



THE

TREDENHAM

BOUTIQUE HOTEL

## MENU

Please note that a 10% service charge is added for tables larger than 4.

Please enjoy your meal.

## *Starters*

**Venison Carpaccio** **R85**

Drizzled with a Balsamic Thyme Reduction, White Chocolate, Parmesan Crisps and Herb Salad

**Marinated Halloumi** **R80**

Served with a Garlic Aioli, Pickled Radish and Crispy Tortilla Chips

**Duck Spring Roll** **R95**

With a Snow Pea Stir-Fry Salad and a Soya Honey Dipping Sauce

**Salmon Ceviche** **R90**

Served on a Crispy Noodle, Pickled Ginger, Cucumber, Avocado and Topped with Toasted Sesame Seeds

**Chef's Soup of the Day** **R50**

Ask your waitron

## *Salads*

**Salad Nicoise** **R90**

Beef, Crisp Lettuce, Boiled Egg, Marinated Potatoes, Grilled Beans, Cherry Tomatoes, Radish and Black Olives

**Grilled Caprese Salad** **R95**

Grilled Tomato, Basil Marinated Mozzarella, Avocado, Rocket and Balsamic Reduction.

**Grilled Chicken and Halloumi Salad** **R95**

With Crispy Lettuce, Cherry Tomato, Cucumber, Garlic Croutons, Avocado Puree and Honey Mustard Dressing

**Smoked Salmon Salad** **R100**

With Crispy Lettuce, Home-made Pickled Cucumber, Croutons, Capers, Red Peppers and Lime Vinaigrette

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## *Fish and Pasta*

**Grilled Whole Trout** **R180**

Served with Herbed baby Potatoes, Sautéed Baby Marrow Ribbons and Hollandaise Sauce

**Herb Crusted Kingklip** **R250**

Served on Mustard Mashed Potatoes, Chardonnay Cream Sauce and Fried Baby Vegetables

**Lemon and Garlic Prawns** **R250**

With Vegetable and Rice Pilaf and topped with a Salsa

**Tempura Calamari Rings** **R90**

Served with Garlic Butter Sauce, Stir fry Vegetable and Émincer Fried Potatoes

**Mushroom Risotto** **R100**

With Parmesan Shavings, Parma Ham, topped with Truffle Oil

**Biltong Pasta** **R90**

Tagliatelle Pasta with Sautéed Bacon, Peppers and Biltong cooked in a Cheese sauce and Garlic Paprika Oil

**Fettuccine Pasta(V)** **R75**

With Tomato Compote, Sliced Olives, Roasted Cherry Tomatoes, Feta and Fresh Basil

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## *Meats and poultry*

### **Off The Grill**

Beef Fillet 250g R180

Beef Sirloin 300g R170

Beef Rump 300g R170

All Grills served with choice of:

Creamy Mashed Potatoes or Chips

Garden Salad or Grilled Vegetables

Pepper, Mushroom, BBQ, Peri-Peri, Cheese sauce

### **Rolled Steak R185**

Sirloin rolled with Mushroom, Peppers, Onion and Mustard served on Sliced Baby Potatoes and Roasted Seasonal Vegetables

### **Chicken Wrap R80**

Grilled Chicken Fillet, Mixed Lettuce, Tomato and Onion Concasse, Guacamole and Mustard Mayonnaise. Served with a garden salad or Home-made chips

### **Stuffed Grilled Chicken Fillet R150**

Stuffed with Sun-dried Tomatoes and Feta cooked in a herb Butter and accompanied by Cous Cous with Roasted Vegetables and Mustard Sauce

### **Yogurt Marinated Chicken Fillet R140**

Served on Herbed Cous Cous, Sautéed Medley of Vegetables and Garlic Lemon Cream Sauce.

### **Peppered Venison Medallions R175**

Served with Sautéed Vegetables, Truffle Infused Mashed Potatoes and Port Jus

### **Slow Braised Pork Belly R175**

Served with Fried Spinach, Duo of Roasted Potatoes and Mustard Sauce

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## *Burgers*

**R90**

**Burgers are served with a choice of a garden Salad or Chips. Beef or Chicken Burgers are available.**

### **Blue Cheese Burger**

Pickled Cucumber, Lettuce, Tomato, Grilled Onion, Blue Cheese Sauce

### **Chorizo Burger**

Grilled Chorizo, Lettuce, Pickled Cucumber, Tomato, Grilled Onion, Smokey Paprika Mayo

### **Bacon Burger**

Grilled bacon, Lettuce, Tomato, Grilled Garlic mushroom, Grilled Onion, Mozzarella Cheese, Guacamole

### **Vegetarian Burger(V)**

Chickpea patty, Lettuce, Tomato, Coleslaw and Spicy Mayo

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## *Dessert*

**Cheese Board** **R90**

Selection of local Cheeses and Preserves

**Italian Tiramisu** **R75**

Mascarpone Mousse served with Coffee Cake, Coffee Ice Cream, Chocolate Ganache and Cognac Syrup

**Red Velvet Cake** **R75**

Layered Cake with Cream Cheese Frosting, Strawberry Ice Cream and Berry Compote

**Amaretto Crème Brule** **R75**

Served with Maple Ice Cream

**Chocolate Tower** **R80**

Chocolate Brownie layered with Rich Chocolate Mousse, Caramel Mousse and Peanut Brittle



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## BEVERAGE MENU

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## *Beverages*

### **Soft Drinks**

Coke, Coke Zero, Coke Light, Crème Soda, Fanta Orange, Fanta Grape, Sprite, Sprite Zero, Stoney's Ginger Beer, TAB, Sparberry	R21
Grapetizer, Appletizer	R30
Dry Lemon, Gingerale, Lemonade, Soda Water, Tonic Water	R18
Pink Tonic Water	R20
Red Bull	R36
Passion fruit & Lemonade, Cola Tonic & Lemonade, Lime Cordial & Lemonade	R25
500ml Still Water, Sparkling Water	R22
1L Still Water, Sparkling Water	R30

### **Hot Beverages**

Coffee	R22
Café Latte	R35
Cappuccino	R30
Single Espresso	R15
Double Espresso	R22
Iced Coffee	R35
Tea– Rooibos, Ceylon, Earl Grey, Camomile, Peppermint, Ginger, Lemon, Green	R22
Milo	R35
Hot Chocolate	R35
Irish Coffee	R45
Dom Pedro with Amarula/Nachtmusiek/Kahlua	R42
Dom Pedro with Jameson	R50

Almond Milk is available for our dairy free guests — Add R8.00

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<b>Beers</b>	
Amstel Lager	R29
Carling Black Label	R27
Castle Lager	R27
Castle Light	R29
Flying Fish Apple	R27
Flying Fish Lemon	R27
Hansa Pilsner	R24
Heineken	R32
Windhoek draught	R35
Windhoek Lager	R30
Windhoek Light	R30
Becks Non-Alcoholic	R36
Stella Artios	R36
Budwieser	R45
Millers	R25
Corona	R35
<b>Ciders</b>	
Brutal Fruit	R34
Red Square	R36
Hunters Gold	R32
Hunters Dry	R32
Hunters Extreme	R36
Savannah Dry, Light	R34
The Duchess	R55
Bernini Classic, Blush	R36
<b>Vodka</b>	
Smirnoff	R18
Cruz Vintage Back	R34
Belvedere	R45
Ciroc	R40
<b>Cane</b>	
Mainstay	R17

<b>Rum</b>	
Captain Morgan Dark Label	R22
Captain Morgan Spiced Gold	R18
Bacardi Rum	R24
<b>Gin</b>	
Tanqueray Imported	R24
Tanqueray No 10.	R55
Musgrave Pink Gin	R42
Gordons London Dry Gin	R18
Inverroche Classic	R39
Inverroche Verdant	R39
Inverroche Amber	R39
<b>Brandy and Cognac</b>	
Richelieu	R18
KWV 3 Year	R18
Klipdrift Premium	R22
Blaauwklippen 8 Year Brandy	R36
Hennessy VS Cognac	R46
Bisquit Classic Cognac	R48
Martell XO	R240
<b>Whisky</b>	
Bells	R24
J&B	R22
Jameson	R35
Johnnie Walker Red	R30
Johnnie Walker Black	R36
Johnnie Walker Gold	R90
Johnnie Walker Blue	R270
Johnnie Walker Swing	R80
Chivas Regal 12YO	R42
Chivas Regal 18YO	R90
Glenfidich 12 YO	R60
Glenlivet 12YO	R55
Glenmorangie 10YO	R50
Glenmorangie 18YO	R162

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## *Cocktails*

<b>Dirty Martini</b>	<b>R45</b>
Gin, Dry Vermouth, Green Olives	
<b>Grapefruit &amp; Rosemary G+T</b>	<b>R60</b>
Inveroché Classic Gin, Tonic water, Grapefruit Slices and Rosemary	
<b>Jameson Mojito</b>	<b>R65</b>
Jameson, Gingerale, Tonic Water, Lime and Mint	
<b>Long Island Iced Tea</b>	<b>R65</b>
Gin, Vodka, Bacardi rum, Tequila, Lime and Coca Cola	
<b>Manhattan</b>	<b>R42</b>
Whisky, Sweet Vermouth, Bitter and a Cherry	
<b>Blueberry &amp; Basil Moscow Mule</b>	<b>R48</b>
Blueberries, Vodka, Lime, Gingerale and Basil	
<b>Mango Daiquiri</b>	<b>R55</b>
Bacardi Rum, Mango and Lime	
<b>Sex on the Beach</b>	<b>R45</b>
Cranberry Juice, Orange Juice, Vodka, peach Schnapps	

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## *Wine List*

### *Sparkling/MCC/Champagne*

JC Le Roux MCC Brut	R270
LC Le Roux Le Domain	R185/R40
JC Le Roux La Fleurette	R185/R40
JC Le Roux Non Alcoholic	R185/R40
Pongracz Brut	R395
Moet & Chadon Imperial Nectar	R1550
Moet & Chadon Imperial Brut	R1450
Krone Vintage Rose	R450
GH Mum Demi sec	R1650
GH Mum Brut Rose	R1550
Veuve Clicquot Rich	R1850

### *Whites*

#### **Sauvignon Blanc**

Ken Forester Petit	R140/R40
La Motte 2016	R216
Paul Cluver 2016	R246
Ataraxia	R300
Buitenverwachting	R252

#### **Chardonnay**

Ken Forester Petit 2017	R140/R40
Springfield Wild Yeast	R350
Diemersdal Unwooded 2017	R190

#### **Chenin Blanc**

Ken Forester Petit 2016	R140/R40
Leopards Leap 2017	R140
Bergsig	R135
Demorgenzon DMZ	R290

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**Whites and Blends**

Paul Cluver Gewürztraminer	R285
Theuniskraal Riesling	R170
Ken Forester Petit Semi-Sweet	R145/R40
Leopards Leap Lookout Chenin/Chardonnay	R145/R40
Haute Cabriere Chardonnay/Pinot Noir	R275

*Rose*

Ken Forester Petit	R140/R40
Nederburg Rose	R145
Steenberg Ruby Rose	R255
Douglass Green Sunkissed Sweet Rose	R145

*Red Wines***Canernet Sauvignon**

Ken Forester Petit 2016	R140/R40
La Motte 2015	R300
Leopards Leap 2015	R155
Rustenberg	R270

**Merlot**

Leopards Leap 2015	R155/R45
Ken Forester Pats Garden 2014	R325
Buitenverwachting 2012	R395
Diemersdal 2016	R265

**Reds and Blends**

Beyerskloof Pinotage 2016	R205
Meerlust Rubicon 2014	R900
Rupert and Rothschild Cllassique 2014	R420
Neethlinghof Malbec	R225
Nederburg Shiraz	R220
Kleine Zalze Cabernet Sauvignon/Merlot	R190

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### *Dessert Wine*

Donkiesbaai Hooiwyn	R588/R80
Slanghoek Cape ruby	R192/R45
Paul Cluver Nobel Late Harvest	R690/R95

### *Liqueur, Apparitiefs and Digestiefs*

Amarula	R30
Jagermeister	R27
Lovoka Caramel	R27
Olmega Tequila Gold	R24
Olmega Tequila Silver	R24
Sour Apples	R15
Southern Comfort	R18
Ponchos Coffee Tequila	R30
Frangelico	R30
Cointreau	R36
Kahlua	R24
Archers Peach Schnapps	R18
Cinzano Dry Vermouth	R15
Cinzano Sweet Vermouth	R15
Baileys Irish Cream	R22
Nachtmusiek	R18
Cape Velvet Cream Liqueur	R18