

"STORY OF THE OLD OAK"

It's all about family, fun, and a truly memorable dining experience.

Overlooking the award-winning golf courses, the name 'The Old Oak' pays tribute to the grand oak tree that once was. It is a symbol that showcases the Club's abundant offerings, history, tradition, values, and service as a destination that offers something to everyone.

When visiting 'The Old Oak', members, residents, and patrons will enjoy our legendary hospitality, meticulous attention to detail, great service, succulent food, and incredible wine.

It is here where you will truly experience the feeling of Royal, with a sense of nostalgia, whilst at the same time creating new memories. 'The Old Oak', with all the stories it could tell, now starts a new chapter and is a constant reminder to always look to the horizon with the spirit of 'Ubuntu'.

Throughout your dining experience, there are remnants of the grand oak, paying tribute to a moment in time with all the majestic memories that it brought. The meticulous attention to detail consolidated into everything you touch, smell, hear, taste, and see surpasses expectations and delivers a well-conducted orchestra of relaxed dining.

"The desire for a 'family restaurant' that also provides quality and wholesome meals, together with a state-of-the-art playground and dining facilities, was the inspiration for the establishment. Focusing on the well-being of the entire family and involving our 'chefs' in all activities seems like the perfect inspiration. Our mouth-watering menu is designed around contemporary Mediterranean flavours, yet is flexible enough to stay up to date with the latest trends and our authentic food philosophy. We invite you to share in the legacy now and for future generations."

Ransley Pietersen, Executive Chef



STARTERS

Squid	R120
<i>Deep fried Spiced Squid, Salsa Verde Dressing, Garlic Emulsion, Charred Lemon, Raddish</i>	
Beef Tartare (N)	R110
<i>Pecan Nut Puree, Melba Toast, Capers, Spekboom, Chilli Aioli</i>	
Buttermilk Cauliflower (V)	R80
<i>Buttermilk Drench, Curry Ranch Sauce, Atchar Oil</i>	
Fried Halloumi (V)	R89
<i>Smoked Red Pepper Puree, Onion Jam, Tahina, Deep Fried Chickpeas, Pea Tendrils</i>	
Lamb Koftas	R95
<i>Harissa Labneh, Pickled Red Onion, Compressed Cucumber, Mint, Lime</i>	
Baba Ghanoush Arancini (V)	R85
<i>Fired Aubergine Risotto, White Aubergine Puree, Red Pepper Puree, Wood Sorrel</i>	
Pork Shish Kebab	R80
<i>Sambals, Calabrese Chilli, Homemade Roti</i>	
Snoek Fish Cakes	R85
<i>Confit Thyme Apricot, Citrus Aioli, Nasturtium Paste</i>	
Falafel Bruschetta (V)	R80
<i>Mojo Rojo Sauce, Hummus, Homemade Ricotta, Mint, Pickled Red onion</i>	
Charcuterie Board	R105/p
<i>A selection of our finest cheeses, cured meats and preserves</i>	
Bread Basket	R55/p
<i>Foccacia, Sourdough, Ciabatta, Bokkom Butter, Slaphakskeentjies, Sundried Tomato Paste</i>	

Please notify your waiter of any dietary requirements and food allergies before placing your order.

We endeavor to always ensure that we adhere to fulfilling these requirement however there may be traces of nuts, eggs and dairy.



MAIN COURSE

300g Beef Short Rib	R170
<i>Slow Braised in Mushroom Demi-Glace, Porcini, Onion Puree</i>	
300g Beef Ribeye	R185
<i>Warm Gazpacho, Marinated Heirloom Tomatoes, Wild Rocket, Chimichurri</i>	
200g Lamb Rump	R210
<i>Slow Cooked Cassoulet, Pancetta, Salsa Verde, Pea Tendrils</i>	
Osso Bucco	R160
<i>Slow Cooked Beef Shin, Pecorino Mash, Pickled Mustard Seed, Gremolata</i>	
Half Deboned Chicken	R150
<i>Spicy Aubergine Chutney, Piadina Bread, Marinated Peppers, Kalamata Olives, Wild Rocket</i>	
Slow Braised Pork Neck	R145
<i>Saffron Risotto, Gremolata, Compressed Apple</i>	
Seabass	R175
<i>Braised Fennel, Citrus Aioli, Smoked Red Pepper Puree</i>	
Confit Duck Leg (N)	R180
<i>Pearl Barley Risotto, Cauliflower Puree, Gremolata, Pine Nuts, Jus</i>	
Potato Gnocchi (V)	R140
<i>Black Garlic Puree, Aubergine Puree, Mushroom, Pangritata</i>	
Wagyu Burger	R160
<i>Brioche Bun, Confit Onion, Emmental Cheese, Ponzu Mayo, Truffle Chips</i>	
Lasagne	R145
<i>Ragout, Grana Padano Bechamel</i>	

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SIDES

Tenderstem Broccoli	R40
Heirloom Carrots	R40
Caprese with Fior Di Latte	R70
Pumpkin Tart (N)	R50
Truffle, Rosemary & Grana Padano Chips	R50

SALADS

Grain Super Food	R85
<i>Quinoa, Cous Cous, Lentils, Butternut, Avocado, Mint, Yoghurt, Rocket, Pumpkin Seed</i>	
Classic Tabbouleh	R75
<i>Harissa, Sweet Piquanté Peppers, Minted Dressing, Feta Cheese</i>	
Beetroot (N)	R80
<i>Carpaccio of Beetroot, Pickled Roots, Pistachio Nuts, Goat Cheese, Mixed Greens</i>	
Chopped Greek Salad	R65
<i>Mixed Peppers, Red Onion, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Chickpeas</i>	
Optional Extra:	R50
<i>Chicken Breast/Grilled Halloumi</i>	

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Our Classic Wood-Fired Neapolitan Style Pizza is made from imported 00' Farina Flour, proofed for 36 hours with our signature sourdough starter culture, then hand stretched and baked in a 400°C oven. A truly magnificent art thus we celebrate the dough and not the topping...All our pizzas are topped with medium-fat mozzarella to ensure a lighter and much more delicate finish..

PIZZA

Bubble Bread (V)	R75
<i>Olive Oil, Crispy Rosemary, Sundried Tomato, Skordalia</i>	
Margherita Classic (V)	R105
<i>Napoletana Sauce, Oregano, Basil, Slow Roasted Tomatoes, Bocconcini</i>	
Butternut (V)	R125
<i>Napoletana Sauce, Marinated Courgettes, Ricotta, Mixed Peppers, Mint</i>	
Lamb	R155
<i>Napoletana Sauce, Cumin Spiced Lamb Koftas, Minted Yoghurt, Marinated Chickpeas</i>	
Chicken	R130
<i>Napoletana Sauce, Pan-fried Chicken, Harissa Labneh, Charred Courgettes, Mint, Lemon</i>	
Hearty Beef Ragout	R140
<i>Napoletana Sauce, Bolognese, Smoked Mozzarella, Grana Padano Bechamel</i>	
Skordalia (V)	R115
<i>Potato & Garlic Base, Confit Potatoes, Cream Cheese, Chives, Lemon</i>	
Frutti Di Mare	R185
<i>Napoletana Sauce, Prawns, Mussels, Calabrese Chilli, Parsley, Lemon</i>	
Tartufo (V)	R135
<i>Mushroom Sauce, Pan-fried Mushrooms, Truffle, Gremolata</i>	
Salumi Picante	R145
<i>Napoletana Sauce, Spicy Salami Sausage, Bacon, Olives, Wild Rocket, Gremolata</i>	

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DESSERT

Poached Pear	R75
<i>Chenin Blanc Poaching Liquid, Vanilla, Burnt Caramel, Phyllo Pastry</i>	
Hertzoggie	R70
<i>Star Anise Biscuit, Apricot Leather, Meringue, Stewed Apricot, Coconut Mascapone</i>	
Ice Cream Sandwich (N)	R65
<i>Macaroon Shells, Lemon Olive Oil & White Chocolate Ice Cream</i>	
Panna Cotta	R60
<i>Vanilla, Berries, Honeybush Tea Gel, Raspberry Meringue</i>	
Nougat Cheesecake (N)	R75
<i>Macadamia Praline, Honeycomb, Amarena</i>	
Fallen Oak (N)	R75
<i>Brandy Snap, Mango Custard, White Chocolate Moss, Ricotta, Pistachio, Candied Orange Peel, Apple Blossom, Wood Sorrel</i>	

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KIDS

Build Your Own Pizza with one of our chefs or at your table

Classic Tomato Base & Cheese

R40

Add

Mushroom

R8

Ham

R12

Pineapple

R8

Chicken

R15

Bolognese

R20

Mac & Cheese

R65

Drenched Chicken Tenders & Smileys

R65

Slider Burger & Smileys

R75

Spaghetti & Meatballs

R70

Steak Strips and Smileys

R75

SWEET TREATS

Giant Brownie

R50

Brownie, Marshmallow Fluff

Rice Krispy Treats (N)

R40

Peanut Butter, White Chocolate

Cake Popsicles

R30

Vanilla, Popping Candy

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BREAKFAST MENU

Shakshuka - Sweet Tomato Chutney with lightly poached eggs	R55
Waffle Benedict - Hot Smoked Salmon, dill emulsion and hollandaise sauce	R95
Classic - Bacon, 2 eggs, pork sausage, grilled mushrooms, tomato, spiced cannellini bean	R105
Breakfast Burger - Fennel pork sausage patty, egg, hash, tomato & onion relish	R65
Omelette - Cream Cheese & Chive whipped eggs filled with your choice of the below:	R40
Bacon	R20
Pork Sausage	R18
Potato & Onion Hash	R12
Mushrooms	R15
Cheese (Mozzarella / Cheddar / Emmental)	R18

CONTINENTAL

Tropical - Double Thick Greek Yoghurt, Mint, Granola & Fresh Melon (N)	R70
French Toast - Brioche, Maple Cinnamon Butter, Berry Compote, Crushed Macadamia (N)	R80
Pain Au Chocolat	R40
Almond Croissant (N)	R40

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OPEN SANDWICHES

All Sandwiches served on an option of the following breads - Ciabatta, Rye or Wholewheat

Hummus, Rocket, Sundried Tomato, Feta & a Poached Egg (V)

R65

Bacon, Egg & Emmental Cheese

R70

Hickory Ham & Onion Jam

R60

Pastrami, Mozzarella & Gherkin

R65

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