

BREAKFAST MENU

Served until 11:00 daily

Freshly Baked Butter Croissant served with

- A Hillcrest jam of your choice & cheese. **R58**
- Bacon and cheese **R68**
- Scrambled egg and cheese **R70**
- Scrambled egg, bacon and cheese **R90**

Healthy Homemade Muesli & Yoghurt **R62**

(G.F. V) Homemade wheat free muesli, with homemade yoghurt, mixed berry compote and fresh seasonal berries if available (contains oats)

Blueberry & Raspberry French Toast **R95**

With blueberry compote & fresh raspberries in season. Drizzled with golden syrup. Served with bacon, pecan nuts, raspberry jam and fresh green leaves.

Three Egg Omelette **R99**

- Sautéed tomato, mushrooms, mild cheddar cheese with a slice of homemade bread
- Sautéed bacon, tomato, mild cheddar cheese and a slice of homemade bread **R99**

Savoury Hazelnut Waffle **R95**

Served with bacon, cherry tomatoes, avocado cream, drizzled with golden syrup.

Melon & Ginger Eggs Benedict **R115**

Two poached eggs on a toasted homemade English muffin served with smoked salmon trout **OR** bacon. Topped with hollandaise sauce and melon & ginger jam

The Berry Farmer's Breakfast **R135**

Choice of scrambled or fried eggs with bacon, beef sausage, grilled tomato, roasted potato, sautéed onions, mushrooms. Served with homemade bread and a Hillcrest Berry Orchards jam.

ALL DAY MEALS

Served from 11h00 to 16h00

- Soup Of The Day (V)** **R45**
A choice of hot soups. Served with homemade bread
- Falafel & Keftes Duo** **R65**
Chickpea falafels infused with roasted coriander, cumin and cardamom and mediterranean herbed meatballs served with tzatziki and tomato chutney
Vegetarian option: only falafels
- Tapas and cheese platter for 2** **R175**
A selection of Cheeses accompanied by Hillcrest cheese jams and preserves. Served with homemade pestos, humus, balsamic olives and melba toast
- Quiche of the day** **R80**
Please ask your waiter for the choice of the day. Includes a Vegetarian option. Served with salad OR chips. (Allow for 20-25 minutes cooking time)
- Savoury Hazelnut Waffle** **R95**
Served with bacon, cherry tomatoes, avocado cream, drizzled with golden syrup
- Roasted Butternut & Labneh salad** **R79**
Mixed crisp lettuce with roasted butternut, sundried tomato, pickled garden greens and pan fried lemon & herb labneh cheese. Served with a honey and mustard dressing. Vegan option remove labneh cheese
Add Bacon **R96**
- Seafood Chowder** **R95**
Hake, smoked snoek and shrimps in a creamy white wine sauce with garlic, onion and finely chopped fresh celery & carrot. Topped with a grilled prawn.
Served with toasted baguette slices

ALL DAY MEALS

Served from 11h00 to 16h00

Beef & Vegetable Lasagne **R165**

Beef & vegetable lasagne layered with a creamy roast garlic sauce and tomato fondue. Topped with parmesan and served with a fresh garden salad

Tramezzini's

Served with a side salad or homemade fries

- **Roast Vegetable**

R110

Roasted green peppers, onion and zucchini with Cheddar cheese and Cape Gooseberry chutney.

- **Pulled Pork Tramezzini**

R135

Pulled pork with fried onions, peppers and Hillcrest Sweet & Sour blackberry relish

- **Chicken & Cheddar**

R140

Char grilled chicken breast with cheddar and Hillcrest Apple & Kumquat chutney

Gooseberry & Coconut Chicken Burger

R145

A grilled free range chicken fillet topped with spicy gooseberry chutney, coconut flakes, cheddar cheese, garlic and peppadew on a homemade bun. Served with a salad garnish and hand cut fries

Hillcrest Raspberry Beef Burger

R160

Homemade 100% beef burger topped with caramelised onions, garnish and cheddar cheese and wholegrain mustard mayonnaise. Served with hand cut fries & battered onion rings.

Vegetarian burger

R138

Marinated brown mushroom, grilled aubergine, zucchini, peppers and onion, topped with tomato chutney and cream cheese. Served with hand cut or sweet potato fries and onion rings

LUNCH MENU

Served from 12h00 to 16h00

Chicken Curry

R150

Malay style chicken and vegetable curry served with savoury rice, coconut, Hillcrest apricot chutney and a crisp poppadom

Homemade Chicken & Mushroom Pie

R110

Free range chicken topped with puff pastry. Served with vegetable stir-fry and fresh herbs (Baked to order: Please allow for 20-25 minutes cooking time)

Cape Malay Bobotie

R120

A traditional dish served with turmeric & raisin basmati rice, tomato & cucumber sambal, toasted coconut flakes and Hillcrest homemade chutney

Pasta of the Day

R120

Please ask your waiter/waitress for details

Vegetarian option

R90

Pork Schnitzel

R162

Pork loin flattened and rubbed with fresh herbs from our garden. Crumbed and perfectly seasoned with a choice of cheese or mushroom sauce. Served with roast veg and a choice of chips or rice.

Fish Cakes

R120

Crispy roasted fennel and rosemary fishcakes served with an oriental sauce, creamy polenta cake, spicy sweet tomato relish and roast vegetables

SIDE ORDERS

Simple salad (raspberry vinaigrette on the side)

R15

Seasonal stir fry vegetables

R20

Hand-cut fries OR Sweet potato fries

R40

SOMETHING SWEET

Belgian Chocolate Brownie **R45**

Moist chocolate brownie with hazelnuts.
Served with raspberry compote and vanilla ice cream

Apple Crumble **R65**

Classic homemade apple crumble served with
cream or ice cream

Blueberry Pancakes **R59**

2 deliciously thin pancakes filled with blueberry
compote & cream. Topped with fresh berries in season
and sprinkled with cinnamon & sugar

Trio of home made Ice Creams **R65**

3 Scoops of handcrafted ice cream. Fig & raisin,
Blackcurrant, Strawberry & choc chip,
Marmalade & brandy

Homemade Berry Pies **R65**

with sweet crust pastry served with cream or ice cream.
Choose from: *Blueberry* or *Blackcurrant & Apple*

Sweet Waffle **R69**

A hazelnut & cinnamon waffle served with blueberry
compote, fudge crumbs & berry garnish.

Chocolate Croissant **R53**

Delicious French croissant filled with dark chocolate

Almond Croissant **R53**

Delicious French croissant with an almond filling.

TEA TIME FAVOURITES

Served throughout the day

Lemon Meringue Pie **R49**

Classic lemon tart with a ginger & coconut crust topped with meringues and strawberry chips

Bread & Butter pudding **R52**

Butter croissants layered with butterscotch, vanilla and cinnamon custard.

Traditional Carrot Cake **R48**

With pecan nuts, poppy seeds and cream cheese icing. Served with a scoop of vanilla ice cream

Berry Muffins **R49**

Two muffins (blueberry and/or raspberry), two Hillcrest jams of your choice (see the back page of the menu) & cheese

Home Baked Scones **R62**

Two scones, butter, cream **or** cheese, two Hillcrest jams of your choice (see the back page of the menu)

“Devonshire” Scones **R68**

Two scones, Jenny’s clotted cream from Robertson , two Hillcrest jams of your choice

“Clotted Cream” is made by heating up double cream with a high percentage of butter fat. The milk solids separate to the bottom and the rich, creamy, buttery clotted cream is skimmed off.

Our signature Baked Cheesecake (G-F.without biscuit) **R79**

This rich and creamy decadent portion is not for the faint hearted. Served with a shortbread biscuit, cream or ice cream and drizzled with our raspberry, blackberry, cape gooseberry or cherry coulis.