



MG

MEADOW GREEN
RESTAURANT

Breakfast

06:30 - 10:00

TOAST BASKET R55

Your choice of bread plain or toasted accompanied with butter, jam and cheese

ASSORTED JUICES R30

Your choice of daily fresh juices

MIXED PASTRY BASKET R70

Served with a croissant, muffin and Danish, accompanied with butter, jam and cheese

FRUIT SALAD R60

Seasonal fruit served with Greek yogurt and honey

SELECTION OF CEREALS R45

Choice of Assorted cereals

IRENE GRANOLA BOWL R70

Homemade granola served with a yogurt of your choice topped with seasonal berries

Breakfast

06:30 - 10:00



CLASSIC OATS R60

Creamy oats with your choice of either Banana & Cinnamon or Honey

OMELET R90

Made with 2 eggs or egg whites with a choice of three fillings:

Cheese

Smoked salmon

Chicken Pastrami

Peppers assorted

Chopped chilli

Ham

Onion

Tomato

Mushroom

ENGLISH BREAKFAST R120

2x Fried/Scrambled eggs/Poached
Served with two slices of toast of your choice

Additional Sides

Grilled tomato

Sautéed mushrooms and thyme

Baked beans

Beef mince

Chicken/Pork/ Beef sausage

Bacon

Breakfast

06:30 - 10:00

BREAKFAST WRAP R95

Served with honey glazed bacon strips, thyme and garlic mushrooms Scrambled eggs, drizzled with tomato chutney served on a bed of rocket.

EGGS BENEDICT R95

Toasted English muffins, poached eggs with either hickory ham OR salmon, topped with traditional hollandaise sauce

EGGS FLORENTINE R80

Toasted English muffins, poached eggs on a bed of spinach with traditional hollandaise sauce

COLD MEAT AND CHEESE PLATTER R95

Selection of cold meats, cheese served with savoury biscuits, preserves and seasonal fruit





MEADOW GREEN
RESTAURANT

Lunch 10:00 - 22:00

Biltong & Blue Cheese Salad R 165.00

Biltong | blue cheese | baby spinach | heirloom tomato | baby radish | strawberry | garlic crouton accompanied by a blue cheese dressing

Farmers Greek Salad R 80.00

Plum tomato | red Onion | black olive | avocado | cucumber | rainbow peppers | Greek feta | served with olive oil & Balsamic

Country Oven Roasted R 90.00

Butternut Soup with Vanilla ice cream

Honey and cumin roasted butternut soup / served with vanilla ice cream / accompanied by toasted pumpkin seeds & microgreen

Runaway Harissa Chicken Salad R 90.00

Sliced harissa chicken breast served with cucumber / tomato / mixed peppers / avocado / and a minted yogurt dressing

Irene Country Wraps

With French fries or potato wedges and a choice of side a salad

Chickpea Wrap R 120.00

Chickpea wrapped in a toasted tortilla accompanied by falafel / tzatziki / jalapeno / tomato/ sliced onion served with either French fries / potato wedges and a choice of side salad

Beef Wrap R 145.00

Succulent mature beef strips served with corn salsa / fresh coriander pesto / radishes / caramelized red onions accompanied by crumbled feta & olive ball with either French fries / potato wedges and a choice of side salad

Chicken Wrap R 135.00

Grilled Lemon and herb marinated chicken breast served with Cous cous & Carrot accompanied with an organic pepper dew pesto with either French fries or Potato Wedges and a choice of side salad

Gourmet Burgers

Choice of French fries / Potato wedges / Side salad

The Gourmet Beef Burger R 180.00

Crispy Bacon / cheddar cheese / mushroom sauce / avocado / LTO / tomato relish & caramelized red onions

Crispy Chicken Burger R 150.00

Pickled jalapeno

Buda Burger R 125.00

Avocado / LTO / gratinated brown mushroom /black bean Ragu

Designer Sandwiches

Choice of white / brown / rye or whole wheat bread with French fries or potato wedges and a choice of side a salad

The Smokey Salmon R 140.00

Capers, onion, Cream Cheese, Sour Dough Rye

Classic Cheese & Tomato with Rocket

R 75.00

Cheese / tomato / rocket

The Roasted Chicken Mayo R 80.00

Chicken / tomato / mayo

Ham & Cheese with Rocket R 80.00

Ham / cheese / rocket

Irene Club Sandwich R 170.00

Lemon & Thyme Chicken Fillet / emmentaler cheese / crispy bacon / LTO / avocado / fried egg / whole wheat bread



From The Grill

Choice of one Veg, a Starch and one Sauce

350g Beef Rib-Eye R 280.00

Crown of Chicken R 180.00

From The Seas & Lakes

Traditional River Bar Fish & Chips

R180.00

*Hake with minted pea puree and crispy
French fries accompanied with basil and garlic
aioli*

Pasta Dishes

All Dishes are served with chopped chilli,
parmesan cheese and finished off with pea
basil pesto

Spicy Napolitana tagliatelle R 130.00

Homemade Spicy tomato reduction, topped
on tagliatelle with fresh rocket / basil leaves /
kalamata olives

Farmers Chicken Pasta

R 150.00

Grilled chicken breast / penne pasta served
with a basil and parmesan sauce and finished
off with peppadew pesto



Natures sweet treats R 80.00

Seasonal fruit salad / floral jelly / vanilla ice cream

Malva Pudding R 80.00

Traditional cape malva pudding served with brandy and orange crème glaze served with a cinnamon and peanut ice cream

Flamed Crème burle R 80.00

Amarula creme burle / chocolate sponge / chocolate dome / seasonal berry

Artisana Cheeseboard

Mature cheddar / brie and blue cheese accompanied by assorted preserves / grapes / dried fruit / roasted mixed nuts

For 1 R 80.00

For 2 R 120.00

Carrot Cake Slice R 80.00

Carrot cake sponge / mascarpone / cream cheese filling





MG

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RESTAURANT

Dinner

18:00 - 21:30

Signature Dishes

Starters

18:00 - 21:30

Beef Tartar R 130.00

Fillet and Flank Tartare with asparagus /
cured egg / cauliflower puree and Smoked
pea puree

Seared Scallops R 150.00

Pea and mint puree, fennel and lemon and
olive salad

**Lentil curry with butternut and feta ravioli R
100.00**

Served with minted yoghurt, roti, and
deep-fried spinach

Mains

18:00 - 21:30

***Baked kingklip* R250.00**

Topped with sundried tomato pesto/crushed potato chorizo, wilted baby spinach and paprika cream sauce

Duka beef fillet R220.00

Served with caramelised onion and thyme mash potato, honey glazed vegetables and red wine jus

Deconstructed Chicken and Prawn Curry R 210.00

Grilled Chicken / fragrant rice / coriander / sautéed prawns finished with a curry sauce

Butternut arancini R 120.00

Butternut puree / feta cheese / pepper dew / pumpkin seeds



Desserts

18:00 - 21:30

Carrot Cake Slice R 80.00

Carrot cake sponge / mascarpone /cream
cheese filling

Natures sweet treats R 80.00

Seasonal fruit salad / floral jelly / vanilla ice
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Malva Pudding R 80.00

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with brandy and orange crème glaze
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All Day Menu

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SALADS

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SOUP

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IRENE COUNTRY WRAPS

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FROM THE SEAS

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French fries accompanied with basil and garlic aioli

PASTA DISHES

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Spicy Napolitana tagliatelle R 130.00

Homemade Spicy tomato reduction, topped on tagliatelle with fresh rocket / basil leaves / kalamata olives

