ON THE GO

BANQUETING
VENUES
CONFERENCING
FUNCTIONS
THEMED EVENTS

ON THE GO
BAR STATION
PADKOS

RESTAURANTS
HENRY WHITES
LA CANTINA
BREAKFAST
LA CANTINA
DINNER
MONET'S
CLUB LOUNGE

HALFWAY HOUSE
REGULAR
LIVE COOKING
GRAB AND GO

BEVERAGES
BAR
WINE

DETAILS

CONTENTS | DETAILS | BANQUETING | ON THE GO | RESTAURANTS | HALFWAY HOUSE | BEVERAGES | 📱
CONTENTS

DETAILS
- Executive Chef - Desmond Morgan
- Hotel Manager - Fisani Mncube
- Executive Sous Chef - Vito Fanizzo
  (Henry white’s and Monet’s)
- Executive Sous Chef - Matteo Battaini
  (La Cantina and Club Lounge)

BANQUETING
- Meetings and Events
- Banqueting Manager - Meliza van Wyk
- Sous Chef – Banqueting - Andrew Fort
- VENUES – Description

CONFERENCING
- Conference – Refreshment Breaks
- Conference - Tea Break Different Options
- Conference – Lunch Menus – 1 and 2
- Conference – Lunch Menus – 3, 4, 5
- Conference – Chef Choice Menu

FUNCTIONS
- Welcome Snacks
- Breakfast Menus – One And Two
- Breakfast Menus – Three
- Plated Menus
- Plated Menu (Cont.)
- Carvery And Buffet Menus
- Carvery And Buffet Menus (Cont.)
- Carvery And Buffet Menus (Cont.)
- Carvery And Buffet Menus (Cont.)
- Cocktail Menus
- Cocktail Menus (Cont.)
- Cocktail Menus (Cont.)
- Cocktail Menus (Cont.)

THEMED EVENTS
- Dine Around
- Fancourt’s Amazing Picnic Experience

ON THE GO
- Farewell Hot Beverage Station

PADKOS
- Lunch Box Menus
- Lunch Box Menus (Cont.)
- Banqueting Terms And Conditions

RESTAURANTS
- Descriptions
- HENRY WHITE’S
  - Sous Chef - Ewald Schulenburg
  - Set Menu - Starters and Mains
  - Set Menu – Desserts
- LA CANTINA
  - Sous Chef - Eric Mamana (Breakfast)
  - Breakfast Menu
  - Breakfast Menu (Cont.)
  - Sous Chef - Peter Chan (Dinner)
  - Dinner Menu – A La Carte
  - Dinner Menu – A La Carte (Cont.)
  - Dinner Menu – A La Carte (Cont.)
  - Dinner Menu – A La Carte (Cont.)
  - Dinner Menu – A La Carte (Cont.)

BEVERAGES
- Set Menu - R295 Per Person
- Set Menu - R365 Per Person
- Set Menu - R385 Per Person
- Limited A La Carte
- MONET’S
  - Sous Chef - Sharlio Stoffels – Adams
  - Breakfast Menu
  - Light Lunch
  - Sandwiches and Burgers
  - Main Course
  - Sushi
  - Kid’s Menu
  - Limited A La Carte
  - Set Menu
  - High Tea Menu
  - High Tea Menu (Cont.)
  - High Tea Menu (Cont.)
  - Brunch Menu

CLUB LOUNGE
- Sous Chef - Bertie Viljoen
- Breakfast And Snack All Day
- Lunch And Dinner And Gourmet Sandwiches
- Salads And Gourmet Burgers
- Mains And Off The Butchers Block
- Desserts And Gourmet Milkeakes
- Kids Menu

RESTAURANT GUIDELINES

BEVERAGES
- Banquet Bar Menu
- Banquet Bar Menu (Cont.)
- Banquet Winelist
- Banquet Winelist (Cont.)
During these years it gave Desmond a respect for food and ingredients as all butter, sausages, meats, biltong and breads were made in the farmhouse and vegetables from the garden and meats like lamb, venison and beef coming off the veld.

Desmond started his chefs career in the Durbanville winelands and then a formal apprenticeship followed under Garth Stroebel at the Mount Nelson Hotel in Cape Town.

After winning the 1998 junior chef of the year it was off to the Okavango Delta where he managed three 5 star safari lodges for the Mount Nelson and Orient Express group and a few later boarded the 6 star crystal cruises on her last leg of the 1999 world cruise as chef saucier.

In his career Desmond was part of the opening teams for the Westcliff and Saxon hotels in Johannesburg, Sheraton Pretoria as well as the first private 5 star concession in the Kruger Park called Jock Safari Lodge.

Desmond was Executive chef for the Michelangelo 5 star hotel in Sandton (hosting 16 heads of state simultaneously for the world summit of sustainable development), Airport Sun Intercontinental, Sheraton Pretoria and Santé Winelands i the Cape Winelands where he eventually became General Manager and Food and Beverage Director for the group before joining Dubai World as Food and Beverage Director of Pearl Valley. Desmond has a passion for people and a love for the veld and spends much of his off time in the Karoo.

EXECUTIVE CHEF - DESMOND MORGAN

Desmond Morgan was born in Cape Town and spent his teenage life on Karoo farm in the Camdeboo Mountains between Aberdeen and Graaff-Reinet.
Growing up in Rustenberg, the major career paths were split between mining and hospitality. Mining did not appeal to him; it was the glitz and glamour of Sun City and the fun, frivolousness of the Valley of the Waves that drew me.

On completing a diploma in hospitality management at the International Hotel School, he spent time traveling and working across the country before landing up in George and at Fancourt.

Fisani Mncube leads a young and dynamic team that runs our four major restaurants (La Cantina, Henry White’s, The Club Lounge and Monets), and banqueting division that serves the multi-faceted Conference Centre. A vital aspect of his portfolio is the array of high level functions and events that are regularly hosted at Fancourt.

Fisani encourages the team to always look for opportunities to create memorable guest experiences. He regards his staff as the key to this success, and sets out to motivate them positively, inspired by the words of Pulitzer Prize nominated poet Maya Angelou: “I’ve learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel.” Therefore we are all about experience, make it worthwhile, make it count, make it memorable.
EXECUTIVE SOUS CHEF -
VITO FANIZZO

Vito was born in Fasano, Southern Italy, started in the industry in his family owned bakery and furthered his career in Milan as well as in Germany. After 10 years in England he followed his then girlfriend, now wife Orianna to South Africa.

In South Africa Chef Vito has worked at Sun City, Lord Charles Hotel in Somerset West, Umhlanga Sands and San Lameer before joining the Fancourt team at La Cantina in 1999. Vito and Oriana have two children, a daughter Stephanie, 23 and a son Andrea, 18.

EXECUTIVE SOUS CHEF -
MATTEO BATTAINI

Matteo Battaini hails from Varese, Italy, a town situated 40 kilometres north of Milan.

He has been in South Africa for 18 years and owned an Italian Restaurant in George called La Locanda for almost 10 years. This is where his culinary journey started and grew started under his uncles’ guidance. He was raised in a culinary environment and been inspired by his family.

He loves cooking strictly Italian using the freshest ingredients available locally. His forte is how to make pizza’s, fresh mozzarella and Italian Gelati. He took over the La Cantina Restaurant in April 2016 maintaining the highest standards possible and keeping up with the latest culinary trends.
MEETINGS AND EVENTS

Fancourt offers extraordinary experiences on an expansive estate with breath-taking views and an array of on-site and off-site venues and activities.

Only 7km from the George Airport with daily flights from major cities, delegates can choose from 115 Fancourt hotel rooms and 18 Manor House suites and an assortment of leisure activities – giving business travellers more than simply conferencing and banqueting.

The conference facilities are equipped with audio-visual equipment and offer full business services including video conferencing and an on-site technician to assist with technical set up.

An extensive conference centre featuring a 400-seater ballroom, executive boardroom and breakaway rooms. There are several other conferencing and dining venues on the resort allowing a versatile offering such as Bedouin tents, dine-around and wine pairings. We also offer outside catering at venues such as the train museum, an African shebeen themed evening in the maintenance sheds or even barn dance in the local farm storage shed. Another fantastic cultural option in the area is a beach braai at De Vette Mossel – a unique experience.

A variety of leisure activities and entertainment are available for the business traveller. Some of the outdoor and indoor activities that Fancourt offers include a fully equipped Spa, gymnasium, indoor and outdoor swimming pools, tennis courts, running and walking trails. On-site activities include a golf clinic, night golf, 4-hole challenge, potjie competition and Spa.

Centrally located on the Garden Route with access to canoeing, zip-lining and meerkat encounters to name a few. Fancourt co-ordinates hiking, trail running and mountain biking in the Outeniqua Mountains.

A warm friendly team and dedicated group co-ordinator will ensure a memorable conference.
Meliza grew up on a farm in Limpopo, it was destined that she started her career as a Game Ranger, after completed FGASA Level 1 at Entabeni Nature Guide Training, owned by Legend Lodges. After a few freelance Game Drives, Meliza was offered a position at Legend Wildlife and Cultural Centre, as a Game Supervisor. There she raised five lions as part of the White Lion Breeding Programme, took care of orphaned wildlife, fed Buffaloes on a daily basis, and monitored a group of Sable Antelope, Cheetahs, and at some point an Elephant calf. Other duties included assisting with veld-fires and helping with darting of animals from Helicopters – most adventurous time she had!

After much heartbreak due to wildlife loss Meliza was lured into food and beverage at Legend Golf and Safari Resort where she started as an Assistant Restaurant Manager and has continued her career in this field until today.

In-between Meliza also worked in BEE Verification Services, and as a Debt Review Legal Assistant. When not on duty she also enjoys playing the Violin, even though she is still an amateur and enjoys making soft toys for kids and painting landscapes.

Meliza is proud that she started her career off with “Vellies” on her feet and Khaki overalls, while fixing fences and scrubbing buffalo watercribs, to grow and one day become as corporate as she is today.
Andrew has worked a total of seventeen years for Fancourt and heads up our banqueting kitchen. Andrew is a proud father of four and a grandfather. Andrew completed his schooling at Kingswood college and after being a navy diver and entered the chefs trade at Silwood kitchens in Cape Town.

Andrew has worked at the Cape Sun, Wild coast Sun, The Capetonian and Port Owen Cabanas to name a few. Andrew has travelled extensively including a stint in the Seychelles and when not cooking he is an avid fisherman both fly and sea.
VENUES

BALLROOM

Designed to reflect the grandeur of the Romantic period, Fancourt’s Ballroom is ideal for a luncheon or dinner dance. Elegant, understated furnishings allow the venue to be decorated according to the tastes of the bride and groom while modern audio-visual fixtures provide for the inclusion of professional sound and lighting. Capacity: 250 people for a luncheon or dinner reception with a dance area. 320 people for a luncheon or dinner reception only.

CONFERENCE ROOMS

Boardroom - Plover, size: 47m², maximum capacity 18 people
MEETING ROOMS: Kingfisher, Size: 72m², maximum capacity 40 people. Grey Loerie, Size: 38m², maximum capacity 28 people Knysna Loerie, size: 34m², maximum capacity 20 people. Grey and Knysna Loerie, Size: 72m², maximum capacity 48 people. Owl, size: 71m², maximum capacity 50 people. Eagle, size: 55m², maximum capacity 24 people. Owl and Eagle, Size: 126m² maximum capacity 74 people

LE PECHEUR

A 60 seater venue allowing you to tailor it to your guests needs. Looking over the courtyard at Fancourt this blank canvas is perfect for that themed lunch or dinner function.

LINKS LODGE

The Links Lodge provides an enchanting setting for a wedding reception that’s perfect for intimate gatherings. Set in the exquisitely landscaped gardens next to the world-class Links golf course, this destination is ideal for wedding luncheons or a dinner and dance at sunset. Capacity: 25-30 people for a luncheon or dinner reception with a dance area 50 people for a luncheon and dinner reception only (in which case a tent will be provided at an extra cost)

OUTSIDE CATERING

Fancourt estate stretches on over 600 hectares, and a perfect backdrop for functions of a different nature. For larger groups, a marquee, Bedouin tent or tent can be erected on certain areas on the estate. These areas include:
◊ Bedouin tent over the Club Lounge Terrace
◊ Marquee on the Hotel Driving range
◊ Marquee or tent at the Academy
CONFERENCE – REFRESHMENT BREAKS

HALF DAY CONFERENCE PACKAGE INCLUDES:
Two refreshment breaks of your choice

FULL DAY CONFERENCE PACKAGE INCLUDES:
Three refreshment breaks of your choice

HEALTHBREAKFAST JAR
Home-made granola, double cream yoghurt, farm fresh berries and diced fruits

FROM THE BISCUIT TIN
Assortment of homemade biscuits, granola bar and rusk’s

MINITURES / BITE SIZE
Selection of mini - muffins
red velvet cupcakes OR plain cupcakes

SMOOTHIE BAR
High fibre smoothie
Low sugar
Banting smoothie
Throw everything you’ve gotsmoothie
And a recovery smoothie (with gin)

ARTISAN SANDWICH BREAK
Open sandwiches served on house made stone ground bread
Chicken mayo
Cheese and tomato
Roast beef and mustard
Ham, cheese and tomato

CONTINENTAL
An assortment of Danish pastries and croissants

FLAVOURED POPCORN
Salted, sour cream and chive, caramel

AFTERNOON TEA
Cake of the day made by our in-house confectioner

GELATO
A selection of home made italian ice cream cups
Chocolate
Vanilla
Strawberry

PAstry Chefs SELECTION:
Tiramisu, rum and raisin, mocha
Served with a bamboo spoon
CONFERENCE TEA BREAK DIFFERENT OPTIONS

PANCAKE STATION R35
Freshly made pancakes with delectable toppings
- Dark chocolate sauce
- Wild berry compote
- Cinnamon sugar
- Chantilly cream
- Vanilla ice cream
- Warm apple and cinnamon filling

WAKE UP, SHAKE UP R35
Smoothie and health drink bar

HEALTH BREAK R35
Freshly roasted granola, berry compote and yoghurt coupe cups
- Fresh fruit kebabs with honey and toasted seeds
- Vegetable crudités with cottage cheese and humus

CHOCOHOLICS R35
Chocolate fountain with short bread, strawberries and marshmallows
- White chocolate and pecan nut blondies
- Coffee scented chocolate mousse

TRAIL MIX STATION R55
Dried cranberries, coconut shavings, dried banana, pumpkin seeds, sunflower, flaxseed, dried apricots, dates

CANDY ART R35
- Turkish delight
- Nougat
- Jelly beans
- Home-made marshmallows

All menu items are subject to change due to fuel and food increases and annual menu updates
# CONFERENCE – LUNCH MENUS

## LUNCH MENU 1

**STARTER**  
From our bakers oven - focaccia bread  
Semi dried Rosa tomato salad  
Parmesan shavings, fresh basil, roasted olives, red onion and extra virgin olive oil  

**MAIN COURSE**  
Beef Lasagne  
Home-made napolitana, béchamel and bolognaise  
Spinach and feta cannelloni, Napolitano and béchamel

## LUNCH MENU 2

**STARTER**  
Pretzel  
Bagel  
Mixed pickle harvest board  
Grilled artichoke, sun-fried tomato  
Mixed pickles, smoked olives  
Duck liver pate  
Country lettuce basket  

**MAIN COURSE**  
Chicken schnitzel  
Forest mushroom sauce  
Sauce Mornay – 2 sauces  
Fresh lemon  
Spinach spaetzle  
Roasted capsicum
**CONFERENCE – LUNCH MENUS**

**LUNCH MENU 3**

**STARTER**
From our bakers oven - roti bread

-Diced tomato, cucumber and onion salsa
-Double cream yoghurt
-Chopped chili
-Apricot chutney
-Banana dipped in coconut
-Mango atchar

**MAIN COURSE**
-Durban lamb curry
-Lemon scented basmati rice
-Pinach and feta phyllo pie
-Béchamel sauce, nutmeg and garlic

**LUNCH MENU 4**

**STARTER**
From our bakers oven - A selection of breads with various flavoured butters

-Waldorf salad
-Apple, celery, citrus, mayo, walnuts

**MAIN COURSE**
-Battered hake and mini mussel hot pot
-Mediterranean frittata
-French fries
-Tartar sauce
-Fresh lemon

**LUNCH MENU 5**

**STARTER**
From our bakers oven - crisp bread, mini seed rolls

-Coconut, chili and mango salad
-Potato, lentil and coriander salad
-Smoked snoek pate

**MAIN COURSE**
-Main course
-Lamb and tomato bredie
-Sweet potato and banana bobotie
-Coconut royal
- Yellow rice and raisins
CONFERENCE – CHEF CHOICE MENU

THE ULTIMATE BURGER STATION
With couscous, refried beans or french fries

OR STEAK PREGO

FROM OUR BAKERS OVEN
Sesame burger bun

CONDIMENTS
Sliced tomato, gherkins, caramelised onion, lettuce, sliced cheddar, crispy bacon, jalapeno, and guacamole

Tomato sauce, chutney, Marie rose

LET’S HAVE CRAZY SAUCES
Crazy Tuesday eastern Thai
Hand picked African forest mushroom
Lekker Afrikaanse tamatie sous

MAIN COURSES
BBQ free range chicken breast
Prime beef burger
Falafel burger
F orrest mushroom sauce
Cheddar cheese melt sauce
FUNCTIONS - WELCOME SNACKS

FRESHLY BREWED FILTER COFFEE AND A SELECTION OF HOUSE TEAS

Freshly brewed coffee and a selection of house tea
R28.50 per person

Homemade biscuits R36.50 per person

Oats and honey bars R36.50 per person

Scones (sweet and savory) R40.50 per person

Muffins (sweet and savory) R40.50 per person

Chocolate brownies R42.50 per person

Fruit and vanilla tart R42.50 per person

Apricot flan gel and almond slice R42.50 per person

Coconut lamingtons R42.50 per person

All menu items are subject to change due to fuel and food increases and annual menu updates

Assorted pastries (Danish) R45.00 per person

Seasonal vegetable quiche R45.00 per person

Sliced fresh fruit R46.50 per person

Fruit kebabs R48.50 per person

Closed and open sandwiches R55.00 per person

Mini croissants with savory fillings R55.00 per person
FRESH START 1
PLATED OR BUFFET AT R185 PER PERSON

Selection of 3 fresh fruit juices
Assorted cereals with milk and 2 flavored yoghurts
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants
Assorted breakfast muffins
Breakfast scones served with butter and preserves
White and brown bread toast

Crisp streaky bacon
Creamy scrambled eggs with fresh herbs
Pan fried white mushrooms
Oven roasted tomato slices

Tea and filter coffee

FRESH START 2
PLATED OR BUFFET AT R250 PER PERSON

Selection of 3 fresh fruit juices
Assorted cereals with milk and 2 flavored yoghurts
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants
Assorted breakfast muffins
Breakfast scones served with butter and preserves
White and brown bread toast
Assorted danish pastries

Crisp streaky bacon
Creamy scrambled eggs with fresh herbs
Pan fried white mushrooms
Oven roasted tomato slices
Chicken chipolatas made in-house by our butcher
Warm baked beans

Tea and filter coffee
FUNCTIONS - BREAKFAST MENUS

FRESH START 3
PLATED OR BUFFET AT R250 PER PERSON

Selection of 3 fresh fruit juices
Assorted cereals with milk and 2 flavored yoghurts
Fresh fruit salad cups with honey and Bulgarian yoghurt

Butter croissants
Assorted breakfast muffins
Breakfast scones served with butter and preserves
White and brown bread toast
Assorted Danish pastries
Fresh strawberries and cut seasonal fruit on a cocktail skewer
Cold meats including peppered ham, salami and smoked chicken and cabanossi sausage

Crisp streaky bacon
Creamy scrambled eggs with fresh herbs
Pan fried white mushrooms
Oven roasted tomato slices
Chicken chipolatas made in-house by our butcher
Warm baked beans
Boerewors made in-house by our butcher
Potato rosti

Tea and filter coffee
3 course R295
4 course starter, sorbet, main, dessert R345
5 course pre starter, starter, sorbet, main and dessert R425

Surcharge on extra starter R55
Surcharge on extra main course choice R85
Surcharge on extra dessert choice R55
Surcharge on sorbet R25

**CHEF’S CHOICE MENU**

**STARTER:**
Roasted butternut arancini, wild rocket with parmesan shavings and truffle dressing

**SORBET:**
Piña colada

**MAIN COURSE:**
Braised Lamb shank, soft gorgonzola flavoured polenta, with vanilla poached stewed fruit and red wine jus

**DESSERT:**
Double layered chocolate, hazelnut praline and berry compote
FUNCTIONS - PLATED MENU OPTIONS

STARTER:
◊ Duo of ostrich and smoked crocodile carpaccio, camembert fritter with port and cranberry dressing, micro herbs
◊ Roasted butternut arancinni, wild rocket, parmesan shavings and truffle dressing
◊ Home smoked duck breast, duck pate, goats cheese and fig samosa and kumquat compote
◊ Pickled baby vegetables, buttered pastry with beet root flavoured crème fraiche and basil pesto

SOUP:
◊ Clear Chicken and noodles broth, with chunky seasonal vegetables
◊ Light seafood and corn chowder
◊ Tomato based minestrone soup

SORBETS:
◊ Piña colada
◊ Mango and pineapple
◊ Mojito
◊ Lemongrass and mint

MAIN COURSE VEGETARIANS
◊ Tomato, aubergine and cheese bake with Napolitano, basil pesto
◊ Exotic creamy mushroom risotto, with parmesan shavings

MAIN COURSE:
◊ Karan beef fillet, red onion marmalade, potato confit and green bean parcel, Madera jus (served medium)
◊ Deboned rolled leg of lamb stuffed with dried fruit, herb polenta cake, seasonal roast vegetables, anchovy tapenade, and red wine jus
◊ Seared Norwegian salmon, wasabi potato puree, buttered pak choy and Asian mango salsa
◊ Braised lamb shank, soft gorgonzola flavoured polenta, vanilla poached stewed dried fruit, natural wild jus
◊ Chicken supreme, sweet potato and banana compote, buttered green bean parcel, creamy mushroom sauce
◊ Grilled line fish with vegetable strings, potato parision and gin veloute

DESSERTS
◊ Passion fruit flavoured cheese cake with chocolate brownie base and ginger ice cream
◊ Double layered chocolate, hazelnut praline and berry compote
◊ Rooibos flavoured malva pudding with Amarula crème anglaise
◊ Chocolate tart, vanilla poached pears and gorgonzola ice cream
FUNCTIONS - CARVERY AND BUFFET MENUS

STANDARD BUFFET ITEMS BELOW APPLICABLE TO ALL BUFFET OPTIONS

Freshly baked assorted breads and rolls and farm butter

BUFFET OPTIONS
THE MENU OPTIONS BELOW ARE APPLICABLE TO GROUPS OF 35 PAX AND MORE

R295 - Two salads, one quiche, one carvery, one main dish, one starch, two vegetable, three tartlets and one hot dessert

R325 - One soup, two salads, one quiche, one carvery, one main dish, two starch, two vegetables, four tartlets and one hot dessert

R350 - One soup, three salads, one quiche, one carvery, two main dishes, two starch, two vegetables, four tartlets and one hot dessert

( Please note: You have the option to substitute carvery items for main dishes and vice versa if so required)

CHARCUTERIE PLATTER R85 PER PERSON
Selection of assorted Italian and local cold meats and pickles

SMOKED AND CURED FISH PLATTER R90 PER PERSON
Selection of cured and smoked salmon, snoek pate, peppered mackerel, roll mops, sail fish
## Chef's Soup of the Day
- Roasted onion soup
- Leek and potato soup
- Cream of tomato soup
- Sweet corn and chicken chowder
- Spicy lentil and chickpea soup
- Curried corn and beef biltong soup
- Carrot and butternut soup with coriander
- Roast red pepper soup
- Minestrone soup
- Pea and ham soup

## Assortment Home Baked Quiche
- Spinach and feta quiche
- Wild mushroom and chicken quiche
- Roasted vegetable quiche
- Boerewors and onion quiche
- Mediterranean quiche with anchovy, olives and tomatoes
- Butternut and smoked salmon quiche
- Quiche lorraine with onions, leeks and bacon
- Tomato and goat's cheese

## Salads
- Roasted pepper, zucchini and aubergine with fresh rocket
- Penne pasta with basil pesto and parmesan cheese shavings
- Taboulleh salad made with bulgur wheat, tomato, cucumber and fresh herbs
- Cous cous salad with peas, corn and red pepper brunoise

## Salads
- Baby potato in a wholegrain mustard mayonnaise
- Cabbage and carrot coleslaw with sultanas
- Oven roasted beetroot and butternut with toasted pumpkin seeds
- German potato salad with crispy bacon
- Greek salad with lettuce, tomato, cucumber, olives and feta

## Carvery and Roasts
- Beef topside
- Beef sirloin
- Beef prime rib
- Deboned leg of lamb
- Deboned pork leg
- Kassler pork loin
- Roast chicken
- Pork neck

## Select Two Sauces
(included in all menu options with carvery)
- Creamy mushroom sauce
- Rosemary and port jus
- Thyme and garlic jus
- Monkey gland sauce
- Peppercorn sauce
- Chili and tomato relish
CHEF’S SELECTION OF MAIN DISHES
◊ Sliced beef sirloin with sautéed onions and pan roasting juices
◊ Beef cottage pie with root vegetables and green peas
◊ Beef curry with root vegetables
◊ Beef stroganoff with peppers and paprika
◊ Beef mince bobotie with sultanas and a egg custard
◊ Beef lasagna
◊ Chicken thigh and drumstick coq au vin with pearl onions
◊ Chicken breast and button mushroom with puff pastry lid
◊ Chicken leg quarters lemon, garlic and thyme
◊ Cashew nut chicken curry with Bulgarian yoghurt
◊ Sundried tomato stuffed chicken roulade with a creamy cheese Sauce
◊ Oven baked chicken lasagna
◊ Grilled line fish on Napolitano sauce and capers, olives and tomato
◊ Roasted line fish with a lemon and herb vin blanc
◊ Sweet and sour pork shoulder with grilled pineapple pieces
◊ Pork loin chops with a dijon mustard and cream sauce
◊ Karoo lamb and tomato bredie (stew)
◊ Sheppard’s pie with lamb mince topped with mash potato
◊ Chicken, mushroom and cream sauce with fresh parsley
◊ Cape malay lamb curry with potatoes and turmeric

VARIETY OF VEGETABLE DISHES
◊ Mediterranean roasted vegetables with basil pesto
◊ Cauliflower and broccoli gratin
◊ Cinnamon and honey, oven baked butternut
◊ Steamed seasonal vegetables
◊ Sweet potato wedges
◊ Thick cut stir fried vegetables
◊ Roasted vegetable lasagna
◊ Butternut and beetroot roasted with and topped with crumbed goat’s cheese
◊ Curried vegetable Stew
◊ Spinach and ricotta cheese cannelloni with creamy cheese sauce

SELECTION OF STARCHES
◊ White basmati rice
◊ Risotto rice cooked with parmesan cheese
◊ Savory rice with mixed peppers
◊ Soft butter polenta with sweet corn kernels
◊ Penne pasta tossed with basil pesto and olive oil
◊ Samp and beans
◊ Roasted potato’s
◊ Pommes lyonnais (pan-fried potato with onion and parsley)
◊ Pommes dauphinoise (potato slices set with cream and parmesan cheese)
◊ Traditional mash potato with caramelized onion and roasted garlic
◊ Potato wedges
◊ Garlic butter baby potato
HOT DESSERTS
◊ Sticky toffee pudding with vanilla custard
◊ Traditional bread and butter pudding with amarula vanilla crème anglaise
◊ Traditional malva pudding and Amarula flavored anglaise
◊ Traditional banana pudding and vanilla crème anglaise
◊ Traditional pumpkin pudding and vanilla crème anglaise
◊ Cinnamon apple crumble

TARTLETS
◊ Vanilla and chocolate baked cheese cake
◊ American style baked cheese cake
◊ Ginger biscuit and mango fridge cheese cake
◊ Caramel éclairs
◊ Pecan nut fudge tartlets
◊ Fresh berry tartlet
◊ Walnut and chocolate brownie
◊ Coconut lamingtons
◊ Apricot and frangipani tarts
◊ Espresso and cognac pannacotta
◊ Fresh fruit tartlets and apricot flan gel
◊ Apple strudel and vanilla crème anglaise
◊ Traditional Italian tiramisu
THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 10 PAX AND MORE

CANAPE SELECTOR
R120 per person - Please select 4
R150 per person - Please select 5
R180 per person - Please select 7

Please note: we work on an average of 2 items per guest

◊ Hand-rolled mozzarella and plum tomato with basil pesto (v)
◊ Goat’s cheese and roast vegetable with sun-dried tomato pesto (v)
◊ Roast beef with horseradish
◊ Beef pastrami with cream cheese and mustard
◊ Oak smoked salmon with crème fraîche, caper and onion
◊ Hot smoked salmon with cream cheese, micro leaves
◊ Smoked chicken with a pineapple chutney
◊ Slow cooked duck with a black cherry chutney
◊ Locally made Italian salami with black olive tapenade
◊ Locally made coppa (cured and rolled pork neck) with parmesan shavings
◊ Spice salmon and guacamole cones
◊ Cucumber ribbon with poached prawns and Chinese mayonnaise
◊ Mozzarella cheese, cocktail tomato and basil pesto on a garlic bruschetta
◊ Asian style vegetable and egg noodle wrapped in rice paper with sweet chili
◊ Greek style dolmades (rice and pine nuts stuffed in a vine leaf)
◊ Preserved green fig and brie on a seed loaf crouton
◊ Chickpea hummus on a tortilla chip, sprinkled with paprika
◊ Grilled marrow and lemon zest infused cream cheese roulade
◊ Water melon parma ham and feta spiedini
THE BELOW MENU OPTIONS ARE APPLICABLE TO GROUPS OF 10 PAX AND MORE

COCKTAIL SELECTOR
R180 per person - Please select 6
R220 per person - Please select 8
R250 per person - Please select 9

HOT COCKTAIL SELECTOR
Please note: we work on an average of 2 items per guest

◊ Marinated chicken breast strip rolled in tortilla and fried with sweet chili
◊ Cajun spiced chicken winglets with a tangy mayonnaise dipping sauce
◊ Chicken and pancetta lollipop
◊ Chicken wrapped with bacon bites
◊ Deep fried wonton wrapper stuffed with roasted vegetables (v)

◊ Deep Fried vegetable Spring rolls (v)
◊ Caramelized onions, butter pastry rolls (v)
◊ Mini forest mushroom quiche with parmesan and truffle oil (v)
◊ Mini cheese sausages with fruity mayonnaise chutney
◊ Mini beef meatballs with Napolitano Sauce
◊ Beef mince cocktail samosa
◊ Mini Yorkshire pudding with roast beef
◊ Moroccan mince pastille
◊ Mini beef sirloin, pepper and red onions kebab with BBQ sauce
◊ Lamb mince kofta with tzatziki dressing and fresh coriander
◊ Calamari and chorizo sausage on mini bamboo skewer
◊ Pan fried prawns tail on a skewer with teriyaki sauce
◊ Smoked salmon mini quiche tartlet with spring onion
◊ Mini Thai Fishcakes with teriyaki glaze
COLD COCKTAIL SELECTOR
Please note: we work on an average of 2 items per guest

◊ Marinated artichokes and ricotta cheese on garlic bruschetta (v)
◊ Gorgonzola and peach bruschetta (v)
◊ Goat cheese and grilled baby marrow with fig preserve (v)
◊ Smoked salmon and dill “roses” on a cucumber round with a mustard dressing
◊ Salmon and crème cheese roulade wrapped in a herb pancake
◊ Asian seared tuna loin on wasabi rice cracker with Japanese mayonnaise
◊ Salmon and feta quiche served cold
◊ Hot smoked salmon on polenta cake cream cheese and caper berry
◊ Smoked mackerel pate with cranberries lime and ginger on melba toast
◊ Cream cheese and smoked salmon beignet
◊ Home smoked duck breast and Asian vegetables wrapped in rice paper
◊ Chicken liver pate with crispy bread and cranberry jelly
◊ Seasonal melon wrapped with parma ham and black pepper
◊ Beef fillet tartar and caper berry remoulade on crouton
◊ Mini croissant filled with roast beef and horseradis
◊ Parma ham and melon with fresh strawberries
### CHEFS CHOICE CANAPE MENU
**R120 PER PERSON**
- Hand-rolled mozzarella and plum tomato with basil pesto (v)
- Roast beef with horseradish
- Oak smoked salmon with crème fraiche, capers and onions
- Smoked Chicken with a pineapple chutney

### CHEFS SELECTION COCKTAIL MENU
**R180 PER PERSON**
- Marinated artichokes ricotta cheese on garlic bruschetta (v)
- Mini forest mushroom quiche with parmesan and truffle oil (v)
- Salmon and crème cheese roulade wrapped in a herb pancake
- Marinated chicken breast strip rolled in tortilla and fried with sweet chili
- Lamb mince kofta with tzatziki dressing and fresh coriander
- Mini beef sirloin pepper and red onions kebab with bbq sauce
FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

STANDARD BUFFET ITEMS AVAILABLE ON ALL BRAAI OPTIONS

Freshly baked assorted breads with flavored butters
Karoo “rooster brood” with grated cheddar, onion and tomato

BRAAI MENU OPTIONS

R295 PER PERSON
Two composed salads, one meat salad, one seafood salad, two standard braai items, one potjie, one sauce, one vegetable, one starch, two standard sweet options

R375 PER PERSON
Two composed salad, one meat salad, one seafood salad, three braai items, one potjie, one sauce, two vegetables, two starch, and three dessert options

R425 PER PERSON
Three composed salads, one seafood salad, one meat salad, three braai items, one potjie, two sauces, two vegetables, two starch, four dessert options

FANCOURT SPITBRAAI MENU
(minimum of 50 pax)
R295 PER PERSON
Freshly baked assorted breads with flavored butters
Karoo “rooster brood” with grated cheddar, onion and tomato
Whole Karoo lamb on spit slow cooked with garlic, lemon and herb basting
Two composite salads, two vegetable dishes, one starch, three standard dessert options
ASSORTED COMPOSED SALADS
◊ Baby potato salad with finely chopped onion and whole grain mustard mayonnaise
◊ Potato salad with grated egg, onion, gherkin, mayonnaise and bacon bits
◊ Traditional beetroot salad
◊ Traditional carrot salad with pineapple, orange juice and raisins
◊ Coleslaw
◊ Three bean salad made with butter beans, red kidney, green beans and a light curry sauce
◊ Cucumber and tomato salad with fresh herbs and vinaigrette
◊ Greek Salad with tomato, cucumber, olives, feta, lettuce and red onion
◊ Salad of roasted vegetables with capers and tossed in basil pesto, served cold
◊ Pasta salad with spicy cabanossi sausage, sweet corn kernels and peas
◊ Bocconcini mozzarella salad with semi dried cocktail tomato
◊ Baby spinach, orange segments and soft goat’s cheese salad with fresh herb dressing
◊ Chickpea, pineapple and peppadew salad with rocket leaves
◊ Cooked butternut and feta salad with toasted pumpkin seeds and olive oil, served cold
◊ Brown rice salad with grilled eggplant, baby marrow, lemon zest and fresh coriander
◊ Bulgur wheat salad made with cucumber, tomato, celery, onions and herbs

SEAFOOD AND MEAT SALADS
◊ Calamari poached and served chilled with onions, peppers in a vinaigrette
◊ Black rock mussels cooked in spicy creole tomato Sauce and served chilled
◊ Pickled fish in a curry sauce
◊ Smoked snoek salad served cold with white onion shavings and green or red grapes
◊ Marinated baby octopus in herb vinaigrette
◊ Knysna smoked salmon and rocket salad with a red onion vinaigrette
◊ Composed salad of tuna, green beans, tomato, olives and anchovy dressing
◊ Beef carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette
◊ Venison carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette
◊ Chicken liver pate with melba toast and red onion marmalade
◊ Biltong pate
◊ Biltong, avocado (seasonal) and peppadew salad
◊ Smoked chicken salad with lettuce, corn, feta and roasted red pepper
◊ Chorizo and red pepper salad with sweet chili
FUNCTIONS - SOUTH AFRICAN BRAAI MENUS

BRAAI ITEMS
◊ Mozambican peri-peri chicken
◊ Chicken breast and streaky bacon sosaties
◊ Lemon and thyme marinated chicken thighs and drumsticks
◊ Pork loin chops
◊ Pork neck steak sosaties in a marinade
◊ Pork spare rib’s
◊ Csiu style pork belly
◊ Fancourt boerewors made in-house by our butcher
◊ Chicken boerewors
◊ Mutton sausage with mint and dried fruit
◊ West coast snoek with a lemon and garlic sauce
◊ Line fish on the braai
◊ Calamari and prawn skewers
◊ Calamari steak and chorizo sosaties
◊ Karoo lamb loin chops
◊ Butterflied leg of karoo lamb with rock salt, garlic & and rosemary
◊ Salted karoo lamb rib with lemon
◊ Beef t-bone
◊ Beef sirloin steaks
◊ Beef sosatie with peppers and onions
◊ Venison steaks with a black cherry jus
◊ Springbok sosaties with dried apricot & bacon
◊ “Skilpadjies” lamb liver wrapped in caul fat

SAUCE
◊ Creamy biltong sauce
◊ Chakalaka (traditional spicy vegetable and tomato briedie)
◊ Pepper sauce
◊ Monkey gland sauce
◊ Rosemary gravy
◊ Peri peri sauce (tomato based)
◊ Mushroom cream sauce
◊ Sheba (tomato onion gravy)

POTJIE STEWS
◊ Venison stew with root vegetables, prune and herbs
◊ Spicy madras style beef curry
◊ Hungarian beef goulash with papnika and bell peppers
◊ Traditional oxtail, potato and carrot stew
◊ Karoo lamb and tomato stew with baby potatoes
◊ Malay style chicken curry
◊ Curried vegetable stew with chickpeas

ASSORTED VEGETABLES DISHES
◊ Buttered corn on the cob
◊ Green bean and crushed tomato stew
◊ Creamy spinach with feta cheese
◊ Mediterranean roasted vegetables with basil pesto
◊ Cinnamon baked butternut
◊ Steamed seasonal vegetables
◊ Sosaties of baby marrow, mushrooms, peppers and red onion
◊ “Soet patats” traditional sweet potato with butter, cinnamon and brown sugar
STARCH
◊ Samp and beans
◊ Putu pap (maize meal) with sheba, a tomato and onion stew
◊ Buttered baby potato’s with rosemary and garlic butter
◊ Honey glazed sweet potato with cinnamon
◊ Pap tart with peppers, mushrooms, onion, bacon and cheese
◊ White rice with carrot and pepper brunoise
◊ Baked potatoes with sour cream and chopped chives

DESSERTS
◊ Traditional malva pudding with vanilla crème anglaise
◊ Brandy pudding with vanilla anglaise
◊ Traditional milk tart
◊ Banoffi tartlets with chantilly cream
◊ Dark chocolate mousse
◊ White chocolate and Amarula mousse
◊ Cape fruit tartlets and apricot glaze
◊ Traditional koeksisters
◊ Vanilla crème brulee
◊ Hot brownie pudding with vanilla anglaise
◊ Tiramisu with Frangelico
◊ Pecan nut fudge tartlets
◊ Passion fruit crème brulee
◊ Dark chocolate tart infused with star anise
◊ Caramel éclairs with vanilla cream filling
◊ Roasted coconut crème brûlée with kumquat preserve
◊ Baked vanilla and chocolate cheese cake
◊ Fruit kebabs with mint syrup
◊ Fresh fruit salad bowl
CHEF’S CHOICE BRAAI MENU
R375 PER PERSON

Potato salad with grated egg, onion, gherkin, mayonnaise and bacon bits

Greek salad with tomato, cucumber, olives, feta, lettuce and red onion

Venison carpaccio, parmesan shavings, baby rocket, balsamic vinaigrette

Pickled fish in a curry sauce

Karoo lamb loin chops

Fancourt boerewors made in-house by our butcher

Mozambican peri-peri chicken

Minute steak - beef

Buttered corn on the cob

Creamy spinach with feta cheese

Baked potatoes with sour cream and chopped chives

Putu pap (maize meal) with sheba, a tomato and onion stew

Traditional milktart

Brandy pudding with vanilla anglaise

Fresh fruit salad bowl
THEMED EVENTS - DINE AROUND R695 PER PERSON

**ARRIVAL 5th TEE**
- Foie gras with berry jelly
- Glazed pork belly skewer
- Polenta slice with goat’s cheese and kumquat preserve
- Smoked salmon canape, caper and lemon crush

**ENTRÉE 17TH TEE**
- Sushi platter
- Prawn and chorizo skewer
- Champagne and berry sorbet lollies (on the move)

**MAIN WARM-UP AREA**

**STATION 1**
- Fillet of beef - oxtail ravioli, foie gras butter, sautéed spinach, mushroom and truffle ragout

**STATION 2**
- Sesame seared tuna teriyaki, Asian noodle stir-fry with Bok choi, julienne veg and ginger

**DESSERT TABLE MONETS**
- Red velvet and white chocolate opera slice
- Cognac truffles
- Chocolate Cigars
- Coffee station
The chef’s picnic baskets contain a homemade rustic baguette with a variety of delicious dips, marinated artichokes and grilled vegetables, marinated prawns and pickled seafood vinaigrette. A delectable selection of charcuterie and local South African cheese with all its trimmings. Savory and sweet treats just to complete your outdoor treat and so much more.

Pre order within 48 hours and let us spoil you and your loved one or friends and families.

Baskets are designed for 2 people R695
R450 will be charged for deposit on basket and containers

IN THE BASKET…
1x assorted charcuterie with mix pickles
1x selected South African local cheese, brie, camembert and bourkas, preserved fig and crackers
1x marinated seafood salad with extra virgin olive oil with fresh herbs
1x artichokes and olives with grilled vegetables and feta cheese
1x goats cheese, zucchini and cherry tomato phyllo pastry tart
1x humus
1x tzatziki
1x Cajun spiced sundried tomato and cream cheese pate
1x sour dough rustic baguette
1x beef biltong
1x salted nuts
1x fresh fruit salad
2x pastry chef’s selection of mini desserts
1x Fancourt surprise
2x fruit juices – mini packs
1x 1 liter water – sparkling/ still

Fancourt bottle wine - choose from the wine list at additional charge

THEMED EVENTS - FANCOURT’S AMAZING PICNIC EXPERIENCE R695 PER BASKET
ON THE GO - FAREWELL HOT BEVERAGE STATION

FROM 10 PAX OPTIONAL AT R45 PER PERSON
(please pre-book 48hrs in advance)

“HOT BEVERAGE STATION”

Selection of tea’s
House brewed filter coffee
Hot chocolate
Homemade Muffins
PADKOS - LUNCH BOX MENUS

These boxes are designed for clients that are going off site on excursions and tours for them to take along.

**LUNCH BOX 1 - VEGETARIAN R100**
Roast Mediterranean vegetable frittata
Cheese and biscuits
Packet of crisps
Chocolate bar
Fruit juice portion
Whole fruit
Cutlery pack

**LUNCH BOX 2 - R110**
Baguette with crisp lettuce, Parma ham, provolone cheese, artichokes, sundried tomato mayonnaise
Roast Mediterranean vegetable quiche
Cheese and biscuits
Packet of crisps
Chocolate bar
Fruit juice portion
Whole fruit
Cutlery pack
PADKOS - LUNCH BOX MENUS

LUNCH BOX 3 - R120
Tortilla Wrap rolled with mozzarella cheese, smoked chicken, basil pesto and fresh rocket

Spanakopita
Cheese and biscuit portion
Packet of crisps
Chocolate bar
Fruit juice portion
Whole fruit
Cutlery pack

LUNCH BOX 4 - R140
Fresh baked croissant with cream cheese and smoke salmon

Bacon and egg muffin
Mix nut
Packet of crisps
Chocolate bar
Fruit juice portion
Whole fruit
Fruit salad
Cutlery pack

LUNCH BOX 5 - R160
Ciabatta layered with Italian salami smoke mozzarella and mix pickled

Roast chicken and garlic mayonnaise wraps

Scotch egg
Homemade biltong
Chocolate bar
Fruit juice portion
Whole fruit
Fruit salad
Dessert as per pastry chef’s choice
Cutlery pack
VENUE HIRE OPERATING HOURS

Day use hours of the function rooms are between 08:00 - 17:00, and the evening hours are between 19:00 - 00:00, unless otherwise requested and agreed upon in writing. Should a function exceed the agreed allocated time, an additional charge of R2500 per hour will be levied. Allocation of all rooms and other venues is at the discretion of the hotel, and the hotel reserves the right to move a function to another suitable room or venue.

FOOD AND BEVERAGE

Except with the written consent of the hotel, no food or alcohol may be brought onto or removed from the hotel premises.

BEVERAGE

Corkage fees for wine and sparkling wine is R65 per bottle. Corkage fee for French champagne is R150 per bottle. No spirits, soft drinks or juice will be allowed to be brought in for group functions or activities.

Selection of wines will be required at least 30 days prior to the event or function, in order to allow Fancourt sufficient time to source the necessary stock. Should selected wines be chosen within 30 days prior to the function or event, Fancourt cannot confirm or guarantee that these wines will be available and the client will be required to choose from the wines that are currently available in Fancourt’s stock.

GUARANTEE

Menu selections need to be arranged at least 30 days prior to the function or event in order to allow Fancourt sufficient time to source the necessary produce required. Should menu selection be made within 30 days of the function or event, the client will need to accept the chef’s choice of menu based on what supplies and produce are available at the time.

Final guest count on specific event/meal functions within the stay need to be confirmed at least 72 hours prior to the event. For cancellations within 72 hours of the event/meal, 100% cancellation fee will apply. Please note that the confirmed number or the actual number, depending which is the greater of the two, will be charged. These cancellations also apply to an event/meal being cancelled within 72 hours of the pre-arranged time.

SERVICE CHARGES

A discretionary service charge of 10% will be added to your bill for Food and Beverage.

VALIDITY

Validity - 01 November 2017 to 31 October 2019

CONTACT US

Reservations (+27) 0 44 874 0010
reservations@fancourt.co.za
www.fancourt.com

@fancourtSA
Fancourt.SA
fancourtsa
HENRY WHITES

Henry White’s restaurant offers warmth and rich classic local culinary heritage and reflects a modern, all-encompassing dining appeal. To complement the design, Henry White’s chefs have created a four-course choice menu of South African inspired gourmet fare. Renowned for using local produce in his dishes, Executive Chef Desmond Morgan, says guests can look forward to delicious fare and elegant styling with a revived flair. Promising creative dishes with colourful flavour combinations – as well as impeccable service – Henry White’s is renowned as a dining destination. The restaurant offers an enchanting night out, and was recently awarded Diamond status in the annual Diners Club Wine List Awards.

LA CANTINA

An informal Italian restaurant featuring breakfast and dinner daily. Our Italian chef has gathered the finest ingredients to provide you with an authentic menu that is traditional and innovative. A modern yet cozy ambience, red accents display racks of wine, and wood for the pizza oven add to the appeal. Homemade pastas, crisp, thin-based pizzas, and an extensive choice of meat and fish dishes are also available.

MONET’S

The richness I achieve comes from nature, the source of my inspiration.” - Claude Monet

Monet’s restaurant and deli is Fancourt’s latest trending sensation offering a café bistro atmosphere overlooking the rolling greens of the Outeniqua golf course with beautiful Outeniqua mountains as the backdrop. From coffee to bubbly with plenty of choices in-between, the menu boasts both local and seasonal artisan cuisine. The outdoor pergola is perfect to celebrate any special occasion and we look forward to Monet’s becoming a regular local spot for friends and business.

CLUB LOUNGE

The Club Lounge at Fancourt is the destination of choice for golfers on a break or visitors looking to indulge in some American club style food. Fondly referred to as the 19th hole, the Club Lounge overlooks the 18th green of the Montagu golf course and has become the customary end point after a good game. This destination provides a range of indoor and outdoor seating and offers a large selection of cocktail snacks, club house steaks and burgers. Sporting enthusiasts can enjoy televised sporting events in the lounge area or enjoy a few drinks at its well-stocked bar.
CHEF EWALD SCHULENBURG

Chef Ewald is originally from Bloemfontein but spent most of his life in Heidelberg and it was here that his passion with and for food began. After matriculating he spent a gap year working as a waiter in a small coffee shop near his home. He says of this time, that he was still trying to figure out his true calling. Chef comes from a family that loves entertaining and cooking family feasts so it wasn’t long until his home life of cooking for friends and family and his knowledge of restaurants collided and he realised that the kitchen was where his passion lay.

From then on it was off to Hermanus to study at Warwick’s Chef School and after graduation her was on his way to Simola Hotel, Arabella Hotel and Spa and culminating with him joining the Fancourt family. He has worked under many great chefs including Chef Viktor Malek, the man credited with the new culinary innovation at Fancourt.

Chef Ewald began his Fancourt journey as Chef de Partie in the Henry White kitchen and he was also part of the opening team working, under Chef Charles Hayward at the time. He moved around the various Fancourt kitchens until the opportunity for Sous Chef became available at Henry White.

He clearly loves what he does as describes the cuisine and ethos of Henry White as follows: The cuisine is classic with a modern touch. Supporting our local suppliers in using the freshest products in our surroundings in the garden route is paramount.
HENRY WHITES MENU - R395 PER PERSON

AMUSE BOUCHE
CHEF’S SURPRISE

STARTERS
A CHOICE OF ONE OF THE FOLLOWING

SMOKED DUCK BREAST
Liver rocher, labneh, apricot chutney, port and citrus jus

JAPANESE STYLE BEEF
Seared scallop, pickled mushrooms and ginger

DUO OF KAROO VENISON
Springbok carpaccio, kudu tartar with tradition duxelle, poached quail egg and wild blackberries

BULGUR WHEAT SALAD (V)
Smoked feta, tomato salsa and spekboom salsa verde

SOUP
EXOTIC MUSHROOM SOUP

SORBET
CHEF’S CHOICE

MAINS
A CHOICE OF ONE OF THE FOLLOWING

BEEF EN CROUTE
Roast carrots, pearl onion, crispy kale and jus

PORK BELLY
Sauteed lentils, fermented cabbage, cauliflower purée and agnolotti

WARTHOG SHANK
Samp chickpea puree and phuthu pap

DAILY FRESH SELECTED FISH
Creamy balsamic, garlic sauce and chargrilled cauliflower

VEGETABLE TERRINE (V)
Pickled vegetables, tomato smoor and olive tapenade
HENRY WHITES MENU - R395 PER PERSON

DESSERTS
A CHOICE OF ONE OF THE FOLLOWING

PASSIONFRUIT AND BOERPAMPOEN DUO
Passionfruit gel, jelly jube, ganache and pampoen purée

SAGO PUDDING
Melkkos and stewed fruit

ARTISAN CHEESE
Local award winning cheeses with homemade preserve, pickles and cracker bread
Phikisile Mamana, or Eric as we know him, is our La Cantina breakfast sous chef and joined our team in 2016. Eric was born in Peddie in the Eastern Cape and started his chef’s career in Plettenberg Bay at the Protea Keurbooms Hotel.

Eric spent his career since 2004 in the garden route and is passionate about the area, its people and its produce. Eric is a proud father of three (two boys and one girl) and is a proud family man. His family resides in Knysna. Eric is an avid reader and enjoys motivational or personal development books.

Eric is a strong developer of people and a great teacher to our team. He is a person who leads by example, a person who follows the Fancourt value of “Act like you own it”.

Seating Capacity
120 Guests

Starting Price per Guest: À la carte

RESTAURANTS
HENRY WHITES
LA CANTINA BREAKFAST
LA CANTINA DINNER
MONET’S CLUB LOUNGE

LA CANTINA

SOUS CHEF - ERIC MAMANA
LA CATINA BREAKFAST MENU

CONTINENTAL - FROM BUFFET

Selection of yoghurt with fresh berries or berry compote. Breakfast cereals, muesli and a variety of sliced and whole seasonal fresh fruits.

Assortment of smoked fish, inhouse cured cold cuts and South African Artisan cheese selection.

Freshly baked breads, pastries, muffins, croissants, assorted cocktail rolls, homemade preserves and spreads.

SWEET TOOTH SELECTION

FRESH WAFFLE
Hot iron waffle topped with fynbos syrup and fresh strawberries with Chantilly on the side.

BOURBON OATS
Coconut milk and topped with fried banana.

FLAPJACKS
Three small fluffy pancakes in an assortment of colours, or plain. Served with cinnamon and maple.

CLASSIC BIRCHER MUESLI
Double cream Bulgarian yoghurt, fresh grated apple, nuts and honey

NAKED CREPES
Served with cinnamon and honey or cinnamon and Nutella.

PLATED HOT BREAKFAST

GOLFERS BREAKFAST
Two fried eggs, beef sausage, grilled mushrooms, fried tomato, bacon, potato.

THREE EGG OMELETTE
with a choice of: Hickory ham, streaky bacon, smoked salmon, cheddar cheese, button mushrooms, onions, tomato, herbs.

CLASSIC EGGS BENEDICT
Two poached hen eggs, on homemade English muffin, hickory ham, hollandaise sauce.

FREE RANGE EGGS IN A GLASS
Three boiled eggs served in a glass with melted butter, blacked cracked pepper, sol de fleur and fresh herbs.

MINUTE STEAK AND EGG
Grilled free range rum minute steak, fried egg, fried tomato.

ADD
Homemade beef or pork breakfast sausage, kippers, streaky bacon, fried tomato, grilled mushrooms, baked beans, potato. All breakfasts are accompanied by toast. Please enquire from your waitron for selection.
LA CATINA BREAKFAST MENU

LA VAZZA
COFFEE SELECTION

ESPRESSO
Short fragrant coffee with a thick golden crema.

DOUBLE ESPRESSO
Long fragrant coffee with a thick golden crema.

CAPPUCINO
Layers of espresso, steamed milk and milk foam.

CAFÉ LATTE
An espresso topped with steamed milk and a touch of milk foam.

CAFÉ AMERICANO
A shot of espresso with hot water.

CAFÉ MOCHA
One regular espresso with hot chocolate topped with milk foam.

RONNEFELDT
TEA SELECTION

Don’t forget to ask your waitron about our delicious Ronnefeldt tea selection.

Or dare to try our delicious Red cappuccino? Rich and luxurious, with lashings of honey and sprinkles of cinnamon, it’s almost too good to be true.
EXECUTIVE SOUS CHEF - PETER CHAN

Peter Chan started his culinary career in 1992 at the Mandarin Group in Singapore. Peter’s international culinary journey started in 1993 with a stint at the Palace of the Lost City and further extended his portfolio and culinary experience back in Singapore, Australia and South Africa with Hilton International.

Peter’s philosophy on food is simple and unpretentious. He is passionate about adopting a sustainable approach in his kitchen. Key to this is supporting local producers and local businesses in the area.

Peter enjoys the challenge of simplicity in creating dishes while maintaining the texture and natural flavours of ingredients including keeping up with current culinary trends.
LA CANTINA DINNER MENU

SOUP / MINISTRE
MINESTRONE (G, VO)
A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta
R69

ZUPPA AL POMODORO (N, V)
Roasted tomato soup with mascarpone and basil pesto
R75

ANTIPASTI
CALAMARI FRITTI
Deep fried crumbed calamari strips served with aioli
R89

GAMBERI VESTITI (G, N, P)
Gourmet king prawns wrapped in crispy pancetta, roasted almonds, drizzled with sundried tomato and chilli pesto
R125

INSALATA DI POMODORO E CIPOLLA (G, N, V, VO)
Heirloom tomatoes, beetroot, red onion, pine nuts, oregano and citrus dressing
R65

INSALATA MISTA LA CANTINA (G, V, VO)
Mixed greens, cherry tomatoes, cucumber, parmesan shavings and balsamic dressing
R75

CARPACCIO DI MANZO (G)
Organic raw beef fillet, wild rocket, caper berries, extra virgin olive oil and shaved parmesan cheese
R115

BURRATA (G)
Puglia mozzarella cheese served with prosciutto, confit cherry tomato and basil
R165

CARPACCIO DI POLPO (G)
Octopus carpaccio with caper berries, lemon segments, micro herbs and extra virgin olive oil
R95

CARCIOFI AL FORNO (P)
Roasted artichoke hearts stuffed with pork mince, guanciale, parmesan and fresh parsley
R105

SFOGLIA DI MOZZARELLA (G, N, V)
Hand rolled mozzarella with grilled vegetables, micro herbs, drizzled with balsamic reduction, extra virgin olive oil and pesto
R125
LA CANTINA DINNER MENU

PASTA E RISOTTI

LASAGNA AL FORNO
Homemade beef lasagne, mozzarella cheese, béchamel sauce
R145

PARMIGIANA (G, V)
Aubergine bake with napoletana, mozzarella, parmesan and fresh basil
R140

LINGUINE ALLA SICILIANA (G, P)
Linguine pasta tossed in a creamy lemon sauce, crispy bacon and lemon zest
R135

CAPPELETTI ALLA RICOTTA E SPINACI (V)
Cappelletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce
R155

SPAGHETTI ALLA BOLOGNESE (G)
Spaghetti pasta tossed in a rich bolognaise sauce
R130

FUSILLI ALLA CONTADINA (G, P)
Fusilli pasta with roasted butternut, Luganiga pork sausage and pecorino shavings
R135

GNOCCHI ALLA GENOVESE (N, V)
Gnocchi tossed in basil pesto and parmesan cheese
R140

RAVIOLI AL SALMONE
Salmon ravioli in a creamy Martini leek sauce and fresh parsley
R155

LINGUINE AI GAMBERONI (G)
Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and fresh parsley
R169

RISOTTO AI FUNGHI E FRAGOLE (G, V)
Arborio rice with wild mushrooms and fresh strawberries
R145

GNUDI AL POMODORO (G, V)
Naked ravioli with San Marzano tomato and fresh basil
R155
DALLA GRIGLIA
*All mains are served with one side of your choice

COSTATA DI MANZO
Grilled grass fed beef rib eye steak served with a choice of mushroom or pepper sauce
300g R135

FILETTO DI MANZO
Grilled grass fed beef fillet tenderloin served with a choice of mushroom or pepper sauce
200g R179
300g R230

STINCO D’AGNELLO
Slow braised lamb shank in a rich napoletana and red wine sauce
R245

GALLETTO ALLA DIAVOLA
Roasted whole baby chicken with lemon and rosemary
R135

POLLO CAMPAGNOLO
Grilled chicken breast with spinach, Scamorza cheese and napoletana
R140

SCALOPPINE ALLA PUTTANESCA
Beef escalope topped in a rich napoletana sauce with capers, anchovy and olives
R185

COTOLETTA ALLA MILANESE (P)
Pan fried crumbed pork chop Milanese style with fresh lemon
R140

PESCE
SALMONE NORVEGESE
Grilled tranche of Norwegian salmon on a bed of grilled tomato topped with caramelized onions
R230

PESCE DEL GIORNO AL FORNO
Oven baked line fish topped with red onions, capers, cherry tomatoes and black olives
R190

SIDE DISHES
Creamy spinach | butter linguine | Italian rustic cut chips | mashed potato | deep fried zucchini | Italian salad | sautéed vegetables
R35 per additional side dish
LA CANTINA DINNER MENU

PIZZE
*Vegan cheese and gluten free base options available

FOCACCIAS (V, VO)
Garlic, olive oil, feta cheese and oregano
R65

MARGHERITA (V, VO)
Mozzarella, tomato and oregano
R75

PROSCIUTTO E FUNGHI
Mozzarella, tomato base, cooked ham, mushrooms, oregano
R95

QUATTRO STAGIONI
Mozzarella, tomato, artichokes, cooked ham, olives, mushrooms and oregano
R125

FRUTTI DI MARE
Mozzarella, tomato, prawns, mussels, calamari, garlic, chilli and oregano
R125

LA CANTINA (V)
Mozzarella, tomato, caramelized onion, Brie cheese, rocket and roasted sesame seeds
R125

PRIMAVERA (P)
Mozzarella, tomato, bacon, spinach, feta and avocado
R125

PORCHETTA (P)
Bolognese base, mozzarella, cooked ham, salami, pancetta and oregano
R149

BURRATA (V)
Tomato base only, confit cherry tomato, basil and fresh Burrata mozzarella
R165

ORTOLANA (V, VO)
Mozzarella, fresh tomato, red onion, mushrooms, olives, mixed peppers and Italian parsley
R120

ARUGULA (P)
Mozzarella, tomato, confit cherry tomato, bacon and rocket
R125
LA CANTINA DINNER MENU

AMERICANA (P)
Mozzarella, tomato, chorizo sausage, salami and onions
R140

SPACCANAPOLI (V, VO)
Tomato base only, olives, grilled peppers, capers, and oregano
R110

EXTRA TOPPINGS
Bolognaise | salami | bacon | chicken | calamari | ham | mussels | avocado
R30 each

Pancetta | prawns | tuna | parma ham
R40 each

Mushrooms | olives | bananas | artichokes | peppadews | pineapple | feta cheese | peppers | onions | rocket
R20 each

DESSERTS
ASSORTMENT OF MINI DESSERTS (N)
Displayed on the buffet
R25 each

GELATO (PER SCOOP)
Assorted homemade ice cream R20

PANNA COTTA AL COCCO (N)
Coconut panna cotta, raspberry coulis
R65

TIRAMISU
Layered coffee drenched finger biscuits, mascarpone cheese and cocoa
R65

CASSATA (N)
Traditional Italian ice cream cake with almonds and candied fruit
R55

AFFOGATO LA CANTINA (N)
Vanilla ice cream drowned in espresso coffee, Italian liqueur and caramel popcorn
R75

TORTA SENZA GLUTINE (G, N)
Gluten free chocolate brownie
R65
LA CANTINA SET MENU - R285 PER PERSON

STARTERS
A CHOICE OF ONE OF THE FOLLOWING

MINESTRONE (G, VO)
A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta

CALAMARI FRITTI
Delicious deep fried crumbed calamari strips served with aioli sauce

INSALATA MISTA LA CANTINA (V, VO, G)
Special Italian chef salad

MAIN COURSE
A CHOICE OF ONE OF THE FOLLOWING

SPAGHETTI ALLA BOLOGNESE (G)
Spaghetti pasta tossed in a rich bolognaise sauce

GALLETTO ALLA DIAVOLA
Whole baby chicken with lemon and rosemary served with rosemary roast potato

PIZZA OF CHOICE

DESSERT
A CHOICE OF ONE OF THE FOLLOWING

GELATO
2 scoops assorted homemade ice cream

DOLCE (N)
2 items off dessert display
LA CANTINA SET MENU - R365 PER PERSON

STARTERS
A CHOICE OF ONE OF THE FOLLOWING

ZUPPA AL POMODORO (N, V)
Roasted tomato soup with mascarpone and basil pesto

CALAMARI FRITTI
Delicious deep fried crumbed calamari strips served with aioli sauce

INSALATA MISTA LA CANTINA (V, VO, G)
Mixed greens, cherry tomatoes, cucumber, parmesan shavings and balsamic dressing

MAIN COURSE
A CHOICE OF ONE OF THE FOLLOWING

CAPPELETTI ALLA RICOTTA E SPINACI (V)
Cappeletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce

PESCE DEL GIORNO AL FORNO
Oven baked line fish, cherry tomato, olives, capers and red onions served with rustic cut chips

COSTATA DI MANZO 300G
Grilled grass fed beef rib eye steak served with a choice of mushroom or pepper sauce served with rosemary roast potato

PIZZA OF CHOICE

DESSERT
A CHOICE OF ONE OF THE FOLLOWING

CASSATA (N)
Traditional Italian candy ice cream cake, almonds and dried fruit

GELATO
2 scoops assorted homemade ice cream
LA CANTINA SET MENU - R385 PER PERSON

STARTERS
A CHOICE OF ONE OF THE FOLLOWING

CALAMARI FRITTI
 Delicious deep fried crumbed calamari strips served with aioli sauce

CARPACCIO DI MANZO (G)
 Organic raw beef fillet, wild rocket, extra virgin olive oil, shaven parmesan cheese

INSALATA MISTA LA CANTINA (V, VO, G)
 Special Italian chef salad

MAIN COURSE
A CHOICE OF ONE OF THE FOLLOWING

GALLETTO ALLA DIAVOLA
 Whole baby chicken with lemon and rosemary served with rosemary roast potato

LINGUINE AI GAMBERONI (G)
 Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and Italian parsley

FILETTO DI MANZO (200g)
 Grilled grass fed beef fillet, with a choice of mushroom sauce or pepper sauce, served with rustic cut chips

DESSERT
A CHOICE OF ONE OF THE FOLLOWING

TIRAMISU
 Coffee drenched finger biscuit layered with mascarpone cheese and cocoa

DOLCE (N)
2 items off dessert display

RESTAURANTS
HENRY WHITES
LA CANTINA
BREAKFAST
LA CANTINA
DINNER
MONET’S
CLUB LOUNGE
## LA CANTINA - LIMITED A'LA CARTE

### STARTERS
**MINESTRONE (G, VO)**
A blend of seasonal chunky vegetables, onions, celery, carrots, cauliflower, broccoli, butternut, potatoes, mushrooms, peas and ditalini pasta

**CALAMARI FRITTI**
Delicious deep fried crumbed calamari strips served with aioli sauce

**CARPACCIO DI MANZO (G)**
Organic raw beef fillet, wild rocket, extra virgin olive oil, shaven parmesan cheese

**INSALATA MISTA LA CANTINA (V, VO, G)**
Special Italian chef salad

### MAIN COURSE
**LINGUINE AI GAMBERONI (G)**
Linguine pasta with saffron, prawns, confit cherry tomato, garlic, chilli and Italian parsley

**CAPPELETTI ALLA RICOTTA E SPINACI (V)**
Cappelletti pasta stuffed with ricotta cheese and spinach tossed in napoletana sauce

**FILETTO DI MANZO 200g**
Grilled grass fed beef fillet, with a choice of mushroom sauce or pepper sauce, served with rustic cut chips

**GALLETTO ALLA DIAVOLA**
Roasted whole baby chicken with lemon and rosemary

### DESSERT
**TIRAMISU**
Coffee drenched finger biscuit layered with mascarpone cheese and cocoa

**OR**
**DOLCE (N)**
2 items off dessert display

---

**RESTAURANTS**
- HENRY WHITES
- LA CANTINA
  - BREAKFAST
  - DINNER
- MONET’S
- CLUB LOUNGE
Sharlio was born in George and spent most of her upbringing in George. Sharlio grew up in a food loving family. Her grandparents played a big role on her ending up in the food industry.

Her grandmother was very passionate about her food and kitchen, always cooking up a storm and ready for any occasion. Sharlio’s grandfather was into farming and taught her to respect food.

She started off her career with a management course and while looking for a holiday job ended up in the kitchen. She found her feet very soon as she loved the busy vibes, atmosphere and challenges. Sharlio started her apprenticeship under Kerstin Schleicher and completed her National Qualification afterwards. Also followed a course in Events Management and Coordination and various short courses in between to broaden her knowledge.

Sharlio has a passion and love for food and people especially children. In her spare time if she is not spending time with her kids, nature, gardening or baking then she is involved in community projects, especially where it involves kids.
**MONET'S MENU**

**BREAKFAST 07:00 - 11:00**

**GOLFERS BREAKFAST**
two eggs any style, streaky bacon, beef chipolatas and sautéed mushrooms (G, P)
R90

**FRUIT AND BERRY TRIFLE**
natural yoghurt, toasted granola and honey (G, N)
R95

**Brioche French Toast**
banana split, caramel sauce and chantilly cream (G)
R85

**CLASSIC FRENCH OMELETTE**
Gruyère cheese, caramelised onions, butter and parsley (G, V)
R95

**BASQUE PIPERADE**
roasted red pepper, onion and tomato stew served with poached eggs on garlic bread (G, V)
R100

**FROM OUR BAKERS OVEN**
your choice of scone, muffin or croissant served with cream, jam and grated cheese
R40

**EGGS BENEDICT**
set on an English muffin with exotic mushrooms and wholegrain hollandaise (G, V)
R105

**HICKORY HAM**
set on an English muffin with rocket leaves and hollandaise (P, G)
R95

**SMOKED SALMON**
set on an English muffin with rocket leaves and hollandaise (G)
R115
<table>
<thead>
<tr>
<th>MONET’S MENU</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LIGHT MEALS</strong></td>
</tr>
<tr>
<td><strong>QUICHE DU JOUR</strong></td>
</tr>
<tr>
<td>garden salad</td>
</tr>
<tr>
<td>R105</td>
</tr>
<tr>
<td><strong>HOT SMOKED SALMON</strong></td>
</tr>
<tr>
<td>fynbos honey glazed with mustard seed and a crisp summer salad</td>
</tr>
<tr>
<td>R125</td>
</tr>
<tr>
<td><strong>TUNA NIÇOISE SALAD</strong></td>
</tr>
<tr>
<td>seared tuna, green beans, boiled egg, red onion shavings, potato and a balsamic vinaigrette (G)</td>
</tr>
<tr>
<td>R125</td>
</tr>
<tr>
<td><strong>HOME-SMOKED CHICKEN SALAD</strong></td>
</tr>
<tr>
<td>avo, pickled cucumber, peppadew, garden greens and honey mustard dressing (G)</td>
</tr>
<tr>
<td>R110</td>
</tr>
<tr>
<td><strong>PROVENÇAL VEGETABLE SOUP</strong></td>
</tr>
<tr>
<td>chickpea, baby marrow and tomato soup (G, V, VO)</td>
</tr>
<tr>
<td>R80</td>
</tr>
<tr>
<td><strong>DEEP FRIED CAMEMBERT</strong></td>
</tr>
<tr>
<td>with fig confit and caramelised walnut (N,V)</td>
</tr>
<tr>
<td>R95</td>
</tr>
<tr>
<td><strong>FISH CROQUETTE</strong></td>
</tr>
<tr>
<td>served with a side salad, fresh lemon and remoulade sauce</td>
</tr>
<tr>
<td>R105</td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN BURGER</strong></td>
</tr>
<tr>
<td>lemon and herb with avo, rocket salad and crispy potato wedges</td>
</tr>
<tr>
<td>R125</td>
</tr>
<tr>
<td><strong>GRILLED BEEF BURGER</strong></td>
</tr>
<tr>
<td>pickled onion marmalade, bacon, BBQ basting, smoked mozzarella and thick cut fries (P)</td>
</tr>
<tr>
<td>R125</td>
</tr>
<tr>
<td><strong>BEEF AU JUS</strong></td>
</tr>
<tr>
<td>shaved roast beef entrecôte, dipping jus and jardinière pickles</td>
</tr>
<tr>
<td>R125</td>
</tr>
<tr>
<td><strong>CROQUE-MADAME</strong></td>
</tr>
<tr>
<td>with Béchamel, Dijon, ham, Gruyère cheese and a soft fried egg</td>
</tr>
<tr>
<td>R125</td>
</tr>
</tbody>
</table>
MONET'S MENU

SMOOTHIES
SPINACH
avocado, banana, apple and mint (G, V, VO)
R50

BEETROOT
orange, ginger and apple (G, V, VO)
R50

MANGO
pineapple, banana and coconut (dairy free) (G, V, VO)
R50

BERRY
minted farm berries (G, V)
R50

SQUEEZED FRESH JUICES
Orange, carrot or beetroot
R36
## MAIN COURSE

### SPINACH AND MUSHROOM CRÊPES
pancake with spinach, mushrooms, brie cheese, butter and sage (V)
R125

### MOULES MARINIÈRE
mussels served in a rich white wine sauce with garlic rubbed baguette
R145

### SOLE GRENOBLOISE
white wine sauce, fried capers, petit pois and green bean salad (G)
R195

### CHICKEN CONFIT
roasted garlic, organic baby vegetables, garden herbs and crushed new potato
R120

### SEARED DUCK BREAST WITH GARDEN SALAD
organic vegetable Julienne and black cherry sauce
R170

### PRAWN GRAVETTE
grilled prawns, parsley and butter served with fresh lemon
R170

### PRIME BEEF FILLET
thick cut fries, confit cherry tomatoes, caramelized pearl onions and a rocket salad
R185

## SIDES
- Mixed Seasonal Vegetables
- Seasonal Garden Salad
- Spiced fries
R35 each

## DESSERT

### APPLE TARTE TATIN
caramel sauce, chantilly cream
R48

FROM OUR BAKERS OVEN
your choice of scone, muffin or croissant served with cream, jam and grated cheese
R40

A selection of desserts and cakes available on display.
## MONET'S MENU

### SUSHI

**FANCOURT SALMON PLATTER**
- 4 pieces Salmon Roses
- 4 pieces Salmon Californian Roll
- 3 pieces Salmon Sashimi
- 3 pieces Salmon Nigiri
- R195

**SUSHI PLATTER FOR ONE**
- 4 pieces Salmon Californian Roll
- 3 pieces Prawn Nigiri
- 3 pieces Crab Maki
- R120

### NIGIRI

- **Prawn**: 2 pieces - R75
- **Salmon**: 2 pieces - R65
- **Crabstick**: 2 pieces - R65
- **Tuna**: 2 pieces - R65
- **Vegetarian**: 2 pieces - R65

### MAKI

- **Prawn**: 6 pieces - R85
- **Salmon**: 6 pieces - R85
- **Crabstick**: 6 pieces - R65
- **Tuna**: 6 pieces - R85
- **Vegetarian**: 6 pieces - R65

### SASHIMI

- **Prawn**: 4 pieces - R75
- **Salmon**: 4 pieces - R75
- **Crabstick**: 4 pieces - R65
- **Tuna**: 4 pieces - R85

### FASHION SANDWICH

- **Prawn**: 4 pieces - R75
- **Salmon**: 4 pieces - R65
- **Crabstick**: 4 pieces - R65
- **Tuna**: 4 pieces - R65
- **Vegetarian**: 4 pieces - R65

### HANDROLL

- **Prawn**: 6 pieces - R85
- **Salmon**: 6 pieces - R85
- **Crabstick**: 6 pieces - R65
- **Tuna**: 8 pieces - R85
- **Vegetarian**: 6 pieces - R65

### CALIFORNIA ROLL

- **Prawn**: 8 pieces - R85
- **Salmon**: 8 pieces - R85
- **Crabstick**: 8 pieces - R65
- **Tuna**: 8 pieces - R85
- **Vegetarian**: 8 pieces - R65
## MONET'S - KIDS MENU

### BREAKFAST 07:00 - 11:00

- **CINNAMON FLAVOURED OATMEAL** *(V, VO, G)*
  with sliced banana and honey
  R45

- **SCRAMBLED EGG (G)**
  with beef chipolata and sliced tomato
  R55

- **TWO EGG OMELETTE (V, G)**
  with your choice of filling:
  Seasonal vegetables or
  Cheese and tomato or
  Ham and cheese
  R60

- **FREE-RANGE EGG FRENCH TOAST (G)**
  with maple syrup, fresh cream and seasonal berries.
  R60

### LUNCH

- **CRUMBED CHICKEN NUGGETS**
  with shoestring fries and cheese sauce
  R65

- **GRILLED CHICKEN OR BEEF BURGER**
  with cheddar, lettuce, tomato and french fries.
  R65

### DESSERT

- **BELGIUM WAFFLES**
  with vanilla pod ice cream and syrup.
  R50

- **SEASONAL FRESH FRUIT SALAD**
  R50

### MILKSHAKES

- Vanilla, Passion Fruit, Strawberry, Chocolate, Banana.
  R35

### TOASTED SANDWICHES:

- Served with shoestring chips or a small salad.

- **CHEESE AND TOMATO (V)**
  R50

- **HAM, CHEESE AND TOMATO (P)**
  R60

- **BACON AND CHEESE (P)**
  R60

- **TUNA MAYO AND GHERKIN**
  R60

- **CHICKEN AND MAYO**
  R60
MONET'S - LIMITED A'LA CARTE

STARTERS
PROVENÇAL VEGETABLE SOUP
chickpea, baby marrow and tomato soup (G, V, VO)
R80

HOME-SMOKE CHICKEN SALAD
avo, pickled cucumber, peppadew, garden greens and honey mustard dressing (G)
R110

FISH CROQUETTE
served with a side salad, fresh lemon and remoulade sauce
R105

DEEP FRIED CAMEMBERT
with fig confit and caramelised walnut (N,V)
R95

MAINS
SPINACH AND MUSHROOM CRÊPES
pancake with spinach, mushrooms, brie cheese, butter and sage (V)
R125

GRILLED BEEF BURGER
pickled onion marmalade, bacon, BBQ basting, smoked mozzarella and thick cut fries (P)
R125

MOULES MARINIÈRE
mussels served in a rich white wine sauce with garlic rubbed baguette
R145

DESSERT
Please select from our dessert display
MONET'S - SET MENU

1 Starter, 1 Mains and 1 Desserts = R285
1 Starter, 2 Mains and 1 Desserts = R325
2 Starters, 2 Mains and 2 Desserts= R405

STARTERS
PROVENÇAL VEGETABLE SOUP
chickpea, baby marrow and tomato soup (G, V, VO)

DEEP FRIED CAMEMBERT
with fig confit and caramelised walnut (N, V)

FISH CROQUETTE
served with a side salad, fresh lemon and remoulade sauce

HOME-SMOKE-CHICKEN SALAD
avo, pickled cucumber, peppadew, garden greens and honey mustard dressing (G)

MAINS
SPINACH AND MUSHROOM CRÊPES
pancake with spinach, mushrooms, brie cheese, butter and sage (V)

MOULES MARINIÈRE
mussels served in a rich white wine sauce with garlic rubbed baguette

CHICKEN CONFIT
roasted garlic, organic baby vegetables, garden herbs and crushed new potato

DESSERT
APPLE TARTE TATIN
caramel sauce, chantilly cream

FROM OUR BAKERS OVEN
your choice of scone, muffin or croissant served with cream, jam and grated cheese

DARK CHOCOLATE MOUSSE CAKE
A selection of desserts and cakes available on display
MONET'S HIGH TEA MENU

All menus below include filter coffee and tea

PAstry Chefs choice Menu - Ruby

Sweet
Macaron
Lemon and fresh berry tartlet
Freshly baked scone with Chantilly cream and preserve
Decadent white chocolate blondie with dark chocolate ganache

Savoury
Assorted tea sandwiches
Grilled chicken and chorizo skewer
Seasonal vegetable
Assorted petite quiches
MONET’S HIGH TEA MENU

SAPPHIRE R165 PER PERSON
Choose any 3 Sweet and any 3 Savoury Items

RUBY R215 PER PERSON
Choose any 4 Sweet and any 3 Savoury items

DIAMOND R245 PER PERSON
Choose any 5 Sweet and any 3 Savoury Items

SWEET OPTIONS:
◊ Lemon and fresh berry tartlet
◊ Mini tart citron
◊ Amarula panna cotta
◊ Decadent dark chocolate and chilli brownie
◊ Decadent white chocolate blondie with dark chocolate ganache
◊ Rooibos and white chocolate crème brûlée
◊ Classic toasted almond Paris-Brest
◊ Freshly baked scone with Chantilly cream and preserve
◊ Handmade apricot and walnut nougat
◊ Traditional milk tart
◊ Marbled nutella baked cheese cake
◊ Delicate moist espresso chocolate cake slices
◊ Caramel and peppermint tartlet
◊ Macaron
◊ Red velvet opera cake slices
◊ Koeksister skewer
◊ Vanilla and seasonal fruit tartlet
◊ Millionaire short bread layers with fudge and chocolate ganache

SAVOURY OPTIONS:
◊ Seasonal vegetable assorted petite quiches
◊ Assorted tea sandwiches
◊ Caprese bruschetta (V)
◊ Roasted vegetable and chick pea cream in tortilla wrap (V)
◊ Mini pita pockets, shaved roast lamb, tzatziki
◊ Melon forks with parma ham and fig syrup
◊ Spiced gazpacho shot
◊ Coconut crusted prawn tail papaya, cucumber and litchi salsa
◊ Rare roast venison and exotic mushroom ragout in vole au vent
◊ Garlic snail cheese tartlet
◊ Chicken liver and apple puree phyllo parcel
◊ Seared smoked duck breast with vanilla bean kumquat compote
◊ Grilled chicken and chorizo skewer
◊ Smoked salmon terrine on a garlic and fennel rubbed crouton
CAKE OPTIONS:
◊ Fancourt carrot cake
   R450 Per cake
◊ Orange scented chocolate mousse cake
   R350 Per Cake
◊ Sachar Torte
   R350 per cake
◊ Red velvet cake
   R400 per cake
◊ 70% Valrhona chocolate cheese cake
   R450 per cake
◊ Black forest cake
   R300 per cake
◊ Honey and goose berry fridge cheese cake
   R300 per cake

CUPCAKE OPTIONS:
◊ Vanilla cupcake with buttercream frosting
   R18 per cupcake
◊ Chocolate cupcake with buttercream
   R18 per cupcake
◊ Red velvet cupcakes with cream cheese frosting
   R35 per cupcake
MONET’S - BRUNCH MENU

MENU – R375 PER PERSON

Glass of champagne on arrival/ fruit cocktail

Assorted summer fruit smoothies

Butter croissant, chocolate croissant, pain aux amandes, savory and sweet scones

Assortment of jams and preserves

Cream Chantilly

Eggs benedict served from the kitchen

Spinach, bacon and goats cheese fritatta

Chocolate blintzes with crème anglaise and raspberry coulis

Smoked salmon and crème cheese roulade.

Cape snoek pate with ciabatta toasties

Celery and potage soup with garlic crostini

Pasta salad with asparagus and blushed Roma tomato

Caprese skewers with bocconcini, cocktail tomato, basil leaves and pesto

Chargrilled vegetable and quinoa salad

Roquefort pear salad with caramelized walnuts and sweet mustard vinaigrette

Lyonnaise potato with garlic and fresh chopped herbs

Wild mushroom and spinach cannelloni

Oven baked butternut and sweet potato with ginger and honey glaze

Chicken chardonnay with roma tomato and grilled fennel

Grilled line fish with pesto and crispy onion rings

Traditional honey baked ham

Coconut and chocolate ganache lamingtons

Seasonal fruit tartlets

Apricot glazed baked cheese cake
SOUS CHEF - BERTIE VILJOEN

Bertie grew up in Kroonstad in the Free state where he started his career by working at a nearby 3 star hotel during his school years. After school he joined one of the finest hotel schools Capricum where he got his diploma in hotel management and food preparation and culinary arts.

Bertie’s career took him to the Madikwe as chef of a private lodge as well as a top class property on Hartbesspoort Dam before joining the Starwood hotel family. He worked at the Sheraton hotel Pretoria as a Chef de Partie where he gained a lot of his experience before making the move to George and Fancourt.

Bertie is a fire-based cooking fundie and is an avid camper, often traveling off the beaten track. Bertie finds enjoyment in traveling and tasting artisanal food and beverage in our region and beyond and has a keen interest in anything Irish.
THE CLUB LOUNGE MENU

SNACKS Available until 22:30
CURRIED MINCE SAMOOSAS
Mint and coriander dip
R65

CRUMBED CALAMARI
Tartar sauce
R75

CHICKEN STRIPS
Jalapeño mayo
R85

CHICKEN WINGS
BBQ sauce
R85

SMOKED PORK RIBLETS (P)
Jack Daniels BBQ glaze
R85

CHILLI POPPERS (V)
Stuffed with cream cheese, crumbed and fried
R75

PIZZA PIE (V, N)
Deep fried mini folded pizza, tomato, mozzarella and basil pesto
R35

LOCAL CHEESE PLATTER
A selection of locally crafted cheeses, crackers, pickles and preserves
R120

RESTAURANTS
HENRY WHITES
LA CANTINA BREAKFAST
LA CANTINA DINNER
MONET’S
CLUB LOUNGE
THE CLUB LOUNGE MENU

LUNCH AND DINNER
Available until 22:00

TOASTED TRAMEZZINIS OR SANDWICHES
* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries

MOZZARELLA AND TOMATO (V)
R50 Toasties R70 Tramezzini

HICKORY HAM (P)
Mozzarella cheese and tomato
R60 Toasties R90 Tramezzini

CHICKEN MAYONNAISE
R60 Toasties R90 Tramezzini

TUNA MAYONNAISE
Cheddar melt with green peppers and red onion
R60 Toasties R90 Tramezzini

BACON, EGG
Jalapeño and cheddar cheese
R70 Toasties R90 Tramezzini

GOURMET SANDWICHES
* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries

CAPRI (V)
Hand rolled mozzarella cheese, fresh tomato and basil pesto
R95

SLICED RARE ROAST BEEF
Bread and butter pickle
R95

CLUB SANDWICH (P)
Grilled chicken, bacon, fried egg, tomato, lettuce and cocktail dressing
R105

SOUPS
ROAST RED PEPPER & TOMATO SOUP (V, VO)
Topped with basil pesto, feta cheese and jalapeño
R60
THE CLUB LOUNGE MENU

SALADS

**PICKLED FISH AND 3 BEAN SALAD**
Butter toasted raisin bread
R85

**GREEK SALAD (V)**
Fresh seasonal greens, tomato, cucumber, feta, olives and balsamic dressing
R85

**CHICKEN CAESAR SALAD (P)**
Grilled chicken breast, crispy bacon, parmesan shavings, croutons and classic caesar dressing
R95

**COBB SALAD (P)**
Boiled egg, crispy bacon, smoked chicken, blue cheese and chive buttermilk dressing
R110

GOURMET BURGERS

*200g homemade pure beef patty or grilled chicken breast, All burgers served on homemade brioche sesame buns with fries or sweet potato fries

**FANCOURT SIGNATURE BURGER**
Wagyu beef, biltong and mushroom sauce and truffle seasoned onion rings
R145

**THE MEXICAN**
Nachos, cheddar cheese, spicy tomato sauce, jalapeño, cottage cheese and guacamole
R135

**CHEDDAR MELT BURGER**
Tomato, lettuce, gherkin, cheddar cheese and a mushroom ragout
R105

**FANCOURT CLASSIC**
Tomato, lettuce, gherkin and mayonnaise
R95

**VEGAN BURGER (V)**
Vegetable and chickpea, giant black mushroom, smoked tomato chutney and avocado salsa
R115
THE CLUB LOUNGE MENU

MAINS
STEAK, EGG AND CHIPS
250g sirloin topped with a fried egg and salsa verde
R145

MOZAMBICAN PERI-PERI CHICKEN
Flame grilled baby chicken, fresh lemon and French fries
R130

ARTISAN BEER BATTERED HAKE
Local beer battered hake fillet, tartare sauce, fresh lemon and French fries
R115

HAKE, CALAMARI AND PRAWN COMBO
Battered hake, 2 grilled prawns, crumbed calamari strips, tartare sauce and French fries
R145

CHICKEN SCHNITZEL
200g shallow fried crumbed chicken breast with a mushroom or cheese sauce, fresh lemon and French fries
R125

PORK LOIN RIBS (P)
500g ribs basted in homemade Jack Daniels BBQ sauce and French fries
R145

SPINACH, MUSHROOM & FETA STRUDEL (V)
Sun-dried cherry tomato concasse
R95

DURBAN LAMB CURRY
Basmati rice, raita, salsa and roti bread
R145

SOUTH AFRICAN MIXED GRILL
Grilled Karoo lamb chop, steak and chicken sosatie served with pap and relish
R155

SIDE DISHES
Fries | Sweet potato fries | Mini Greek salad | Side veg - creamed spinach and oven roasted butternut | Battered onion rings
R35 each

SAUCES
Mushroom | Cheese | Pepper
R35 each
THE CLUB LOUNGE MENU

DESSERTS
RED VELVET CREAM CHEESE BROWNIE (N)
Lemon curd ice cream
R60

BELGIAN WAFFLE
Vanilla ice cream and maple syrup
R50

VANILLA ICE CREAM
3 scoops of ice cream and chocolate sauce
R50

CAKE OF THE DAY (N)
R40

TIPSY SHAKES
MOCHA
Nachtmusik, coffee and white chocolate shavings
R65

BANOFFEE
Banana, toffee caramel, rum and fudge shavings
R65
THE CLUB LOUNGE - KIDS MENU

TOASTED SANDWICHES
* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries.

HICKORY HAM (P)
With chocolate sauce
R50

CHICKEN MAYONNAISE
R60

TUNA MAYONNAISE
Cheddar melt
R60

MAINS
* Your choice of white, brown or rye bread. Served with shoestring fries or sweet potato fries.

CRUMBED CHICKEN STRIPS
R60

CRUMBED FISH GOULIONS
R60

MINI CHEESE BURGER
R60

MINI CHICKEN FILLET BURGER
R60

PIZZA PIE (V, N)
Folded pizza with mozzarella and tomato
R55

PAN SEARED HAKE
R60

SWEET TOOTH
(For the Tooth Fairy)

MINI BELGIAN WAFFLE
Vanilla ice cream and maple syrup
R35

VANILLA ICE CREAM
2 scoops of ice cream and chocolate sauce
R25

MILKSHAKES
CHOCOLATE
VANILLA
STRAWBERRY
R35 each
DINING AT FANCOURT

At Fancourt the appreciation of good food and wine is regarded almost as highly as the game of golf. As such, the estate’s four restaurants each caters to a different occasion, from relaxed family suppers to more bespoke experiences with fine wines to match.

Reservations for dinner are essential. Dial extension 9 for reservations or the restaurants may be contacted directly after 15:00.

HENRY WHITES:
Dinner: 19:00 – 22:30
Reservations: 20535

LA CANTINA:
La Cantina serves hotel breakfast daily.
Breakfast: 06:30 – 10:30 Daily
Dinner: 18:00 – 22:30 Daily
Reservations 20538

MONET’s
Breakfast and Lunch: 07:00 – 17:00 Daily
Reservations: 20539
Dress Code: Smart casual in all above restaurants

CLUB LOUNGE:
Operating Times: 10:00 – 00:00
Reservations: 20531
Dress code: Golf attire and smart casual.

Service Charge is not included. Prices are inclusive of VAT at 14%.

IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES PLEASE INFORM YOUR WAITER

Dishes are subject to season changes.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.
## BANQUET BAR MENU

### MILK SHAKEs
Chocolate, Vanilla or Strawberry  R32

### SOFT DRINKS
- Fruit Juice  R22
- Coke, Diet Coke, Sprite  R27
- Mineral Mixers (200ml cans)  R24
- Red Bull  R52
- Cordials (per tot)  R8

### DOM PEDRO/COFFEES
Kahlua, Irish, Frangelico  R28

### MINERAL WATER
- Fancourt 500ml  R22
- Fancourt 1L  R32

### BEERS
- Castle, Pilsner, Black Label  R26
- Castle Lite, Millers  R30
- Amstel, Windhoek Lager  R31
- Heineken, Peroni  R33

### Ciders/Spirit Coolers
- Savannah  R32
- Hunters  R34
- Brutal Fruit  R33
- Smirnoff Spin  R33

### RUM
- Red Heart  R20
- Malibu  R20
- Bacardi  R20
- Spiced Gold  R20

### SHERRY
- Sedgewick’s Old Brown Sherry  R14
- Monis Sherry

### LIQUEURS
- Amarula  R22
- Kahlua  R28
- Jägermeister  R31
- Lovoka Caramel  R36
- Jose Cuevo Gold/Silver  R25
- Butlers Peppermint  R18
## BANQUET BAR MENU

### GIN/CANE/VODKA
- Gilbeys R22
- Gordons R27
- Tanqueray R24
- Mainstay R52
- Smirnoff 1818 R8
- Absolut R29

### WHISKY
- Bells R27
- Southern Comfort R27
- Jameson R36
- Jack Daniels R36
- Johnny Walker Black R54

### VERMOUTH
- Underberg R24
- Martini Range R24
- Campari R46

### BRANDY
- Klipdrift R27
- Richelieu R22

### BEVERAGES

### WINE
# BANQUET WINELIST

## GLASS WINE 175ML

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L’Ormarins, Brut NV</td>
<td>R58</td>
</tr>
<tr>
<td>Graham Beck, Brut NV</td>
<td>R68</td>
</tr>
<tr>
<td>Graham Beck, Brut Rosé NV</td>
<td>R68</td>
</tr>
<tr>
<td>Klein Steenberg, Sauvignon Blanc</td>
<td>R50</td>
</tr>
<tr>
<td>Waterford, Pecan Stream, Sauvignon Blanc</td>
<td>R55</td>
</tr>
<tr>
<td>Tokara, Chardonnay</td>
<td>R60</td>
</tr>
<tr>
<td>Jordan, Chameleon, Rosé</td>
<td>R50</td>
</tr>
<tr>
<td>Hartenberg, Doorkeeper, Shiraz</td>
<td>R55</td>
</tr>
<tr>
<td>Klein Steenberg, Cabernet Sauvignon</td>
<td>R55</td>
</tr>
<tr>
<td>Graham Beck, The Game Reserve, Merlot</td>
<td>R58</td>
</tr>
<tr>
<td>Waterford, Pecan Stream, Pebble Hill</td>
<td>R60</td>
</tr>
</tbody>
</table>

## METHODE CAP CLASSIQUE (MCC)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L’Ormarins, Brut Classique NV</td>
<td>R320</td>
</tr>
<tr>
<td>Graham Beck, Brut NV</td>
<td>R330</td>
</tr>
<tr>
<td>Boschendal, Brut NV</td>
<td>R380</td>
</tr>
</tbody>
</table>

## MCC ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Villiera, Tradition, Brut Rosé</td>
<td>R285</td>
</tr>
<tr>
<td>Graham Beck, Brut Rosé</td>
<td>R355</td>
</tr>
</tbody>
</table>

## CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët and Chandon, Brut</td>
<td>R1485</td>
</tr>
<tr>
<td>Veuve Clicquot, Ponsardin, Brut</td>
<td>R4125</td>
</tr>
<tr>
<td>Taittinger, Reserve, Brut</td>
<td>R1750</td>
</tr>
</tbody>
</table>

## CHAMPAGNE ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët and Chandon, Brut Rosé</td>
<td>R2200</td>
</tr>
<tr>
<td>Billecart-Salmon, Brut Rosé</td>
<td>R5500</td>
</tr>
</tbody>
</table>

## RETIEF GOOSEN

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Goose, Sauvignon Blanc</td>
<td>R170</td>
</tr>
<tr>
<td>The Goose, Shiraz</td>
<td>R215</td>
</tr>
<tr>
<td>The Goose, Cabernet Sauvignon</td>
<td>R225</td>
</tr>
</tbody>
</table>

## ERNIE ELS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ernie Els, Clubhouse Selection</td>
<td>R175</td>
</tr>
<tr>
<td>Ernie Els, The Big Easy White</td>
<td>R235</td>
</tr>
<tr>
<td>Ernie Els, The Big Easy Red</td>
<td>R360</td>
</tr>
<tr>
<td>Ernie Els, Merlot</td>
<td>R410</td>
</tr>
</tbody>
</table>

## WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Klein Steenberg Sauvignon Blanc</td>
<td>R135</td>
</tr>
<tr>
<td>Waterford, Pecan Stream Sauvignon Blanc</td>
<td>R180</td>
</tr>
<tr>
<td>Waterford Elgin</td>
<td>R275</td>
</tr>
<tr>
<td>Buitenverwachting Sauvignon Blanc</td>
<td>R280</td>
</tr>
<tr>
<td>Jordan Chardonnay</td>
<td>R265</td>
</tr>
<tr>
<td>Tokara Chardonnay</td>
<td>R230</td>
</tr>
<tr>
<td>Waterford Estate Chardonnay</td>
<td>R475</td>
</tr>
<tr>
<td>Cederberg Chenin Blanc</td>
<td>R230</td>
</tr>
<tr>
<td>Mulderbosch, Steen Op Hout Chenin Blanc</td>
<td>R220</td>
</tr>
<tr>
<td>Ken Forrester, Reserve</td>
<td>R285</td>
</tr>
</tbody>
</table>

## WHITE BLENDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jordan, Chameleon, White</td>
<td>R175</td>
</tr>
<tr>
<td>Haute Cabnière, Chardonnay/Pinot Noir</td>
<td>R220</td>
</tr>
<tr>
<td>Creation</td>
<td>R285</td>
</tr>
</tbody>
</table>

## RIESLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thelema, Rhine Riesling</td>
<td>R200</td>
</tr>
</tbody>
</table>

## BEVERAGES
# BANQUET WINELIST

## RED WINE CAPE BLENDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kanonkop, Kadette</td>
<td>R260</td>
</tr>
<tr>
<td>Rupert &amp; Rothchild, Classique</td>
<td>R395</td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Klein Steenberg Cabernet Sauvignon</td>
<td>R180</td>
</tr>
<tr>
<td>Graham Beck, Game Reserve, Cabernet</td>
<td>R250</td>
</tr>
<tr>
<td>Fleur Du Cap Unfiltered Cabernet Sauvignon</td>
<td>R385</td>
</tr>
<tr>
<td>Alto Cabernet Sauvignon</td>
<td>R580</td>
</tr>
<tr>
<td>Allesverloren Cabernet Sauvignon</td>
<td>R600</td>
</tr>
<tr>
<td>Graham Beck, The Game Reserve Merlot</td>
<td>R275</td>
</tr>
<tr>
<td>Jordan Merlot</td>
<td>R350</td>
</tr>
<tr>
<td>Fleur Du Cap Unfiltered Merlot</td>
<td>R385</td>
</tr>
<tr>
<td>Rust en Vrede Merlot</td>
<td>R650</td>
</tr>
<tr>
<td>Hartenberg, The Doorkeeper, Shiraz/Syrah</td>
<td>R230</td>
</tr>
<tr>
<td>Graham Beck, The Game Reserve Shiraz/Syrah</td>
<td>R240</td>
</tr>
<tr>
<td>Raka, Biography Shiraz/Syrah</td>
<td>R350</td>
</tr>
<tr>
<td>Jordan, The Prospector</td>
<td>R370</td>
</tr>
<tr>
<td>Graham Beck, The Game Reserve Pinotage</td>
<td>R230</td>
</tr>
<tr>
<td>Raka Pinotage</td>
<td>R230</td>
</tr>
<tr>
<td>Haute Cabrière, Unwooded Pinot Noir</td>
<td>R230</td>
</tr>
<tr>
<td>Thelema, Sutherland Pinot Noir</td>
<td>R300</td>
</tr>
</tbody>
</table>

## BORDEAUX BLENDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jordan, Chameleon</td>
<td>R200</td>
</tr>
<tr>
<td>Rustenberg RM Nicholson</td>
<td>R260</td>
</tr>
<tr>
<td>Hermanuspietersfontein, Kleinboet</td>
<td>R400</td>
</tr>
<tr>
<td>Anthonij Rupert, Optima</td>
<td>R475</td>
</tr>
<tr>
<td>Rustenberg, John X Merriman</td>
<td>R480</td>
</tr>
<tr>
<td>Iona One Man Band</td>
<td>R540</td>
</tr>
</tbody>
</table>

## ROSÉ AND BLUSH WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jordan, Chameleon, Rosé</td>
<td>R170</td>
</tr>
<tr>
<td>Graham Beck, Gorgeous</td>
<td>R175</td>
</tr>
</tbody>
</table>