



THE EDGE MOUNTAIN RETREAT

STARTERS

Local homemade forest mushroom & feta ravioli with a rosemary cream
R85

Twice baked parmesan soufflé served with toasted homemade ciabatta, preserved
figs, toasted nuts & garden greens
R80

Soup of the day served with toasted ciabatta
R75

Chicken livers nestled on toasted ciabatta smothered in peri-peri cream
R70

Greek salad with feta, olives, cucumber, onion & green pepper;
drizzled with olive oil, lemon and oregano.
Full Portion R95 - Half portion R50

MAIN

Burgers: 200g Homemade Beef patty or chicken breast; with fresh lettuce, onion and tomato, served with pickles, tomato sauce, mustard and mayo on a homemade ciabatta bun prepared in our wood fired pizza oven.

R120

Add cheese/ bacon / egg /avo/ pineapple each at R20

Deep water hake poached in white wine & parsley cream; served with roasted baby tomatoes & sautéed potatoes.

R165

Pan seared duck breast served with a citrus explosion, pomme purè & seasonal vegetables.

R155

300g Prime matured sirloin steak; served with a sauce of your choice (Mushroom, Pepper or Garlic) & hand cut fries

R190

Cape Malay chicken curry served on a bed of fluffy basmati rice with toasted almonds topped with a crispy poppadum and side serving of cucumber and fresh coriander yoghurt.

R180

Slow braised venison shank cooked in a creamy tomato sauce & flavoured with smoked paprika, all spice, bay leaf & garlic, served with sautéed potatoes & vegetables.

R220

Tagliatelle: Hogsback smoked trout/white wine cream /capers.R110

Bolognese with pecorino cheese. R130

Chicken /mushroom / onion/ cream.R125

PIZZA

Classic Pizza Margherita"-Represents the Italian flag- red, white, and green. Tomato paste, mozzarella, Basil
R80

"Mexicano"- Spiced ground beef, corn, cheddar, sour cream, Jalapeno, avocado (when in season), fresh onion, mozzarella, tomato & garlic
R170

"Smoked Chicken" -Smoked chicken, mayo, avocado (when in season), mozzarella, caramelised onion, tomato & garlic
R150

"Anchovy"- Anchovies, olives, capers, mozzarella, tomato & garlic
R160

"Springbok"- smoked springbok carpaccio, caramelised onion, mushrooms, parmesan, aioli, mozzarella, tomato and garlic.
R165

FROM THE WOOD FIRE

Asian style pork ribs with ginger, garlic, paprika, soya and palm sugar served with homemade fries and coleslaw.

300g R160
600g R220

Homemade pies served with homemade fries and Greek salad.

Venison and mint-R130 / Chicken and mushroom

R120

VEGAN AND VEGETARIAN

Plant based burger with fresh tomato, lettuce, onion, tomato sauce, mustard, vegan mayo and pickles served on a homemade bun with fries and coleslaw .(Vegan)R120
Add cheese/pine apple/egg/avo R20

Homemade mushroom and butternut pie served with fries and salad R120(vegan)
Add feta R20

Vegetarian pizza with mushrooms, avocado, caramelised onion ,tomato ,garlic , feta
and mozzarella
R150

Vegan pizza –replace cheese with cauliflower “Cheese”
R150

Curried baby marrow and coconut milk soup served with toasted ciabatta,
caramelised onions and butternut.
R110

Sautéed potatoes served with cauliflower cheese and roasted tomatoes.
R140

Vegan Dhal Buddha bowl with sautéed potato, basmati rice, avocado, tomato salsa
and chutney served with crispy rice noodles.
R145

French toast stack with mushrooms in a creamy mustard sauce.
R140

DESSERTS.

“Pavlova” Homemade Meringue filled with Hogsback berries, lemon curd, served
with homemade vanilla ice cream

R85

Trio of homemade ice cream

R65

Malva pudding with an apricot glaze served on a bed of crème anglaise &
homemade vanilla ice cream

R65

Baked Belgian chocolate fondant with homemade vanilla ice cream

R80