



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.

We believe in using only the freshest ingredients and trust we will exceed your expectations. If you would like to have something not on the menu, please call our Executive Duty Manager and/ or Chef on duty to assist.

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. Please ensure you visit our tranquil spa offering couple treatments and date night packages midweek up to 8 pm.

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 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 and Sunday Lunch offerings have been tailored to delight your senses.

We therefore offer our live entertainment – pianist, along with our live interactive cooking stations presenting our best selling dishes of roast lamb, BBQ brisket, Yorkshire pudding and red wine braised oxtail. Saturday night and Sunday Lunch are special occasions and takes you back to an era of high-end service sophistication delivered in a warm and charming environment.

Please remember to book directly on line via resdiary 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
Nicolle Green
Hotel Operations Manager

IMPORTANT NOTICE: Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

SALADS AND STARTERS

PUMPKIN (V)

rocket, roasted pumpkin, pumpkin seeds, feta and balsamic dressing
R75

CAMEMBERT (V)

cranberry filled camembert, butter lettuce, pickled red onion and cranberry vinaigrette
R90

MODERN CAESAR (V)

cos lettuce, ciabatta croutons, and classic dressing (no anchovies) in a parmesan basket
R85

add bacon R20

add chicken R25

add prawns (4) R80

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
R130

PANNA COTTA

smoked salmon and cream cheese with watercress and dill dressing
R120

HALLOUMI

grilled halloumi brushed with garlic, butter and basil on baby gem lettuce and basil oil
R90

CALAMARI

cajun spiced tubes, rocket and mango salsa with burnt butter sauce
R110

SOUP OF THE DAY

with home-made bread
R75

MAIN COURSE

BASIL PENNE (V)

tossed in creamed basil and parmesan with oven dried tomatoes
R150

add bacon R20

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
R220

CHICKEN SUPREME

grilled with baked basmati rice, french beans and coconut-curry sauce
R180

SALT AND PEPPER KINGKLIP

pan fried, rustic mash, sautéed green beans and beurre blanc
R220

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	R315
BEEF SIRLOIN 200G	R165
BEEF FILLET 200G	R215
BEEF T-BONE 600G	R240

SAUCES

GREEN PEPPERCORN
CREAMY MUSHROOM
CHEDDAR
CREAMY GARLIC
RED WINE
BARBEQUE
R25

DESSERT

CHOCOLATE FLOWER POT
R105

LINDOR FONDANT
with macadamia nougat ice cream
R95

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 (R95) OR TWO (R150)

HOT BEVERAGES

TEA SELECTION: FIVE ROSES / ROOIBOS / EARL GREY / ENGLISH BREAKFAST
R28

FILTER COFFEE
R28

AMERICANO
R30

CAPPUCCINO
R35

CAFÉ LATE
R35

ESPRESSO
R18

DOUBLE ESPRESSO
R35

HOT CHOCOLATE
R33

MACCHIATO
R35