



Hacklewood Hill
COUNTRY HOUSE

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THE RESTAURANT

Starter

Creamy Vegetable Soup

Topped with Parmesan Croutons & Micro Greens

R80

Goats Cheese Mousse

Served with homemade Pickles, Honey, Black Pepper & Toasted Crostini

R85

Venison Carpaccio

Served with Mixed Greens, Red Onion, Cherry Tomato, Parmesan Shavings, Cajun Crisps & Balsamic Reduction

R95

Main

Beef Fillet

Served with Wilted Spinach, Roasted Cherry Tomatoes, Brown Mushroom & Blue Cheese and Artichoke Sauce, Finished with Balsamic Reduction

R250

Moroccan Rubbed Pork Neck

Served with Sautee Potatoes, Wilted Spinach, Seasonal Vegetables & Finished with Chimichurri & Sauce Vierge

R240

Prawn & Mussel Linguine

Prawns & Mussels in a rich Tomato Base Topped with Parmesan Shavings, Lemon Zest & Micro Greens

R230

Brown Mushroom & Spinach Risotto

Topped with Parmesan Shavings, Truffle Oil & Toasted Seeds

R185

Dessert

Pear & Strawberry Tart

Pear & Strawberry Frangipane Tart served with Fresh Berries & Raspberry Ice Cream

R80

Passionfruit Crème Brûlée

Served With Vanilla Crumble, Passionfruit Coulis, Fresh Berries & Biscotti

R80

Eton Mess

Delicate Meringues served with Mocha Crème, Brownie Bites, Mixed Berry Compote & Fresh Berries

R95

