

# TREESTOO MENU



**Enjoy!**

# BREAKFAST

Served 7.00 – 9.00am daily

Good Morning! Goeie Môre! Sawubona! Dumela!  
Xawani! Molo!

Bonjour! Goedemorgan! Guten Morgan! Bom Dia!  
¡Buenos Dias! Buon Giorno! God Morgen! Bore Da!

Maidin Mhaith! Kia Ora! Kalimera! 早上好

Д, о б р о е у т р, الخير صباح!  
おはようございます!

ON YOUR TABLE ARE:-

Sugar, Jam and Marmalade

PLEASE HELP YOURSELF FROM THE  
BUFFET OF:-

Breakfast cereals, Cold Meats, Cheeses, Sauces and Relishes,  
Fresh Fruit, Yogurts, Various Fruit Juices, Various Teas,  
Locally-Produced Coffee, Cold Milk (Hot Milk available on  
request).

PLEASE ORDER FROM YOUR SERVER:-

White and/or Brown Toast,  
Eggs – Fried, Poached, Scrambled, Boiled or as an Omelette,  
Bacon, Beef Sausage, Mushroom, Cooked Tomato, Baked  
Beans

TAKEAWAY BREAKFAST:-

Meat and cheese sandwich, Yogurt, Cereal Bar, Fruit and  
Fruit Juice

PLEASE ORDER YOUR TAKEAWAY BY 1.00  
THE NIGHT BEFORE YOU REQUIRE IT.

R135.00  
residents  
– R85.00  
children  
under-  
twelve.  
R165.00  
non-  
residents

R95.00

# DINNER A LA CARTE

Served Between 1800 and 2000  
Pre-Booking Essential.

## STARTERS OR SIDE DISHES

Kruger Pâté Medley – two wildlife pâtés with toast and salad garnish.	R70.00
Deep-Fried Camembert – served with salad, almond flakes and honey.	R60.00
Wild-Game Carpaccio – served with rocket, capers, parmesan and balsamic vinegar.	R70.00
Home-Made Vegetable Soup (V).	R52.00
Home-made garlic bread(V).	R40.00
Home-made garlic bread with cheese(V).	R45.00
Onion Rings – deep-fried in home-made batter(V).	R38.00

## MAIN COURSES

All main course served with either French-fries, baked potato, mashed-potato, rice or mealie-pap and salad or vegetables.

### River and Sea

Crocodile and Prawn Curry – a combination of meat from the tail of farmed crocodile, with de-shelled Mozambique prawns.	R175.00
Trout-Fillet – from the Highlands of Mpumalanga, served with lemon-butter or wasabi.	R98.00
Zanzibar Fish-Stew – white-fish with the flavours of the spice-isle, anchovies and fish-sauce.	R170.00

## Red in Tooth and Claw

Beef-Fillet – 250 grams, cooked to your specification in a heavy-based grill-pan. R170.00

Beef T-Bone – 350 grams cooked to your liking. R155.00

Hunter's Stew – a hearty game-stew of kudu goulash, South-African wors and seasonal vegetables. R130.00

Springbok Steak – succulent venison served with a fruity chutney. R170.00

Thula's Lamb-Curry – Karoo lamb in a mildly spiced, curry sauce. R130.00

Cape-Malay Bobotie – a traditional dish of minced-beef, rooibos tea, fruits and mild spices, topped with and omelette. R98.00

## Some Favourite Birds

Ostrich Meatballs – home-made with lean ostrich mince, served in a tomato and red-wine sauce. R105.00

Chicken-Schnitzel – crumbed, chicken fillet available as a double or single portion. R85.00/  
R120.00

African Chicken – a traditional African dish with peanut and tomato sauce. R120.00

Chicken Tortellini – pasta parcels served with a pesto, tomato or cheese sauce with parmesan cheese. R105.00

## Salads and Vegetarian Options

Subject to availability of ingredients we prepare a green-salad, R65.00  
With your choices of:-

Egg, ham, tuna, chicken, bacon, camembert, Cheddar, asparagus R20 each  
Feta, gherkin, mushroom, capers. R15 each

	Butternut Ravioli(V) – served with pesto or tomato sauce with fresh parmesan.	R105.00
	Vegetable Curry(V) – cauliflower, peanuts and lentils in a mild, coconut curry sauce.	R105.00
	Vegetarian Bobotie(V) – a variation on traditional, Cape-Malay Bobotie made with lentils rather than beef mince.	R98.00
	<b>FOR CHILDREN OR SMALL APPETITES</b>	
	Hamburger, Chicken Strips, Chicken Drumsticks, Beef Wors, Pork Sausages or Fishfingers with baked, chipped or mashed potato, or mealie-pap, and vegetables or salad.	R75.00
	Toasted or plain sandwiches – choose from ham, cheese, tomato, onion, chicken mayonnaise, tuna mayonnaise, bacon, egg.	R45.00
	<b>DESSERTS</b>	
	Tipsy-Tart – brandy-flavoured sponge with pecan nut and dates served with creak or ice-cream.	R62.00
	Malva-Pudding – sponge-cake flavoured with apricot and served with cream or ice-cream.	R60.00
	Mixed-Ice-Cream – three scoops of different flavoured ice-creams.	R45.00
	Baklava – honey and almond flavoured centre wrapped in phyllo pastry and served with yogurt.	R65.00

## AND FINALLY PERHAPS....

Dom Pedro – South Africa's favourite alcoholic milkshake, ice cream and milk with chocolate sauce and your choice of tipple – delicious with Amarula Cream (or whisky or brandy or rum...)

R55.00

Liqueur Coffee – either traditional Irish, but why let them have all the fun – any tipple you like.

R50.00

Tea, Coffee, Espresso, Cappuccino, Hot Chocolate.

R30.00

## WINE LIST

Fill ev'ry glass, for wine inspires us,  
And fires us  
With courage, love and joy.

John Gay 1685 – 1732

### Red :-

#### Fairview Goats do Roam

Full-bodied, Paarl Valley blend of Shiraz, Grenache, Mourvedre, Petite Syrah, Carignan and Cinsault. – selected by Fairview's goats; clever beasts.

R98 bott.  
R25 glass

#### Just Nuisance Merlot Pinotage

A blend that celebrates the 'career' of "Just Nuisance" a Great Dane and Able Seaman based in Simonstown in the Second World War.

R95.00

#### Backsberg Merlot

Pungent aromas of raspberries and red plums. Lots of sweet fruit with French-oak maturation.

R180.00

#### Diemersfontein Pinotage

Deep chocolate and coffee tones – from the Wellington Vinyards.

R220.00

#### Thierry and Guy Fat Bastard Shiraz

Full-bodied with black pepper and a hint of cinnamon.

R165.00

#### Audacia Rooibos Wood Cabernet Sauvignon

Made with no sulphites through a patented process involving rooibos/honey-bush plants. Delicious and unique.

R195.00

#### Hamilton Russell Pinot Noir

Hand harvested from low-yielding vines grown on chalky soils of a maritime environment.

R285.00

	<p><b>White:-</b></p>	
	<p><b>Fairview Goats do Roam</b>  Containing Viognier, Rousanne and Grenache Blanc in a blend approved by the Fairview goat herd.</p>	<p>R98 bott. R25.glass</p>
	<p><b>Cape of Good Hope Atima Sauvignan Blanc</b>  Distinctive character, certified wine of origin from the maritime climate of the Cape.</p>	<p>R160.00</p>
	<p><b>Waterford Elgin Sauvignon Blanc</b>  From the Waterford winery on the slopes of the Hardenberg Mountains of Stellenbosch.</p>	<p>R180.00</p>
	<p><b>Boschendal Rachelsfontein Chenin Blanc</b>  Fresh and fruity from Groot Drehenstein.</p>	<p>R98.00</p>
	<p><b>Springfield Estate Chardonnay</b>  Utilising the methode ancienne. Chalky soil, low production yields – a very special wine.</p>	<p>R240.00</p>
	<p><b>Sparkling, Sweet and Rosé:-</b></p>	
	<p><b>Pongrâcz Methode Cap Classique</b>  Classic Pinot Noir and Chardonnay combination that stands comparison to any decent Champagne.</p>	<p>R250.00</p>
	<p><b>Legacy Johannisberger</b>  Rich and fruity, a South African favourite since 1957.</p>	<p>R75.00</p>
	<p><b>Nederburg Rosé</b>  Fresh and fruity for everyday drinking.</p>	<p>R80 bott. R25 glass</p>
	<p>For when the wine is in, the wit is out</p>	
	<p>Thomas Becon 1512 - 1567</p>	