or
Lomond Merlot*

R95 Lentil, Kelp & Chilli Bowl and Flat Bread Garlic, Oyster Sauce, Dill, Savoury Butter Quenelle

*Wine Pairing - Creation Whale pod Sauvignon Blanc
(Vegan Friendly) or Lomond Merlot (Vegan Friendly)*

Filled Wraps

(Wheat / Gluten Free add R15.00)

R150 Sliced BBQ Rump

Rocket, Avocado, Crème Fraîche,
Caramelised Onions

Wine Pairing - Lomond Syrah or Gabrielskloof The Blend

R140 Dijon Pulled Pork Neck

Rocket, Coleslaw, Apple Jam

*Wine Pairing - Perdeberg Cabernet Sauvignon or
Van Loveren Cabernet Sauvignon*

R125 Curry Tofu Spicy Chickpeas, Coconut Cream, Coriander, Pickled Onions

*Wine Pairing - Lomond Sugarbush Sauvignon Blanc
(Vegan Friendly) or Creation Merlot (Vegan Friendly)*

R135 Chicken Thigh

Pineapple & Fig Glaze, Rocket, Feta, Cheddar

Wine Pairing - Raka Pinotage or Diemersdal Chardonnay


Add Rustic Fries - R26

Garden and Coastal Salads

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Citrus & Coastal Herb Salad

R75



Mixed Greens, Fresh Orange, other Seasonal Citrus, Radish, Cucumber Ribbons, Wild Sage, Samphire, Sunflower Seeds
Dressing: Lemon & Wild Sage Vinaigrette

Wine pairing – Secateurs Chenin Blanc or Lomond Sauvignon Blanc (Vegan Friendly)



Roasted Cauliflower & Fynbos Herb Salad

R75



Roasted Cauliflower, Mixed Greens, Grilled Corn, Carrots, Red Onion, Dill, Wild Rosemary, Pine Nuts
Dressing: Creamy Fynbos Tahini

Wine pairing - Diemersdal Chardonnay (Vegan friendly) or Springfontein Chenin Blanc (Vegan Friendly)



Sweet Pineapple and Avocado

R88



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

Wine pairing - Raka Sauvignon Blanc (Vegan Friendly) or Lomond Sugar Bush Sauvignon Blanc (Vegan Friendly)



R95

Zesty Mango & Cucumber Salad

Mango, Cucumber Ribbons, Pea Shoots, Mixed Greens, Cranberry, Chilli, Mint, Cashews
Dressing: Zesty Ginger—Tamarind

Wine pairing – Creation Whale Pod Sauvignon Blanc (Vegan Friendly) or Lomond MCC Brut (Vegan Friendly)



R85

Sea Greens & Glass Noodle Salad

Glass Noodles, Sea Lettuce, Red Laver, Kelp, Codium, Peppers, Onion, Tomatoes with Asian Dressing

Wine pairing – Springfield Estate Miss Lucy (Vegan Friendly) or Lomond SSV (Vegan Friendly)



Choices to add to Salad

R75 Rump Steak (125g)

R68 Prawn Meat

R45 Grilled Chicken

R68 Smoked Trout



R75 Warm Goat's Cheese (Panko Crumbed)




R70 BBQ Tofu

Main Meals

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Pork Belly with Crackling R215 

Rooibos & Orange Jus, Mash,
Seasonal Vegetables

*Wine pairing – Perdeberg Cabernet Sauvignon or
Lomond Merlot*

Grilled Chicken Breast R165

Smoky Pineapple & Red Pepper BBQ Sauce,
Mozzarella & Parmesan Gratin, Rustic Fries

*Wine pairing - Diemersdal Chardonnay or
Lomond Sugarbush Sauvignon Blanc*

Grilled Lamb Leg Steak R255 

Rosemary and Codium Demi-Glace, Golden
Maize Croquettes

*Wine pairing - Gabrielskloof – The Blend or
Van Loveren Cabernet Sauvignon*

Pork Ribs R245

Sweet Sticky Glaze, Rustic Fries

*Wine pairing - Creation Whale Pod Merlot or
Springfield Estate Thunderchild*

Coffee Roasted pulled Lamb R185

with Toum and Flatbread, Moroccan Style Salad
(Rocket, Beetroot, Mint, Dates, Feta, Pomegranate)

Wine pairing - Lomond Syrah or Perdeberg Cabernet Sauvignon

R195 Ostrich Fillet

Exotic Mushroom Brown Sauce, Creamy Mash

*Wine pairing - Thunderchild or
Van Loveren Cabernet Sauvignon*

 **R235 Springbok Loin (Smoked Kelp Crust)**
with Creamy Polenta

*Wine pairing - Strandveld – Navigator or
Diemersdal Cabernet Sauvignon – Merlot*

 **R165 Crispy Tofu & Wild Greens “Morogo”**

Umphokoqo, Roasted Red Pepper &
Pineapple Sauce

*Wine pairing – Lomond Sugarbush Sauvignon Blanc
(Vegan Friendly) or Secateurs Chenin Blanc
(Vegan Friendly)*

 **R155 Cannellini Bean & Chickpea Schnitzel**

Rustic-Cut Chips, Mushroom Coconut
Cream Sauce

*Wine pairing – Springfontein Chenin Blanc (Vegan Friendly)
or Lomond Sauvignon Blanc (Vegan Friendly)*

Steaks

Served with Creamy Pepper or Mushroom Sauce, Seasonal Vegetables & Potatoes of the Day

Beef Rump (250g) R220

Wine pairing – Lomond Syrah or Springfield Thunderchild


Beef Sirloin (250g) R215

Wine pairing – Lomond Merlot or Gabrielskloof The Blend

R255 Beef Fillet (220g)


*Wine pairing - Perdeberg Cabernet Sauvignon or
Lomond Syrah*

Curry Dishes

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Yellowtail Green Curry R185

Coconut Milk, Spinach, Sea Lettuce, Lemongrass,
Glass Noodles

Wine pairing – Lomond SSV or Springfield Chenin Blanc

Chicken and Mango Curry R165

Steamed Basmati Rice, Tomato and Onion Salsa,
Flat Bread

*Wine pairing – Stettyn Chardonnay/Pinot Noir Rosé
or Stettyn Chenin Blanc*

Lamb Curry R195

Steamed Basmati Rice, Tomato and Onion Salsa,
Flat Bread

*Wine pairing – Gabrielskloof – The Blend or
Van Loveren Christina Chardonnay*

R170 Bobotie

Yellow Rice & Raisins, Banana, Apricot Chutney

*Wine pairing - Springfontein Chenin Blanc or
Creation Whalepod Sauvignon Blanc*

R145 Lentil & Nut Bobotie

Yellow Rice & Raisins, Banana, Apricot Chutney

*Wine pairing - Secateurs Chenin Blanc (Vegan Friendly) or
Springfontein Chenin Blanc (Vegan Friendly)*

Seafood

All Fish enhanced with our Coastal Seaweed & Herb Spice Blend. If allergic to Seaweed, request without 

Herb-Battered Hake R175

Tartar Sauce

*Wine pairing – Springfield Estate Miss Lucy or
Lomond Sauvignon Blanc*

Hake & Calamari Combo R238

*Wine pairing – Lomond SSV or
Standveld Skaamgesiggie Pinot Noir Brut*

Grilled Line Fish R195

Garlic Butter or Tartar Sauce

*Wine pairing – Diemersdal Chardonnay or
Life from Stone Sauvignon Blanc*

Line Fish & Calamari Combo R260

*Wine pairing – Lomond Sauvignon Blanc or
Springfield Estate Miss Lucy*

R185 Calamari Strips (Deep-Fried)

Tartar Sauce

*Wine pairing - Raka Happiness Brut
(Sparkling Sauvignon Blanc) or Lomond SSV*

All above served with Rustic Fries & Vegetables

R345 Coastal Catch for One

2 Prawns, 3 Cream Mussels, Calamari, 1 Fishcake,
½ Hake, ½ Linefish, Rustic Cut Chips


*Wine pairing - Lomond SSV or
Creation Whalepod Sauvignon Blanc*

R175 Grilled Hake

Fynbos Cream Sauce, SA Lemon Pickle,
Mielie Meel Puffs, Side Salad


*Wine pairing - Springfontein Chenin Blanc or
Stettyn Sauvignon Blanc*

Seafood

 Dishes prepared with Seaweed

 Vegetarian

 Vegan

 Coastal Fynbos

Mussels in Cream or Marinara Sauce R155

Herbed Bruschetta

Wine pairing – Springfield Estate Miss Lucy or Lomond SSV

Oven Roasted Garlic, Lime & Chilli Prawns R285

Seaweed Rice, Garden Salad

Wine pairing – Stettyn Chenin Blanc or Eenzaamheid vin Blanc

Mixed Seafood & Kelp Linguine R230

Prawns, Calamari, Mussels, Line Fish, Tomato—
Kelp Marinara, Side Salad

*Wine pairing – Diemersdal Sauvignon Blanc or
Lomond Sugarbush*

Abalone with Red Laver Rice & Salad

Full R560

Half R355


*Wine pairing – Lomond SSV or
Bouchard Finlayson Sans Barrique Chardonnay*

Oysters (each)


R30 Fresh with Lemon & Tabasco

R45 With Kelp Umami Jam, Pickled Ginger,
Japanese Dressing

*Wine pairing - Strandveld Skaamgesiggie Pinot Noir Brut or
Springfield Estate Miss Lucy*

 **R190** **Crispy "Hake" Tofu**
Goujons, Rustic Fries, Asian Cabbage Salad,
Ginger Soy Dressing

*Wine pairing – Lomond Sugarbush Sauvignon Blanc
(Vegan Friendly) or Diemersdal Sauvignon Blanc
(Vegan Friendly)*

 **R180** **Linguine in Coastal Seaweed Pesto**
Shimeji Mushrooms, Baby Courgettes,
Side Salad

*Wine pairing – Springfontein Chenin Blanc (Vegan Friendly) or
Lomond SSV (Vegan Friendly)*

Kids Menu

Chicken Strips & Chips R70

Chicken or Beef Burger & Chips R75

Scrambled Eggs on Toast R45

Macaroni and Cheese with Ham R60

Fish Cake and Mash R65

R30 **Vanilla Ice Cream & Chocolate Sauce**

R45 **Kids Milkshakes**

Chocolate

Lime


Bubble-Gum

Vanilla

Strawberry

Banana

Desserts

 Dishes prepared with Seaweed

 Vegetarian

 Vegan



 Coastal Fynbos

Fig & Honey Pudding R58
Mascarpone Ice Cream

Baked Orange Pudding R60
Crème Anglaise


Lemon Tart R50
Chocolate Ice Cream

Chocolate Delice R55
Honeycomb, Chocolate Soil, Orange Sorbet

Banana Caramel Dessert R60 
Honey Bush Gel

Salted Caramel Ice Cream R48
Chocolate Sauce, Caramelised Pecans

Crème Brûlée R50

Chocolate Fondant R68 
Mixed Berry Sorbet

Trio of Sorbet R55 

Slices of Cake

R75 Cheese Cake

R78 Carrot Cake

R65 Apple Crumble

SQ Cake of the Day

R85 Sugar-Free Cake

R55 Milkshakes (Large)

Banana

Strawberry

Chocolate

Lime

Bubble-Gum

Vanilla

Cookies and Cream

Salted Caramel

Rum and Raisin

Hot Beverages

Americano	R35	R25	Espresso Single
Caffé Latte	R40	R40	Espresso Double
Filter Coffee	R35	R45	Irish Coffee Single
Decaf Filter Coffee	R40	R68	Irish Coffee Double
Baby Chino	R25	R28	Tea
Chocochino	R48		Earl Grey
Hot Chocolate	R45		Green
Chai Latte	R45		Rooibos
Red Cappuccino	R45		English Tea

Cold Beverages

Freshly Squeezed Orange Juice	R55	Mineral Water	
Add Ginger Shot	R25	R22	Sparkling 350ml
Soft Drinks (300ml)	R28	R35	Sparkling 750ml
Coke Coke Light Coke Zero Tab Fanta Orange Sprite Sprite Zero Cream Soda		R22	Still 350ml
Iced Tea	R32	R35	Still 750ml
Appetizer & Grapetizer	R35		
Mixers (200ml)	R25		
Ginger Ale Coke Coke Light Pink Tonic Tonic Water Lemonade Dry Lemon Soda Water Sugar Free Tonic			
Tomato Cocktail	R45		
Cordial	R16		
Lime Kola Tonic Passion Fruit Rock Shandy	R60		

Beer & Ciders

Local Draught	340ml	500ml
Birkenhead Honey Blonde	R50	R60
Birkenhead Premium Lager	R50	R60
Beer		
Heineken		R32
Windhoek Lager		R40
Castle Lager Light		R32
Black Label		R32
Windhoek Draught		R40

Ciders	
R35	Hunters Dry Gold
R35	Savanna Dry Light

Non-Alcoholic	
R35	Heineken Zero
R35	Savanna Lemon
R190	JC Le Roux Sparkling Wine

Liquor

Gins	
Gordon's	R28
Bombay	R32
Award-Winning Gin L-Gin (Elgin Valley)	R38
Inverroche Classic, Locally Produced Gin (Stilbaai)	R35

Rum	
Captain Morgan Dark	R28
Red Heart	R28
Bacardi	R28

Whiskey	
J&B Bells	R30
Jameson	R35
Jack Daniels	R33
Johnnie Walker Black Label	R42
Glenlivet Whiskey	R65

Brandy	
R35	Bain's (Wellington)
R28	Klipdrift
R28	Olofberg Richelieu
R28	KWV 3 year
R52	Boschendal Potstill 10 year

Other	
R48	Hennesy Cognac
R22	Cape To Rio Cane
R24	Smirnoff Vodka
R30	Olmega Gold Tequila
R30	Jägermeister
R25	Sambuca Black Gold

Liquers	
R25	Amarula
R28	Kahlua
R28	Peppermint
R23	Sally Williams
R50	Cointreau

