



# 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

<b>Shakshuka</b>				<b>105</b>
<i>Spiced Tomato Chutney. Poached Eggs. Grilled Peppers. Coriander. Red Onion</i>				
<b>Benedict</b>				<b>135</b>
<i>English Muffin. Hickory Ham. Hash Brown. Grilled Tomato. Gruyere. Baby Spinach. Hollandaise Sauce</i>				
	<i>Substitute Ham for Smoked Salmon</i>			<b>65</b>
<b>Breakfast Burrito</b>				<b>150</b>
<i>Scrambled Egg. Bolognese. Potato Hash. Cream Cheese. Avocado</i>				
<b>Breakfast Poke Bowl (V)</b>				<b>135</b>
<i>Avocado. Carrots. Mixed Peppers. Mushrooms. Courgettes. Baby Spinach. Broccoli. Butternut. Poached Eggs</i>				
<b>South African Breakfast</b>				<b>155</b>
<i>Bacon, 2 eggs, Choice of Lamb, Boerewors or Pork Sausage. Mushrooms. Tomato. Potato &amp; Onion Hash.</i>				
<i>Skinny Lamb Chop</i>				
<b>Breakfast Burger</b>				<b>145</b>
<i>Brioche Bun. 150g Beef Patty. Bacon. Egg, Potato &amp; Onion Hash</i>				
<b>Breakfast Baguette</b>				<b>125</b>
<i>Rocket. Emmenthal Cheese. Slow Roasted Cherry Tomatoes. Basil Pesto. Avocado. Fried Eggs</i>				
<b>Omelette- Whipped eggs filled with your choice of the below:</b>				<b>60</b>
<i>Bacon</i>	<b>22</b>	<i>Boerewors 100g</i>	<b>25</b>	
<i>Pork Sausage</i>	<b>22</b>	<i>Potato &amp; Onion Hash</i>	<b>15</b>	
<i>Mushrooms</i>	<b>23</b>	<i>Cheese (Mozzarella/ Cheddar/ Emmenthal)</i>		<b>25</b>

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	60
Toasted Cheese	60
Kiddies Flapjacks	55
Bacon & Egg Burger	65
Yoghurt & Berry Bowl	55
Pork Sausage & Smileys	55

## CONTINENTAL

Tropical	85
<i>Double Thick Greek Yoghurt, Mint, Granola &amp; Fresh Melon</i>	
French Toast	95
<i>Walnut &amp; Cranberry Bread, Maple Cinnamon Butter, Berry Compote, Crushed Macadamia</i>	
Pain Au Chocolat	50
Almond Croissant	50
Butter Croissant	45
Flapjack Stack - 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. Poached Egg. Aubergine Bacon (V)	145
Smoked Salmon. Rocket. Cream Cheese. Mustard Emulsion. Chives	175
Spiced Chicken. Ice Berg Lettuce. Tomato. Bacon. Honey Mustard. Crispy Onion	155
Prosciutto. Sundried Tomato. Avocado. Harissa. Yoghurt. Rocket	175

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# STARTERS

Prawns	195
<i>Basil &amp; Spinach Sauce. Charred Corn Salsa. Chickpeas</i>	
Salmon Fish Cakes	155
<i>Mojo Rojo. Lime. Coriander. Caviart. Seaweed. Baby Corn</i>	
Mushroom Arancini (V)	115
<i>Wild Mushrooms. Demi-Glace. Basil Pesto</i>	
West Coast Mussel. Squid. White Anchovy	180
<i>Beurre Blanc. Crunchy Chili. Fennel</i>	
Halloumi (V)	155
<i>Harissa Labneh. Mint. Roasted Red Pepper. Rocket Salad. Citrus</i>	
Lamb Tikka	190
<i>Roti. Sambals. Calabrese Chilli. Garlic Emulsion. Coriander. Mint</i>	
Springbok Carpaccio	175
<i>Parmesan, Citrus Aioli, Chimichurri. Lime- Chilli Oil. Basil Shoots. Rice Cracker</i>	
Biltong Tartare	165
<i>Truffle Butter. Onion Dust. Crostini. Mustard</i>	
Charcuterie Board for 1 (N)	160
<i>Sourdough. Cheese Selection. Assorted Preserves. Salted Butter.</i>	
<i>Coppa. Prosciutto. Mortadella.</i>	
Crispy Squid Heads	185
<i>Fennel Dusted. Gremolata. Ranch Dip. Ponzu Aioli</i>	
Wood Fired Snails	165
<i>Garlic. Parsley. Wood Fired Piadina. Gruyere Cheese. Mozzarella. Pangritata</i>	

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# MAIN COURSE

300g Beef Ribeye <b>345</b>	300g Rump <b>295</b>	300g Beef Fillet <b>335</b>	
<i>Cauliflower Puree. Confit Cauliflower. Onion. Jus. Chimichurri. Potato Skins</i>			
450g Lamb Chops			<b>355</b>
<i>Red Pepper Puree. Onions. Cassoulet. Jus</i>			
Kingklip			<b>275</b>
<i>Puttanesca. Olives. Anchovies. Garlic. Capers. Basil &amp; Spinach Sauce. Piadina</i>			
Half Deboned Chicken			<b>245</b>
<i>Coconut Jasmin Rice. Lime. Coriander. Onion. Roasted Cherry Tomatoes. Corn Salsa</i>			
Pork Belly <b>275</b>	600g Pork Tomahawk <b>315</b>		
<i>Salsa Verde. Onion. Marinated Tomatoes. Tomato Skins. Fennel. Cowboy Butter. Jus</i>			
Salmon			<b>335</b>
<i>Shellfish Bisque. Compressed Apple. Edamame Beans. Sago Cracker. Baby Beetroot</i>			
Seafood Risotto			<b>315</b>
<i>Prawn. Mussel. Marinated Heirloom Tomatoes. Parmesan. Peas. Nasturtiums</i>			
Oxtail Rigatoni			<b>285</b>
<i>Slow Cooked Ragout. Tagliatelle. Sorrel. Garlic Flowers. Pangritata. Onion. Grana Padano</i>			
Wagyu Burger			<b>245</b>
<i>Brioche Bun. Gherkins. Onion. Ponzu Aioli. Gruyere Cheese. Rocket. Red Onion. Biltong Fries</i>			
Spinach & Ricotta Ravioli (V)			<b>195</b>
<i>Beurre Noisette. Sage. Creamy Grana Padano. Baby Spinach. Pangritatta</i>			
Aglio e Olio Linguine (V)			<b>175</b>
<i>Olive Oil. Garlic. Calabrese Chilli. Lemon. White Wine. Cherry Tomatoes. Rocket</i>			
Extras: Prawns <b>105</b>   Chicken <b>65</b>   Mussels <b>75</b>			

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## SIDES

Seasonal Greens (V)	55
Corn Ribs W/ Ranch Dip (V)	65
Pumpkin Tart (N) (V)	50
Biltong Fries	55
Mashed Potato with Grana Padano and Chives (V)	50

## SALAD

Broccoli & Cauliflower (N)	105
<i>Whipped Feta &amp; Cream Cheese. Red Onion. Pine Nuts. Pepper Flakes. Garlic</i>	
Poke Bowl (V)	135
<i>Avocado. Carrots. Mixed Peppers. Mushrooms. Courgettes. Baby Spinach. Broccoli. Butternut. Poached Eggs</i>	
Chopped Greek Salad (V)	105
<i>Mixed Peppers, Red Onion, Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber. Avocado</i>	
Classic Caesar	120
<i>Romaine Lettuce. Croutons. Egg Emulsion. Anchovy. Grana Padano Shavings. Red Onion</i>	
Caprese with Fior Di Latte (V) (N)	135
<i>Basil Textures. Tomato Textures. Buffalo Mozzarella. Pine Nuts</i>	
Extras: Prawns <b>95</b>   Chicken <b>65</b>   Mussels <b>75</b>   Halloumi <b>65</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)	115
<i>Olive Oil. Crispy Rosemary. Basil Pesto. Caramelised Onion Cream Cheese</i>	
Margherita Classic (V)	140
<i>Napoletana Sauce. Oregano. Basil. Slow Roasted Tomatoes. Bocconcini</i>	
Mushroom (V)	185
<i>Mushroom Sauce, Gremolata. Wild Mushrooms. Truffle Oil</i>	
Tikka Lamb	225
<i>Napoletana Sauce. Slow Cooked Tikka Lamb. Calabrese Chilli. Mint. Yoghurt. Red Onion</i>	
Chicken	175
<i>Napoletana Sauce. Pan-fried Chicken. Harissa, Sundried Tomato</i>	
Italian Meatball	185
<i>Beef Mince. Fennel. Mozzarella. Chilli. Lemon Zest. Rocket</i>	
Skordalia (V)	165
<i>Potato &amp; Garlic Base. Confit Potatoes. Cream Cheese. Chives, Lemon</i>	
Seafood	235
<i>Napoletana Sauce. Prawn. Squid. Mussel. Garlic. Basil. Red Onion</i>	
Prosciutto	225
<i>Napoletana Sauce. Prosciutto. Grana Padano. Rocket</i>	
Bacon	195
<i>Napoletana Sauce. Garlic. Rocket. Avocado. Feta Cheese</i>	
Salami Picante	205
<i>Arrabiatta. Garlic. Chilli. Gremolata. Basil</i>	
Sicilian	190
<i>Napoletana Sauce. Anchovy. Capers. Slow Roasted Tomatoes. Garlic. Onion. Basil</i>	

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# DESSERT

Hazelnut Chiffon	<b>85</b>
<i>Candied Hazelnut. Sugar Tuile. Mascarpone. Chantilly. Caramel</i>	
Panna Cotta (N)	<b>95</b>
<i>Coconut. Berry infused Tea Gel. Mint</i>	
Malva Inspired Madeleine	<b>85</b>
<i>Crème Patisserie. Vanilla Bean Ice Cream</i>	
Deconstructed Cheesecake	<b>115</b>
<i>Chocolate. Caramel. Honeycomb</i>	
Fallen Oak	<b>105</b>
<i>Vanilla Coral Cake. Macerated Berries. Yoghurt Berry Mousse.</i>	
<i>White Chocolate Cremeux. Brandy Snap</i>	

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## KIDS

*Build Your Own Pizza with one of our chefs*

Classic Tomato Base & Cheese

65

Add

<i>Mushroom</i>	<b>15</b>
<i>Ham</i>	<b>22</b>
<i>Pineapple</i>	<b>12</b>
<i>Chicken</i>	<b>30</b>

Mac & Cheese **80**

Fish & Chips **115**

Chicken Strips & Smileys **95**

Chicken or Beef Slider & Smileys **105**

Spaghetti Bolognese **105**

Sirloin & Chips **115**

Cheesy Corn Dog & Smileys

## KIDDIES DESSERTS

S'More **90**

*Brownie, Marshmallow Fluff*

Waffle Wedge **80**

*Banana. Caramel. Chocolate Ice Cream.*

Ice Cream Sandwich **85**

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

Ice Cream & Chocolate Sauce **80**

- Milo

- Vanilla

- Bubblegum

- Chocolate

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