



THE TERRACE RESTAURANT

*The Terrace Restaurant is the Clubs' premier restaurant where one can enjoy fine dining in an elegant setting which is unequalled anywhere in the Cape.*

*This menu is created in line with a worldwide trend to offer the best of local produce available seasonally whilst focusing on the quality of the food preparation. The chef has created a number of dishes to tempt the palate.*

*On Sundays the Terrace is open for lunch and our traditional Kelvin roast is served.*

*Our Red Wine Cellar has on display many fabulous vintages; please feel free to spend some time in the cellar choosing your wine for the evening. The cellar has a private dining room which seats up to twelve people and can be booked for that special occasion.*

*For enquiries or reservations for our Gourmet evenings and personal celebrations, please speak to the Restaurant Manager, who will be happy to assist you.*



Soup of the day  
R46

Baked mussels with Hollandaise and parmesan  
R72

Bacon, pear and blue cheese baby gem salad with  
dukkah spiced nuts  
R74

Exotic mushroom and truffle risotto  
R80

Grilled ox tongue with pickled cauliflower, roasted baby onions  
and sweet cucumber  
R64

Smoked duck breast with guava, crumbled feta and rooibos gel  
R82

Smoked salmon salad with Panko crusted soft boiled egg and  
avocado on dill dressing  
R85

Sesame crusted brie and grilled pineapple kebab on  
beetroot puree  
R68

Salt and pepper squid with spicy mak kimchi on lime mayonnaise  
R66

Smoked ostrich, avocado, wasabi cream with citrus and sweet  
potato sesame fritters  
R75



Beef sirloin topped with boned oxtail in red wine, garlic chips and Gremolada on Italian vegetable risotto  
R160

Chicken supreme filled with chorizo on caponata with herbed arancini and aioli  
R120

Confit of pork belly with ginger glazed sweet potato and roasted candy beets, brussel sprouts, apple sticks and spiced orange sauce. R132

Harissa rubbed lamb shank on almond and dried fruit couscous, port jus and orange blossom yoghurt  
R175

Pork fillet on creamy Dijon mustard and tarragon sauce, exotic mushrooms and fondant potatoes  
R112

Grilled line fish with warm pickled fish and prawn topping, yoghurt, home-made paneer and pommes dauphine  
R148

Grilled line fish with bacon, lettuce, leeks and peas on lemon butter sauce  
R148

Slow cooked Norwegian salmon with beetroot gnocchi, apple, walnuts, radish, sultanas and crème fraiche  
R160



# mains

Fillet of beef, olive tapenade, balsamic tomato, mushroom,  
cauliflower blue cheese and anchovies  
R168

Fillet of beef with pommes Anna, green peppercorn sauce and  
vegetable brochette  
R168

Trio of ravioli: beetroot, butternut and spinach on a saffron wine  
sauce with exotic mushrooms on caponata with garlic chips  
R106

Lentil and mediterranean vegetable tart topped with Hollandaise,  
avocado, candied beets and tomato chili jam  
R106

[Make your own  
combination](#)

Sides

Line Fish  
105  
Beef Fillet  
145  
Beef Sirloin  
96  
Calamari  
68

Seasonal vegetables  
28  
French fries  
25  
Side salad  
32  
Extra sauce  
20



Baked cinnamon and ginger pudding with pear and warm white  
chocolate soup  
R48

Black forest tart, berry sorbet and white chocolate mousse  
R48

Brian's famous apple crumble with vanilla ice cream  
R48

Melktert crème brulee with rooibos shortbread  
R48

Passion fruit cheesecake, tropical fruit salsa and  
coconut ice cream  
R48

White chocolate and cashew blondies, sesame brittle and salted  
caramel ice cream on rum macerated pineapple  
R48

Vanilla ice cream and chocolate peanut fudge sauce  
R40

Crepes Suzette for two (only available on a Friday evening)  
R98

Cheese platter with biscuits and preserve (serves 2)  
R96