



CASUAL DINING

Garden Menu

LIGHT MEALS

Soup of the Day R70

Hearty soup, prepared fresh daily, served with bread and butter. Please enquire from your friendly waitron.

Gochujang Chicken Wrap R125

Spicy Gochujang Korean BBQ chicken, sautéed garden julienne vegetables in tortilla wrap served with fries.

Drakensberg Smoked Trout Niçoise Salad R165

Cold smoked wild trout, soft boiled egg, heirloom tomatoes, anchovies, freshly picked green beans, new potatoes, Kalamata olives, English cucumber, herb vinaigrette.

Quinoa Plant-Based Bowl R115

Spiced chickpeas and quinoa, freshly picked red onion, marinated tomatoes, English cucumber, broccoli, roasted marinated peppers, shredded garden cabbage, lemon vinaigrette.

Pineapple and Cashew Nut Salad R105

Grilled pineapple, toasted cashew nuts, kidney bean pulp, roasted marinated garden peppers, tomato chilli dressing.

SANDWICHES

Pulled Pork on Ciabatta R140

Smoked and braised free range Boston butt, pulled and tossed in Texan styled BBQ sauce, topped with citrus slaw on grilled Windmills ciabatta, served with fries.

Steak Sandwich R145

Brahman Hills veld reared free range grilled black peppered beef, red onion marmalade, garden rocket, brie cheese, grain mustard aioli on toasted Windmills baguette.

Cheese and Tomato R85

Heirloom tomato, sharp cheddar, homemade basil pesto on choice of artisanal Windmills bread, served with fries.

Chicken Mayo R115

Moore's-Pitt free range chicken mayo on choice of artisanal Windmills bread, served with fries.

Ham and Cheese R115

Double oak smoked lean Gypsy ham, medium hard Swiss Emmenthal on choice of artisanal Windmills bread, served with fries.

Freshly prepared artisanal bread selection: white bread, brown bread, rye bread, sour dough, ciabatta, seed bread.

Additions: side salad R35 | Free range fried egg R15 | streaky bacon R22 | avocado R22 sharp cheddar R22

Menu selection is based on seasonality and availability of local fresh produce. Menu items and above selections may change on Chef's discretion and without update to the above menu sample.



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DESSERT

Cake of the Day R85

Speciality cakes prepared by our special pastry chefs, please enquire from your friendly waitron.

Lemon Meringue R85

Cheese Plate R155

Assorted cheeses served with preserves and house made water biscuits.

Assorted Muffins R20

Scones R15

Croissant R18

Condiments Tray R22

Butter, berry compote, Chantilly cream, cheese, Confiture

HOT BEVERAGES

Filter Coffee R25

Americano R34

Espresso R24

Cappuccino R38

Café Laté R34

Hot Chocolate R40

Milo R40

Rooibos R25

Ceylon R25

Earl Grey R28

English Breakfast R28

Ginger and Honey R28

Chamomile Tea R30

Berry Explosion R28

Voyage India Chai R30

Peppermint R30

Lemon and Ginger R30

Pure Green Tea R30

Four Red Fruits R28

Vanilla R28

CLASSIC MILKSHAKES

Chocolate Milkshake R45

Banana Milkshake R45

Vanilla Milkshake R45

Strawberry Milkshake R45

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