



AFRICAN PRIDE

IRENE COUNTRY LODGE

IRENE, GAUTENG

WELCOME TO MEADOW GREEN RESTAURANT

The management and staff of African Pride Irene Country Lodge welcome you to our beautiful property and Meadow Green Restaurant. As Executive Chef, I am proud to present my a la carte menu. I trust that you will enjoy these gastronomic creations.

My cuisine is best described as wholesome and modern food with big flavours. I believe in using only the freshest ingredients and every menu item calls on my years of experience and world travels. If you would like to have something not on the menu, please call our Chef on duty and we will assist you.

The hotel's food and beverage outlets include the award-winning Camdeboo Day Spa (Hotel Luxury Awards winner for 2015 and 2016) as well as Lakeside, and our conference facilities.

At African Pride Irene Country Lodge, weekends are designed for family and friends to enjoy fun times around a table with our culinary delights.

As such, Lakeside BBQ Lunch is available on Fridays and Saturdays, offering BBQ items that are cooked low and slow overnight to compliment the finest craft beer and social cheer. Menu offerings include smoked brisket, pork belly and our famous Hillbilly Sandwich.

Our Saturday night offering at Meadow Green is a new concept: "Saturday night live". Relax and enjoy our resident pianist while the Chefs prepare a beautiful five course menu with wine pairing. It is a special evening and takes you back to an era of high-end service sophistication delivered in a warm and charming environment.

Sunday lunch buffet is definitely one of the best offerings in Gauteng featuring old favourites such as roast lamb, BBQ brisket, Yorkshire pudding and red wine braised oxtail. Please remember to book to avoid disappointment.

Ask your waiter for a tour of our vinoteque walk-in chilled wine cellar. We hold our red wines at 16 degrees and white wines at around 8 degrees. The cellar is stocked with traditional classical wines from around the world along with home-made (garage) wines from the Cape. These wines cannot be found anywhere else and we are confident that we have the perfect wine to compliment your favourite dish.

Bon Appetite
Hanroë Erasmus
EXECUTIVE CHEF

SALAD

PUMPKIN (V)

rocket, roasted pumpkin, pumpkin seeds, feta and balsamic dressing

R70

CAMEMBERT (V)

cranberry filled camembert, butter lettuce, pickled red onion and cranberry vinaigrette

R85

MODERN CAESAR (V)

cos lettuce, ciabatta croutons, and classic dressing (no anchovies) in a parmesan basket

R80

add bacon R20

add chicken R25

add prawns (4) R65

add avocado (V) R15

SALMON

home-smoked, baby spinach, wilted leeks, fried capers, roma tomatoes, crispy onions, cream cheese, soft poached egg and caper vinaigrette

R120

ASIAN

egg noodles, peppers, sesame seeds, carrots, bok choy with dressing and grilled prawns

R125

STARTER

PANNA COTTA

smoked salmon and cream cheese with watercress and dill dressing

R115

BEEF CARPACCIO

home-made with pickles, rocket shoots and truffle oil

R95

TUNA TARTARE

gherkin, capers, avocado oil and red onion with wasabi and egg yolk

R125

MOROCCAN LAMB SOUP

braised lentils, beans and lamb with pumpkin and cumin bread

R90

CALAMARI

cajun spiced tubes, rocket and mango salsa with burnt butter sauce

R105

BARBEQUE CHICKEN TIAN

spicy smoked chicken breast, mushroom duxelle, wilted spinach and madeira sauce

R95

MAIN COURSE

BASIL PENNE (V)

tossed in creamed basil and parmesan with oven dried tomatoes

R150

add chicken

R25

MUSHROOM RISOTTO (V)

trio of mushroom risotto on oven roasted brown mushroom
and garlic-thyme compound butter

R135

LAMB NECK

braised in red wine, polenta and braising liquid with vegetables

R210

KUDU WELLINGTON

loin wrapped in parma ham, herbed crepe, mushrooms and puff pastry
with sautéed baby carrots and port jus

R220

BARBEQUE PORK BELLY

smoked barbeque pork belly with plum sauce, roasted sweet potato and pickled cabbage

R195

SPRINGBOK SHANK

slow cooked in cinnamon and hanepoot with yellow rice and roasted baby pumpkins

R195

BEEF SHORTRIB

twenty hour smoked with warm potato salad, pickled cucumber and red wine-barbeque sauce

R175

CRISPY DUCK

half a duck, hoisin sauce, pumpkin fritters and wilted leeks

R190

CHICKEN SUPREME

grilled with baked basmati rice, french beans and coconut-curry sauce

R175

SOLE THERMIDORE

grilled sole with shrimp, mussel and parmesan, basmati rice and roasted baby vegetables

R235

SALT AND PEPPER KINGKLIP

pan fried, rustic mash, sautéed green beans and beurre blanc

R205

BLOCKMAN'S CHOICE

choose from our premium matured meats, grilled to perfection on a sizzling skillet.
all blockman's choice dishes are with your choice of pap and sauce,
hand cut chips, basmati rice or crushed rustic potatoes
and sautéed baby vegetables with compound butter

BEEF RIB EYE 450G	R310
BEEF SIRLOIN 200G	R155
BEEF FILLET 200G	R205
BEEF T-BONE 600G	R215
OSTRICH FILLET 200G	R210
PORK CUTLET 300G	R175

SAUCES

GREEN PEPPERCORN
BEURRE BLANC
MUSHROOM
RED WINE
PORT
LAKESIDE BARBEQUE
R25

DESSERT

CHOCOLATE FLOWER POT
R105

LINDOR FONDANT
with macadamia nougat ice cream
R95

ORANGE BLOSSOM PANNA COTTA
with coffee bean ice cream
R85

FRUIT SALAD IN A BRANDY SNAP BASKET
with coconut and lime sorbet
R75

CLASSIC MALVA PUDDING
with vanilla bean ice cream
R85

CHEESEBOARD FOR ONE (R75) OR TWO (R120)