



Meadow Green Restaurant

African Pride Irene Country Lodge's management and staff are pleased to host you at our exclusive Meadow Green Restaurant.

As you read through our a la carte menu you will notice my fresh take on modern cuisine. I put my experience to use by incorporating modern cooking techniques combined with classic French influences in an effort to ensure my TEAM and I produce the best possible meal we can with every plate that leaves the kitchen. We consistently benchmark our offerings with the South African Chefs Association to ensure the most delicious meals presented in our restaurant.

Complimented by our sustainable approach to all elements of our business, our TEAM embodies sustainability in the produce as well as the techniques and cooking processes used. Fresh produce delivered daily and sourced by local suppliers further solidifies our commitment to supporting small businesses in and around Gauteng.

Our on-site meat aging fridge allows us to age our freshly packed meat for 40 days before service – ensuring the best possible dining experience.

Coupled with our culinary excellence is our Vinoteque walk-in chilled wine cellar where our red wines are kept at 16°C and our white wines at 8°C. Stocked with traditional classical wines from around the world – even homemade 'garage' wines from the Cape – we are confident that we have the perfect blend to compliment your meal. Our waitrons are on hand to give you a tour of the cellar should you like to do so.

Our highlights of the week is "Saturday night live" not forgetting our family Sunday Lunch live action station cook off offerings that include live entertainment with our resident pianist .

Our award-winning Camdeboo Day Spa (Hotel Luxury Awards winner for 2015, 2016, 2017 and 2018) offers a tranquil spa experience with couple treatments and date night packages to name a few of our more popular options.

We look forward to welcoming you here again.

Bon appetite

Executive Chef

Please note: whilst every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served may contain permitted artificial colorants, flavourants and preservatives. In addition to this, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

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Light Meals

(light meals menu available between 10h00 – 19h00)

Designer Sandwich Selection

(Choice of brown, white or whole wheat with french fries or potato wedges)

Smoked salmon R 110.00

capers | onion | ricotta cheese | sour dough rye

Classic cheese and tomato with rocket R 80.00

Chicken salad with mayo R 96.00

Ham and cheese with rocket R 85.00

Irene Club Sandwich R 145.00

lemon and thyme chicken fillet | emmentaler cheese | crispy bacon | LTO | avocado | fried free range egg | toasted health bread

Gourmet Burgers

choice of french fries or potato wedges

Crispy chicken burger R 135.00

pickled jalapeno | lemon aioli | watercress | avocado

Gourmet beef burger R 155.00

crispy bacon | cheddar cheese | mushroom sauce | avocado | LTO | homemade | tomato relish | frizzled onions

A la Carte Menu

(A la Carte menu available between 13h00 – 22h00)

Starters

Tsumac spiced duck breast

roasted red onion | pumkin puree | apple and walnut salsa | citrus spuma

R 126.00

Fig and buffalo mozzarella

confit tomato | romain lettuce | roasted beetroot (V)

R 116.00

Ox tongue

winter squash salad | pickled beetroot | apple puree

R 96.00

Oven roasted tomato soup

pesto oil | shaved parmesan

R 96.00

Eden salad

butter lettuce | marinated kalamata olives | danish feta | avocado |

crispy bacon | garlic crouton | mustard vinaigrette

For one R 96.00

For two R 155.00

A la Carte Menu

Entrée

Pan seared scallops

chorizo | spring onion | citrus and watercress salad

R 126.00

Teriyaki ostrich fillet

oyster mushroom | butternut puree

R 126.00

Lemon grass infused poached sea bass

confit potatoes | sautéed baby spinach | mussel veloute

R 135.00

Main Course

Slow cooked osso bucco

mustard mashed potato | warm pea salad | baby vegetables | beetroot crisp

R 212.00

Roasted crown of chicken

shimeji mushrooms | corn puree | honey glazed baby carrots | mange tout | sweet potato and feta gratin

R 195.00

Pan fried line fish

parsnip puree | roasted fennel and lyonnaise potato | pear and citrus salsa | lemon buerre blanc

R 217.00

Mushroom risotto

wild mushroom ragout | truffle spuma | pecorino vino (V)

R 155.00

From the Grill

Choose from our premium aged meats, grilled to perfection.

All grill dishes with your choice sweet potato gratin, lyonnaise potato or fragrant rice and sautéed vegetables

Irene signature aged beef rib eye (300g) **R 280.00**

mustard mashed potato | pea puree | roasted carrots | confit tomato | mushroom and thyme sauce

Beef fillet 200g **R 222.00**

Beef T-bone 500g **R 240.00**

Sauce Selection

Mushroom and thyme **R 30.00**

Blue cheese sauce **R 30.00**

Red wine port jus **R 30.00**

Spicy chimichurri **R 35.00**

Pink peppercorn compound butter **R 30.00**

Roasted garlic compound butter **R 30.00**

A la Carte Menu

DESSERT

Red velvet cake

stewed gooseberries | chocolate ice cream | toasted coconut

R 96.00

Bar one chocolate mousse cake

gingerbread biscuit | mixed berries | butterscotch sauce

R 96.00

Amarula malva pudding

berry compote | crème Anglaise | brandy snap | vanilla bean ice cream

R 96.00

Irene carrot cake

cream cheese icing | honey comb | mixed berry jell

R 96.00

Cheeseboard

locally sourced chees with home-made pickles and preserves

For one **R 120.00**

For two **R 195.00**

HOT BEVERAGES

Tea selection **R 30.00**

(five roses/rooibos/earl grey/english breakfast)

Flavoured tea selection **R 30.00**

Filter coffee **R 25.00**

Americano **R 25.00**

Cappucino **R 30.00**

Café late **R 30.00**

Espresso **R 15.00**

Double espresso **R 30.00**

Hot chocolate **R 30.00**

Macchiato **R 30.00**

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