



# 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 offering, history, tradition, values, service, and 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 its majestic memories that it brought. The meticulous attention to detail consolidated into everything you touch, smell, hear, taste, and see, surpasses expectation, and delivers a well conducted orchestra of relaxed dining.

Our menu celebrates the perfect balance of Mediterranean flare coupled with a South African influence. The focus is on paying tribute to our diverse culture and eating habits, keeping a clean and balanced menu that has something to offer for every palate. We strive to create a memorable dining experience for every guest by composing our menu from the finest quality produce.

"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 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***



# BREAKFAST MENU

Shakshuka	85
Sweet Tomato Chutney. Lightly Poached Eggs. Served on a choice of Ciabatta. Rye or Seed Loaf	
Benedict	95
English Muffin. Hickory Ham. Dill Emulsion. Mustard seed. Hollandaise Sauce	
Substitute Ham for Smoked Salmon	55
Breakfast Burrito	140
Scrambled Egg. Boerie. Potato Hash. Gazpacho. Smashed Avo	
Breakfast Poke Bowl (V)	115
Avocado. Peppadews. Mixed Peppers. Mushrooms. Courgettes. Baby Spinach. Broccoli	
Classic Breakfast	135
Bacon, 2 eggs, Choice of Lamb, Boerewors or Pork Sausage. Mushrooms. Tomato. Spiced Cannellini Bean	
Breakfast Burger	80
Brioche Bun. Beef Patty. Egg, Potato & Onion Hash. Tomato & onion relish	
Omelette- Whipped eggs filled with your choice of the below:	45
Bacon	22
Boerewors 100g	25
Pork Sausage	22
Potato & Onion Hash	15
Mushrooms	23
Cheese (Mozzarella/ Cheddar/ Emmenthal)	25

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 requirements however, there may be traces of nuts, eggs and dairy.



## KIDDIES BREAKFAST MENU

Scrambled Eggs on Toast	45
Toasted Cheese	60
Kiddies Flapjacks	55
Bacon & Egg Burger	65
Yoghurt & Berry Bowl	55
Pork Sausage & Smileys	55

## CONTINENTAL

Tropical	75
<i>Double Thick Greek Yoghurt, Mint, Granola &amp; Fresh Melon</i>	
French Toast	90
<i>Walnut &amp; Cranberry Bread, Maple Cinnamon Butter, Berry Compote, Crushed Macadamia</i>	
Pain Au Chocolat	45
Almond Croissant	45
Butter Croissant	45
Flapjack Stack(4)- Honey. Cinnamon. Cream Cheese	75

## OPEN SANDWICHES

All sandwiches served on an option of the following breads- Ciabatta, Rye or Seeded Loaf

Red Pepper Hummus. Rocket. Feta. Rare Roast Beef. Chilli Oil	145
Smoked Salmon. Rocket. Cream Cheese. Mustard Emulsion. Chives	160
Peri Peri Chicken. Mustard Emulsion. Crispy Onion	135
Prosciutto. Sundried Tomato. Avocado. Harissa. Yoghurt. Rocket	150

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# STARTERS

Tempura Prawn	165
<i>Stella Artois Batter. Samphire. Citrus Emulsion. Mojo Rojo</i>	
Trout Fish Cakes	145
<i>Nasturtium &amp; Coriander Emulsion. Gremolata. Citrus Emulsion</i>	
Buttermilk Cauliflower (V)	95
<i>Buttermilk Drench. Curry Ranch Sauce. Atchar oil</i>	
Margherita Arancini (V)	115
<i>Crispy Basil. Basil Pesto. Oregano Vinaigrette. Bocconcini</i>	
West Coast Mussel & Calamari	185
<i>Grana Padano Cap Classique Cream. Crunchy Chilli. Fennel. Charred Corn</i>	
Halloumi (V)	155
<i>Harissa. Pomegranates. Mint. Yoghurt. Roasted Chickpeas</i>	
Chicken Tikka	125
<i>Roti. Sambals. Calabrese Chilli. Garlic Emulsion. Coriander</i>	
Springbok Carpaccio	165
<i>Parmesan. Citrus Aioli. Chimichurri. Lime- Chilli Oil. Basil Shoots. Rice Cracker</i>	
Bread Basket	40
<i>Ciabatta. Sourdough. Seeded Loaf. Salted Onion Ash Butter. Marinated Onion &amp; Olive</i>	
Optional: Selection of Cheeses	65
<i>Gruyere. Kwaito. Brie. Camembert</i>	
Optional: Selection of cured meats	95
<i>Mortadella Pistachio (N). Prosciutto. Salami</i>	

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## MAIN COURSE

300g Beef Ribeye	295
<i>Bone Marrow. Button Mushrooms. Bordelaise. Parsnips</i>	
Lamb Saddle	315
<i>Cauliflower. Mint &amp; Green Bean Verbena Puree. Garlic. Baby Onions. Nasturtium</i>	
Beef Shortrib	255
<i>Wild Mushrooms. Chimichurri. Carrot Puree. Demi-Glace</i>	
Chicken Supreme	225
<i>Cowboy Butter. Cous Cous. Chickpeas. Yoghurt. Red Pepper Puree. Baby Corn. Mint</i>	
Pork Belly	265
<i>Celeriac Puree. Olive Tapenade. Braised Fennel. Red Amaranth</i>	
Salmon	295
<i>Spinach &amp; Basil Sauce. Roasted Chilli Pumpkin. Compound Anchovy Herb Dressing</i>	
Seafood Risotto	325
<i>Prawn. Mussel. Marinated Heirloom Tomatoes. Parmesan. Peas</i>	
Potato Gnocchi (V)	195
<i>Wild Mushroom Jus. King Oyster Mushrooms. White Aubergine Puree. Pangritata</i>	
Wood Fired Lamb	220
<i>Slow Cooked Ragout. Tagliatelle. Mint. Coriander. Labneh</i>	
Wagyu Burger	225
<i>Brioche Bun. Onion. Ponzu Mayo. Gruyere Cheese. Rocket. Rosemary Garlic Umami Fries</i>	
Porcini Panzarotti (V)	210
<i>Porcini Mushroom. Roasted Pumpkin. Sage. Beurre Noisette. Parmesan</i>	
Aglie e Olio Linguine (V)	165
<i>Olive Oil. Garlic. Calabrese Chilli. Lemon. White Wine. Cherry Tomatoes. Rocket</i>	
Extras: Prawns <b>95</b>   Chicken <b>65</b>   Mussels <b>75</b>	

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## SIDES

Seasonal Greens	50
Slow Roasted Baby Butternut	50
Pumpkin Tart (N)	50
Rosemary Garlic Umami Fries	50
Mashed Potato with Grana Padano and Chives	50
Grana Padano Polenta Fries with Mustard	50

## SALAD

Broccoli & Cauliflower (N) (V)	90
Whipped Feta & Cream Cheese. Red Onion. Pine Nuts. Pepper Flakes. Garlic	
Poke Bowl (V)	89
Baby Corn. Heirloom Tomatoes. Quinoa. Lentils. Red Onion. Artichokes. Mushrooms	
Chopped Greek Salad (V)	80
Mixed Peppers, Red Onion, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber. Avocado	
Classic Caesar	89
Romaine Lettuce. Croutons. Egg Emulsion. Anchovy. Grana Padano Shavings. Red Onion	
Caprese with Fior Di Latte (V) (N)	90
Basil Textures. Tomato Textures. Buffalo Mozzarella. Pine Nuts	
Extras: Prawns <b>95</b>   Chicken <b>65</b>   Mussels <b>75</b>   Halloumi <b>65</b>   Salmon <b>125</b>	

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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 a medium fat mozzarella to ensure a lighter and much more delicate finish.

# PIZZA

Focaccia (V)	90
<i>Olive Oil. Crispy Rosemary. Basil Pesto. Caramelised Onion Cream Cheese</i>	
Margherita Classic (V)	135
<i>Napoletana Sauce. Oregano. Basil. Slow Roasted Tomatoes. Bocconcini</i>	
Butternut (V)	155
<i>Napoletana Sauce. Onion Jam. Camembert. Pea Shoots, Mint</i>	
Braised Lamb Calzone	195
<i>Napoletana Sauce. Slow Cooked Lamb. Calabrese Chilli</i>	
Chicken	175
<i>Napoletana Sauce. Pan-fried Chicken. Harissa. Sundried Tomato</i>	
Shortrib	185
<i>Grana Padano Bechamel. Slow Braised Shortrib. Jus. Chives. Mushroom</i>	
Skordalia (V)	155
<i>Potato &amp; Garlic Base. Confit Potatoes. Cream Cheese. Chives. Lemon</i>	
Seafood	255
<i>Napoletana Sauce. Prawn. Squid. Mussel. Garlic. Basil. Red Onion</i>	
Proscuitto	225
<i>Napoletana Sauce. Parma Ham. Grana Padano. Rocket</i>	
Bacon	185
<i>Napoletana Sauce. Garlic. Rocket. Avocado Puree. Feta Cheese</i>	
Salami Picante	195
<i>Arrabiatta. Garlic. Chilli. Coriander Emulsion. Gremolata</i>	
Sicilian	180
<i>Napoletana Sauce . Anchovy. Capers. Slow Roasted Tomatoes. Garlic. Onion. Basil</i>	

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# DESSERT

Hazelnut Chiffon	95
<i>Candied Hazelnut. Sugar Tuile. Mascarpone. Chantilly. Caramel</i>	
Panna Cotta (N)	95
<i>Lavender. Berry Tea Gel. Coral Tuile. Pistachio. Wood Sorrel. Macerated Berries</i>	
Tiramisu Madeleine	95
<i>Coffee. Mascarpone. Rum. Chocolate Soil. Diplomat Cream</i>	
Cheese & Honey	115
<i>Brie Espuma. Camembert. Melba. Stone Fruit. Amarena. Apricot Sorrel</i>	
Fallen Oak	105
<i>Passion Fruit Coral. Mango Custard. Brandy Snap. Elderflower. Citrus. White Chocolate Cremeux</i>	

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## KIDS

*Build Your Own Pizza with one of our chefs*

Classic Tomato Base & Cheese **65**

Add

*Mushroom* **15**

*Ham* **22**

*Pineapple* **12**

*Chicken* **30**

Mac & Cheese **80**

Fish & Chips **115**

Chicken Strips & Smileys **85**

Chicken or Beef Slider & Smileys **95**

Spaghetti Bolognese **85**

Sirloin & Chips **125**

Cheesy Corn Dog & Smileys **80**

## SWEET TREATS

S'More **80**

*Brownie, Marshmallow Fluff*

Waffle Wedge **75**

*Banana. Caramel. Chocolate Ice Cream.*

Ice Cream Sandwich **70**

*Chocolate Chip Cookie. Milo Ice Cream. 100's & 1000's*

Ice Cream & Chocolate Sauce **75**

*- Milo*

*- Vanilla*

*- Bubblegum*

*- Chocolate*

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