



LANZERAC

HOTEL & SPA

Est. 1692 Since



All Day Menu

~ Salads ~

Poached Egg & Cured Bacon Caesar Salad

*With Baby Cos, Anchovy Butter,
Wine Dunked Pecorino & Ciabatta Slice*

R80

Shaved Parma Ham & Compressed Melon

*With Baked Feta, Balsamic Reduction,
Herb & Wild Rocket Salad*

R90

Avocado, Sesame & Marinated Chicken Salad

*With Bulgur Wheat, Rosa Tomatoes,
Cucumber, Coriander & Honey Dressing*

R85

Fynbos Honeyed Apricot & Ash Rolled Goats Cheese Salad

*With English Spinach, Toasted Seeds,
Mange Tout & Granadilla Dressing*

R120

Heirloom Tomatoes & Buffalo Mozzarella Salad

*With Micro Basil, Mozzarella Cream,
Balsamic Caviar & Parmesan Crisps*

R110

Cured Duck Breast Biltong Salad

*With Candied Beets, Blackened Corn,
Spring Onions, Pickled Mushrooms & Smoked Guava*

R115





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~ Starters ~

Seared Yellowfin Tuna Nicoise

*With Split Beans, Sweet Potato Crisps,
Whipped Egg Yolk, Sun-Dried Tomato & Olive Tapenade*
R130

Steak Tartare & Smokey Corned Beef

*With Truffled Pea Mousse, Shimeji Mushrooms,
White Balsamic Onions, Parmesan & Cured Egg Yolk*
R140

Crisp Patagonia Squid

*With Charred Aubergine Puree, Micro Salad,
Lemon Aioli & Shaved Roots*
R110

Soup of the Day

Served with Fresh Artisan Bread
R80

Lightly Smoked Snoek Butter

*With Pickled Papaya, Cauliflower Florets,
Flaked Herring & Herb Salad with Dried Rooibos Sponge*
R95

Citrus Cured Salmon Trout

*With Cucumber Jelly, Rainbow Radish & Dill Salad
with Beetroot Emulsion*
R105

6 Large Saldana Bay Oysters

*On The Rocks with Tabasco,
Lemon Wedges & Freshly Ground Pepper*
R160





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~ Light Meals ~

**Tender Roast Chicken, Bacon Mayo, Red Onion &
Mature Cheddar Sandwich**

On Toasted Sour Dough with Rustic Cut Chips & Side Salad

R85

Prawn & Zucchini Ribbon Tagliatelle

*With Rosa Tomatoes, Fresh Chilli,
Torn Basil Leaves, Lime & Coconut Sauce*

R160

Beetroot, Feta & Orange Ravioli

*With Parmesan Cheese, Asparagus String,
Fresh Orange Cream, Nut & Seed Crumble*

R130

Cape Bototie Baked in Phyllo

With Curry Spiced Stone Fruit, Butternut & Coriander Salad

R100

Smoked Mozzarella Stuffed Beef Burger

*On Sesame Roll with Shredded BBQ Pork, Tangy Mayo,
Spiced Avocado Guacamole & Chunky Onion Ring in Batter*

R140

Lanzerac Gourmet Burger

With Cured Bacon, Tomato Ginger Jam, Rocket & Rustic Cut Chips

R120



~ *Mains* ~

Flaked Blackened Salmon

*On Pea, Avocado & Basil Risotto,
Rainbow Beetroots & Roast Orange Compote*
R225

Fynbos Honey Glazed Pork Belly

*With Creamed Potato, Salt Roast Organic Cabbage,
Grilled Corn Salad, Rind Crisps, Coriander & Apple Gel*
R185

Pan-Fried Linefish with Marinated Mussels

*With Butternut Vetkoek, Cauliflower Mousse,
Coconut Curry Vinaigrette, Courgette, Burnt Leek & Herb Salad*
R180

Fresh Hake in a Crispy Beer Batter

*With Rustic Carrot Chips, Grapefruit Crushed Peas,
Tartar Sauce & Beetroot Atchar*
R150

Slow Braised Lamb & Apricot Curry

*With Lentil Biryani, Coriander Yoghurt,
Courgette & Red Onion Bhaji*
R160

~ *From the Grill* ~

200g Aged Sirloin Steak with Peppercorn & Merlot Cream	- R200
400g Ribeye on the Bone with Béarnaise Sauce	- R360
200g Fillet of Beef with Cabernet Onion Jus	- R240
Cutlets of Lamb with Thyme, Tomato & Olive Jus	- R230
Pork Ribs with Rosemary, Fynbos & Cider Glaze	- R200

*(All Served with Charred Baby Onions, Rainbow Carrots & Spinach Mousse &
Choice of Potato Fondant, Potato Gratin, Creamed Potatoes or
Tomato, Pecorino & Rocket Salad)*





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~ Kiddies Fare ~

Mini Gourmet Burger

Choose Between a Beef or Chicken Burger

With Cheese & Rustic Cut Chips

R85

Beef Bolognese

With Spaghetti Pasta, Grated Parmesan & Fresh Basil

R90

Home-Made Mozzarella Chicken Nuggets

With Chunky Tomato Sauce & French Fries

R75

Grilled Fish of the Day

With Crushed Peas, Creamed Potatoes & Carrot Chips

R100

Sweet & Sticky Chicken Strip Salad

With Rosa Tomatoes, Greek Feta,

Baby Gem Lettuce & Creamy Dressing

R80



~ *Desserts* ~

Chilled Tropical Fruit & Lime Soup

With Berries, Basil Emulsion, Pineapple Flowers & Litchi Jelly
R65

Fudge Brownie Slice with Banana Split

*Caramelized Banana, White Chocolate Ganache,
Brownie Soil & Vanilla Ice Cream*
R75

Passion Fruit Fermented Dark Chocolate Cremeux

*With Apricot Caviar, Mango Granita, Mint Jelly,
Burnt Marshmallow & Bubbled Sugar Glass*
R75

Cape Malva Pudding

*With Strawberry Gel, Seasonal Berry & Citrus Salad,
Crème Anglaise & Sesame Shards*
R65

Coconut & Grapefruit Panna Cotta

*With Beetroot Gel, Coconut Sorbet,
Meringue Crumble & Beetroot Sponge*
R70

Creamy Milk Tart & Saffron Poached Pear

With Guava Gel, Crisp Cinnamon Pastry & Rose Petal Ice Cream
R65

Deconstructed Lemon Meringue

*With Balsamic Marinated Strawberries,
Mint Yoghurt Spheres & Butter Biscuit Crumble*
R70

Selection of Home-Made Ice Creams & Sorbets

Kindly Consult Waitron for Flavours of the Day
R55

Chef's Selection of Cheeses

*With Red Onion Marmalade, Savoury Biscuits,
Grape Compote & Thyme Brioche*
R155

