

*Hacklewood Hill*  
COUNTRY HOUSE  
★ ★ ★ ★ ★  
THE RESTAURANT

*Philosophy*

*All good things in life take time. A fine bottle of wine takes time to mature into a treasured vintage, to be enjoyed with good company and a memorable meal. As with good food it takes time, dedication and patience to create a great chef. Using only the finest, freshest ingredients we aim to create a culinary experience never to be forgotten.*

*My menus are inspired by every-day life and the quest to try exciting new dishes, flavours and combinations. I invite you to savour a culinary piece of art created by the passionate Hacklewood Hill Country House kitchen staff.*

*We pride ourselves in delivering only the highest levels of quality and service and so, it gives me and my dedicated team the greatest pleasure to ensure every moment of your stay at Hacklewood is most memorable and relaxing.*

*Bernice Warner*  
*Executive Chef*

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*Starters*

*Duo of Soup*

Spicy carrot and Butternut Soup  
Drizzled with a coriander infused oil

*R38*

*Prawn Risotto*

Risotto enhanced with prawns and creamy parmesan,  
served with a crispy bacon wafer and rocket salad

*R55*

*Baby Spinach and Apple Salad*

Marinated baby spinach, crisp apple, roasted cherry tomatoes  
and blue cheese, finished with a walnut vinaigrette

*Starter size: 45*

*Main size: 85*

*Rustic Tartlet*

Brie cheese, fresh basil leaves and sticky red onion and plum marmalade  
set on flakey pastry and served with baby salad greens  
topped with springbok Carpaccio  
and finished with a vanilla balsamic reduction

*R 68*

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❧ *Mains* ❧

*Braised Lamb and Black Cherry Ragout*

Served in a light puff pastry round, accompanied with roasted vegetables and whole grain mustard creamed potatoes

*R142*

*Pan Fried Ocean Catch*

Set on chive crushed potatoes, topped with a tomato, onion and garlic remoulade and served with steamed green vegetables

*R96*

*Matured Beef Fillet*

Served with a mélange of sautéed wild mushroom, red onion and potato rosti and finished with a red wine and rosemary reduction

*R138*

*Ratatouille*

Thin layers of vegetables smothered in a tomato and basil concasse, topped with gratinated parmesan and served with a garden salad

*R 85*

*Parmesan and Herb Encrusted Chicken Breast*

Set on butternut discs and accompanied by creamed spinach, smothered with sauce soubise

*R94*

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❧ *Desserts* ❧

*Pineapple and Toffee Tart-Tan*

Topped with home made vanilla pod ice cream  
and a butter brandy sauce

*R38*

*Trevington Brûlée*

Classic vanilla pod infused crème brûlée  
served with home made biscotti

*R42*

*Peanut Caramel Ice Cream*

Complemented with dark chocolate ganache drops  
and finished with a nut brittle

*R42*

*Warm Chocolate Fondant*

Accompanied by a dollop of lavender infused cream  
and served with fresh berries

*R48*

*South African Cheese Board*

An assortment of local cheese accompanied by an assortment  
of savoury biscuits and home made preserves

*R72*