

MENU

LIGHT MEALS



BEER BATTERED FISH AND CHIPS

Hake fillet dipped in a homemade beer batter, crisply fried served with homemade tartar sauce and French fries - **R140.00**

- BURGERS -

All our burgers are served with crispy fries

FORDOUN'S BEEF BURGER

A homemade beef patty (180grs) with fresh herbs, garlic and spices brushed with basting sauce served on a toasted bun with lettuce, sliced tomato, pickles topped with local Indezi cheddar cheese and finished with crispy bacon and homemade red onion marmalade - **R175.00**

CRUNCHY CHICKEN AND PEPPERDEW BURGER

A plain yogurt marinated chicken breast served on toasted bun with lettuce, sliced tomato, pickles, mozzarella cheese, coleslaw and then topped with sliced red onion, jalapeños and pepper dews - **R155.00**

BEETROOT AND CHIA BURGER

Homemade beetroot and chia seed pattie served on a toasted bun with lettuce, sliced tomato, sliced red onions, and pickles and topped with avocado and finished with chilli mayonnaise - **R115.00**

- WRAPS -

All our wraps are served with crispy fries

PONZU AND HONEY GLAZED BEEF WRAP

Ponzu and honey marinated tender strips of grilled beef added to sliced peppers, onions, snap peas and baby corn topped with mozzarella - **R160.00**

GRILLED CHICKEN WRAP

Grilled honey and mustard marinated chicken strips, sliced peppers, onions, tomatoes topped with mozzarella and jalapeños - **R135.00**

VEGETARIAN WRAP

Grilled brinjal, baby marrow, mixed peppers folded into herbed quinoa and toasted chickpeas finished with a sriracha mayonnaise dressing - **R125.00**



- TOASTED SANDWICHES -

FILLINGS:

Crispy bacon and egg - R75.00
Chicken and mayonnaise - R80.00
Hickory ham, cheese and tomato - R65.00
Tuna and mayonnaise - R70.00
Cheddar cheese and tomato - R55.00

- PANINIS -

Italian Sub

Classic salami layered with rocket, roasted peppers, buffalo mozzarella and basil pesto on a toasted Panini - R100

Steak and Onion

Grilled steak strips with caramelised red onion and wholegrain mustard mayonnaise on a toasted Panini - R120

Lamb Curry

Layers of lamb curry, cheddar cheese, jalapenos and sriracha mayonnaise on a toasted Panini - R125

- SALADS -

BACON CAESAR SALAD

Classic Caesar salad with pan fried chicken, topped with crispy bacon, zesty croutons, one poached egg and a traditional Caesar dressing - R110.00

TEMPURA PRAWNS WITH ASIAN SALAD

Tempura prawns on a bed of Asian salad that includes shredded red and white cabbage, julienne carrots, sugar peas, ginger and marinated in a soya and rice wine syrup - R155.00

SWEET CORN, BLACK BEAN AND AVOCADO QUINOA SALAD

Sweet corn and black bean infused quinoa atop diced avocado topped with radish, baby corn, mixed leaves, micro greens and mixed sprouts drizzled with a sriracha dressing - R80.00

GRILLED HALLOUMI SALAD

A beautiful locally sourced portion of grilled halloumi set on a bed of mixed greens with calamata olives, toasted pumpkin seeds and a honey mustard dressing - R90.00



STARTERS

SOUP OF THE DAY

Please ask your waiter for our selected soup of the day, Soup of the day is served with freshly baked Fordoun seed bread and garnished with fresh cream and herb oils topped with micro greens - **R80.00**

DECONSTRUCTED BRINJAL PARMIGIANA

Sliced and roasted layers of brinjal, baby marrow, tomato and parmesan on a bed of rich basil and tomato sauce, accompanied by roasted chickpeas and a green sauce - **R80.00**

OX LIVER AND ROASTED BABY ONIONS

Lightly floured and shallow fried ox liver on a toasted Ciabatta accompanied by a red wine jus and roasted baby onions - **R115.00**

OVEN ROASTED SOYA AND SESAME SEED LAMB RIBLETS

Soy-marinated lamb riblets cooked to perfection in the oven, topped with toasted sesame seeds set on a bed of Tzatziki sauce - **R125.00**

GARLIC MUSSEL HOT POT

Half shell mussels cooked in a creamy garlic and white wine sauce, served with toasted Ciabatta bread - **R90.00**

CRISPY PATAGONIAN CALAMARI

Deep fried tempura calamari heads and tubes, on homemade herb tomato ketchup, Ponzu mayonnaise finished with lemon slices - **R110.00**

SESAME COATED CAMEMBERT

Deep fried camembert in a sesame crumb served with preserved figs and a balsamic reduction - **R100.00**



MAINS

GRILLED KINGKLIP

Grilled Kingklip served on herbed mash potato and topped with wilted spinach and finished with a Buerre Blanc sauce served with seasonal vegetables - **R230.00**

STUFFED MEANDER TROUT

A delicate whole trout, stuffed with a mix of herbs, red onions, sliced tomatoes, fennel fronds, capers and spices pan fried till golden brown, served with seasonal vegetables and finally topped with an exquisite butter and white wine reduction - **R175.00**

FORDOUN LAMB CURRY

A traditional favourite - fragrantly spiced, slow cooked lamb curry, not too spicy and not too mild, this firm favourite is served with basmati rice, poppadums, sambals, toasted coconut flakes, chutney and homemade roti - **R230.00**

CHICKEN AND PRAWN CURRY

A delicious South Indian curry, spicy and fragrant boneless chicken and prawn curry, cooked to order and served with basmati rice - **R225.00**

VEGETABLE CURRY

Traditional vegetable curry includes fresh greens and vegetables harvested out of our vegetable garden and added to chick peas, lentils and basmati rice - **R180.00**

POTATO GNOCCHI WITH ROASTED RED PEPPER AND TOMATO SAUCE

Perfectly cooked potato gnocchi served with a roasted red pepper, tomato and herb sauce topped with parmesan shavings - **R135.00**

LAMB RACK ON PEA RISOTTO AND PARMESAN RISOTTO

Individually cut lamb rack on pea and parmesan risotto served with a red wine jus and seasonal vegetables - **R235.00**

CLASSIC BEEF SHORT RIB

Beef short rib slow cooked for 3 hrs in a rich dark jus, served with herb mash, carefully selected garden vegetables and covered in a rich jus - **R205.00**

FORDOUN TRADITIONAL BEEF FILLET

A firm favourite, Beef fillet accompanied by a potato fondant, rich red wine jus, seasonal vegetables and topped with our marrow bone butter - **R220.00**



MIDLANDS CONFIT CHICKEN

A succulent leg quarter basted with whole grain mustard and honey, served on a bed of roasted carrot puree with crispy potato rounds, braised baby onions and topped with sweet potato crisps - **R180.00**

FORDOUN'S PORK BELLY

Served with a buttery herb mashed potato, seasonal vegetables topped with pickled peppercorn, red cabbage and whole grain cider reduction - **R200.00**

CREAMY MUSHROOM PASTA

Linguini pasta tossed with sautéed mushrooms and feta in a garlic cream sauce - **R 150.00**

DESSERTS

CHOCOLATE MOUSSE

Decadent chocolate mousse with rum and coconut truffles - **R90.00**

BERRY PAVLOVA

Pavlova with fresh berries, lemon curd and cream - **R85.00**

FORDOUN'S CHOCOLATE FONDANT

Served with either lightly whipped cream or vanilla ice cream - **R90.00**

COFFEE CRÈME BRULE

Served with almond biscotti - **R90.00**

NOMPILO'S CHEESECAKE

A delicate cheesecake with mixed berry coulis - **R90.00**

KIDDIE'S CORNER

Macaroni and cheese - **R70.00**

Spaghetti bolognaise - **R75.00**

Crispy chicken strips - **R85.00**

Fish goujons - **R75.00**