

Lenmore Restaurant

À la Carte Menu

Available from 6pm daily

Starters

Soup of the Day	42
Garlic Rolls	
<i>Home-baked garlic roll smothered in fresh garlic</i>	20
<i>Garlic roll smothered with mozzarella cheese & fresh garlic</i>	24
Pizza Bread	
<i>With garlic or chilli & garlic</i>	40
Calamari	
<i>Tender strips of crumbed calamari served on a bed of savoury rice</i>	49
Crumbed Brie Cheese	
<i>Deep fried & served with a berry coulis</i>	45
Crumbed Mushrooms	
<i>With a Lenmore sauce & salad</i>	45
Prawn Kebab	
<i>Grilled in red wine sauce served with savoury rice & salad</i>	59
Carpaccio	
<i>Slivers of one of the below, served on a salad base with a honey & mustard dressing</i>	
Ostrich	49
Springbok	49
Kudu	49

Salads

Chef's Special

Large 52

Small 35

A salad of lettuce, tomato, cucumber, green pepper, olives, onion & feta cheese, topped with fried bacon, croutons & fresh herbs with olive oil & balsamic vinegar on the side

French or Greek Salad

Large 49

Small 32

Tuna Salad 52

Seafood

Fresh fish of the day

When available S.O

Calamari

Tender strips of crumbed calamari served on a bed of savoury rice with vegetables & tartar sauce 85

Prawns

8 juicy tiger prawns, served on a bed of savoury rice with a choice of garlic butter, lemon butter or peri-peri sauce 115

Prawn & Calamari Combo

Served on a bed of savoury rice, with garlic or tartar sauce (8 prawns & 100g of crumbed calamari) 125

Surf & Turf

Prime fillet or rump (250g) with a portion of crumbed calamari, tartar sauce & vegetables 125

All main courses include roast potato or French fries & fresh Lenmore vegetables

From The Grill

Carpetbagger Steak

A succulent 250g fillet steak, smothered in smoked mussels with an oyster sauce, served on a bed of savoury rice

125

T-Bone Steak

500g of super grade steak

115

Rump Steak

350g of super grade rump

110

Fillet Steak

250g of juicy fillet steak

115

Fillet Kebab

250g of juicy fillet steak wedges on a skewer

115

Beef Cordon Bleu

Prime beef filled with ham & cheese

102

Steak, Egg & Chips

Super Rump with salad & vegetables

92

Roast Lamb Shank (when available)

Served with rice, gravy & vegetables

115

Spareribs

500g succulent pork spareribs served with rice, chips & vegetables

115

Gammon Steak (Smoked Pork)

2 smoked pork chops, served with a mushroom sauce

90

Chicken Schnitzel

2 crumbed chicken breasts, served with a mushroom sauce

Full Portion

102

Half Portion

68

All main courses include roast potato or French fries & fresh Lenmore vegetables

Pasta

Lenmore Spinach Pasta <i>Pasta with creamed spinach & mushroom</i>	65
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Vegetarian

Lenmore Vegetarian Special <i>A platter filled with a variety of seasonal vegetables, savoury rice, fresh garden herbs & a Greek salad on the side</i> <i>All Lenmore vegetables are fresh and not frozen</i>	80
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Side Orders

French Fries	35
Bread Basket	15

Sauces

Cheese, Mushroom, Garlic, Pepper or Barbeque	18
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Desserts

Soft-Serve Ice-Cream & Homemade Chocolate Sauce	32
Lemon Meringue Tart (Cream or Ice-Cream)	35
Strawberry Cheese Cake (Cream or Ice-Cream)	35
Apple Tart (Cream or Ice-Cream)	35
Don Pedro (Ice-Cream & Whiskey, Kahlua or Amarula)	35
Irish Coffee	35

Kiddies Menu

Chicken Strips <i>Tenders strips of crumbed chicken served with chips & a cheese sauce</i>	44
Smoked Viennas & Chips	36

No Separate Bills

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Pizza Menu

SPARERIB <i>Cheese, smoked sparerib, pineapple, sparerib sauce and herbs</i>	85
PARMAHAM <i>Cheese, parma ham, fresh mushrooms, pineapple, red pepper & herbs</i>	85
BACON AND BANANA <i>Cheese, crispy bacon, banana and herb seasoning</i>	85
RUSSIAN <i>Cheese, Russians, caramelised onion, fresh mushroom & barbeque sauce</i>	85
VEGETARIAN <i>Cheese, caramelised onion, mushroom, olives & red pepper</i>	85
SPINACH AND FETA <i>Lenmore spinach, topped with crispy bacon and feta</i>	85
CHICKEN AND MUSHROOM <i>Chicken, mushrooms, pineapple, peppadews & sweet chilli or peri-peri sauce</i>	85
STEAK <i>Steak, fresh mushrooms, caramelised onion & barbeque sauce</i>	95
SALAMI CERVELATE <i>Lloads of salami, mushrooms and feta</i>	85

SEAFOOD	
<i>Mussels, shrimp, calamari and prawns</i>	110
SWEET & SOUR	
<i>Bacon, chicken, spring onion, sweet & sour sauce and mushrooms</i>	85
BOBOTIE	
<i>Real traditional Bobotie topped with cheese</i>	85
KIDDIE'S	
<i>Choose from pizza-ham/chicken/viennas/french fries</i>	
<i>Topped with cheese</i>	49
Garlic Pizza Bread	49
Chilli Garlic Pizza Bread	49

Sit-down pizzas are served with Crushed Garlic, Jalapeno's & Tabasco Sauce on the side

Additional charge for extra toppings R10.00 per topping

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Drinks Menu

Sparkling Wines

Krone Borealis Cuvee Brut	160
Nederburg Cuvee Brut	150
J.C Le Roux Le Domaine	135
J.C Le Roux Le Chans (Red)	135
J.C Le Roux Le Chans (Red 187ml)	47
J.C Le Roux Le Domaine (187ml)	47
J.C Le Roux Sauvignon Blanc (187ml)	47

Dry White Wines

Ideal with salads, fish & chicken

La Motte Sauvignon Blanc

Fig & green pepper flavours on the palate. A memorable wine with a pronounced freshness & a long, crispy fruit finish.

150

Leopards Leap Sauvignon Blanc

A delicate, tropical wine with gooseberry, herb & asparagus flavours.

Per Bottle
Per Glass

105
32

Boland Chenin Blanc

A fresh medley of tropical flavours, well balanced by a crispy acidity.

75

Spier Chardonnay

This well balanced wine rewards with orange blossom aromas with a subtle touch of vanilla.

Per Bottle

100

Per Glass

32

Boschendal Blanc de Noir

Salmon coloured wine made from red grapes.

100

Semi-Sweet & Rose'

Well suited with Gammon & Pork

Hill & Dale Dry Rose' Merlot

Red & black berry fruits made in a dry style.

87

Cellar Cask Rose'

A sweet Rose' wine.

Per Bottle

80

Per Glass

20

Kupferberger

A favourite semi-sweet table wine.

120

White Wine Per Glass

Cellar Cask Natural Sweet

20

Drostdyhof Late Harvest

20

Drostdyhof Extra Light

20

Red Wines

Superb with steaks

Beyerskloof Pinotage

Black and red berry flavours well integrated with the oak flavour. In summer the wine can be chilled & enjoyed with seafood or light meals.

145

Boland Sixty/40 Cabernet Sauvignon

Mocha & vanilla aromas with a lingering after taste of coffee.

78

Chateau Libertas

An old favourite, anytime, anywhere wine.

110

Diemersfontein Pinotage

The original coffee/chocolate Pinotage.

Per Bottle

150

Per Glass

48

Spier Merlot

Plum red in colour, with aromas of mint, cherry & spice, which follow through on the palate & are supported by soft gentle tannins.

122

Landskroon Shiraz

Characteristic flavour and rich fruitiness with a bright ruby colour. Spicy cherry aromas, with lively, raspberry flavours are complemented by good, but subdued oakiness. Matured in American oak.

152

Simonsvlei Cabernet Sauvignon

Medium bodied, wooded red wine with mint & cigar flavours on the nose.

106

Red Wine Per Glass

Simonsrood

Cinsaut, Cabernet Sauvignon & Ruby Cabernet.

24

Cellar Cask Red

20

Malts

Amstel	20
Becks Non-Alcoholic	20
Black Label	20
Castle	18
Castle Draught	20
Castle Milk Stout	23
Castle Light	22
Flying Fish	24
Guinness Draught	31
Hansa Pilsener	18
Heineken	20
Millers Draught	21
Peroni	21
Windhoek Lager/Light	21
Windhoek Draught	25

Ciders

Brutal Fruit	24
Hunters Dry/Gold	23
Hunters Extreme	23
Savanna Dark, Dry & Light	25
Smirnoff Spin	25

Spirits

Brandy

Klipdrift	17
Klipdrift Premium	20
KWV 10 Year	22
Richelieu	17

Whiskey

Bells	18
Bushmills	19
Chivas Regal	24
Glenfiddich	27
Jack Daniels	22
J&B	16
Jameson	24

Rum

Bacardi White	18
Captain Morgan	20
Red Heart	18
Spice Gold	17

Other

Gilbeys Gin	15
Smirnoff Vodka	13
Seven Seas Cane	13
Southern Comfort	20
Underberg	20

Liqueurs

Amarula, Cape Velvet, Baileys	17
Nachtmusik Chocolate	14
Cointreau, Drambuie	22
Peppermint	18
Jagermeister	20
Frangelico, Kahlua, Campari	21
Malibu Coconut, Butlers Espresso	14
Zappa Zambuca	15
Akkedis Bult (Witblits)	12
Olmecca Tequila Blanco	18
Olmecca Tequila Gold	20
Springbokkie (Amarula & Peppermint)	20
Bokshot (Marula, Peppermint & Tequila)	15
Ginger	14
Rock Shandy (Lemonade/Soda & Bitters)	20

Cognac

Hennessy VS	24
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Sherry

Allesverloren Vintage Port	20
KWV Ruby Port	15
Monis Dry White	15
Monis Medium Cream	15
Rooiberg Red Jeripigo	12
Sedgewicks Old Brown	12

Beverages

Cold Drinks

Mineral Cans 330ml	14
Mineral Cans 200ml	12
Appletiser, Grapetiser (White & Red)	16
Fruit Juice per Glass	15
Mineral Water (Still or Sparkling 500ml)	10
Mineral Water (Still 1.5L)	22
Mineral Water (Sparkling 1L)	18

Hot Drinks

Nomu Drinking Chocolate	25
Tea (Ceylon or Rooibos)	16
Filter Coffee	16
Cappuccino (Regular, Hazelnut or Vanilla)	18
Café Latte	22