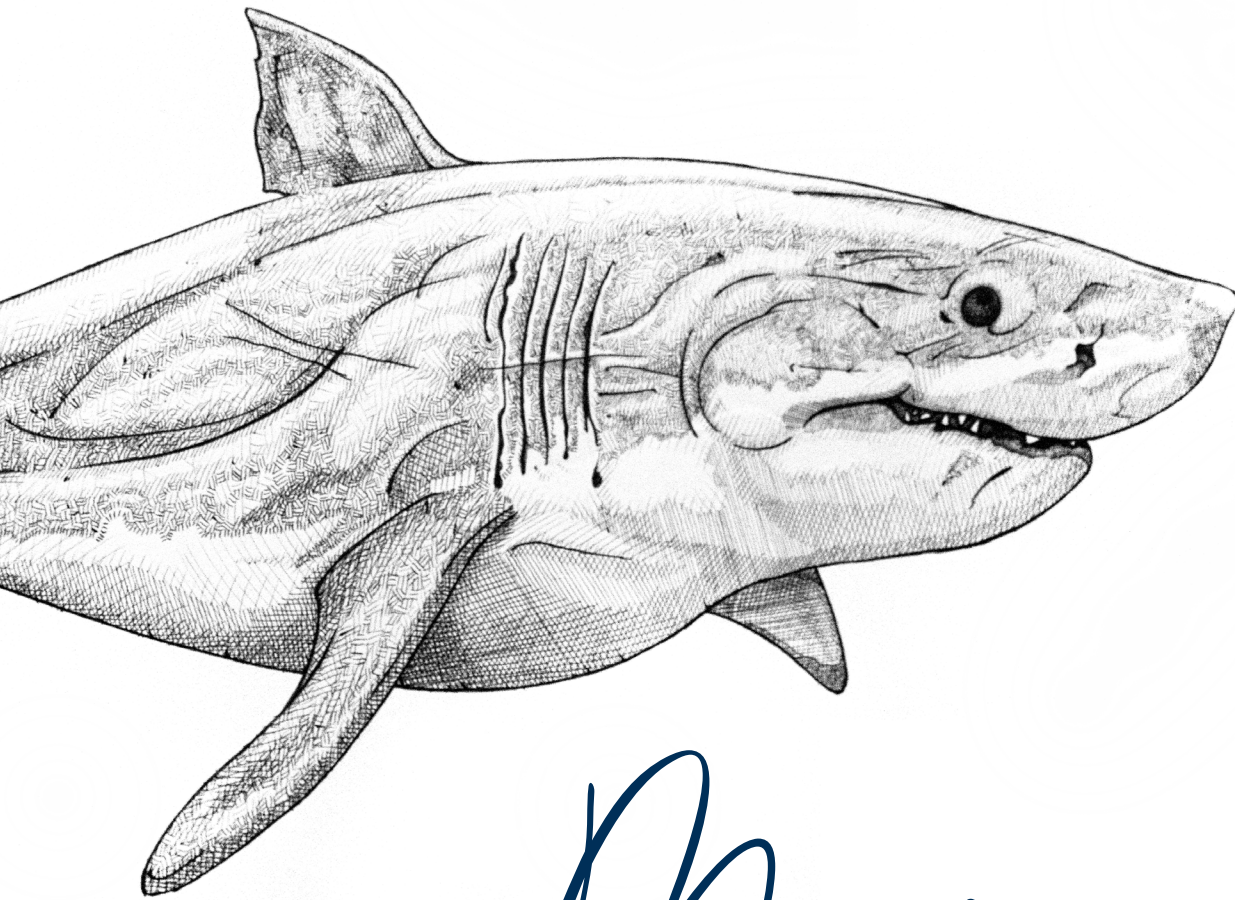
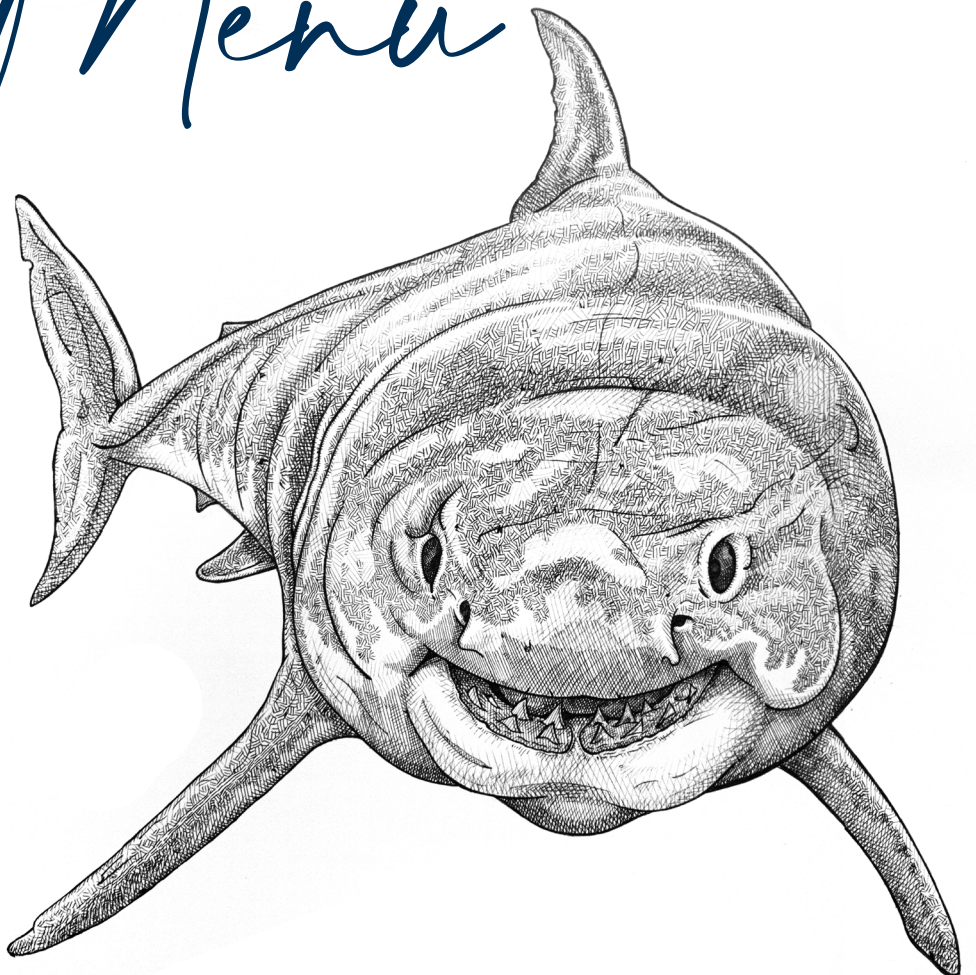




**GREAT  
WHITE HOUSE**  
RESTAURANT • SHOP • ACCOMMODATION



*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

**Milkshake R55**  
Crafted with fresh fruits and premium  
vanilla ice cream  
Banana | Strawberry | Vanilla | Coffee | Chocolate

**Pressed Juices R55**

**Orange**  
100% Freshly Squeezed

**Green**  
Cucumber, Baby Spinach, Pineapple,  
Apple, Lemon

**Golden Juice**  
Pineapple, Apple, Carrot

**Add Ginger Shot R20**  
**Apple or Orange Juice R20**

**Dom Pedro 🍷**  
Single **R50**  
Double **R70**

**Iced Coffee R35**

**R25** Coke | Coke Light | Coke Zero | Tab  
Fanta Orange | Sprite | Sprite Zero | Cream Soda

**R25 Iced Tea**

**R28 Appletizer | Grapetizer**

**Mixers**  
**R22** Ginger Ale | Coke | Coke Light | Pink Tonic  
Tonic Water | Lemonade | Dry Lemon  
Soda Water | Tomato Cocktail

**R15** Lime | Kola Tonic | Passion Fruit

🍷 **R55 Rock Shandy**

**R Kombutcha**  
Flavour 1 | Flavour 2 | Flavour 3

**Mineral Water**  
Sparkling | Still  
**R18** 350ml  
**R30** 500ml

# Hot Beverages

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

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