

X

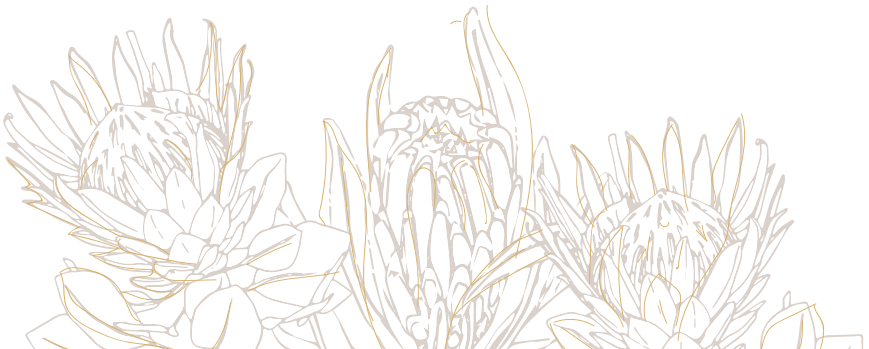
Welcome to

The Valley Restaurant

— LUNCH —

MENU

— DINNER —





A little bit more about us...

The iconic Pearl Valley Jack Nicklaus Signature Golf Course at Val de Vie Estate has been named as the Best Conditioned course in the Western Cape from 2010 - 2019 by Golf Digest Magazine and awarded the Compleat Golfer's Five Star Experience Award for six consecutive years.

The championship course has been ranked amongst the top ten courses in South Africa by Golf Digest Magazine every year from 2006 up to and including 2015 and as one of the top five in 2018/2019.

BREAKFAST

COLD

Seasonal Fruit Salad (v) R45

fruit salad, bulgarian yoghurt and wild berry coulis

Fruit Muesli R50

muesli, bulgarian yoghurt and seasonal fruit

Belgium Waffles (v) R55

bananas, caramel sauce and whipped cream

add streaky bacon R30

add cheddar cheese R25

add honey R15

add maple syrup R20

BREAKFAST

HOT

Jungle Oats R40
Jungle Oats, honey and butter

Pearl Valley 9 R65
2 fried eggs, pork sausage, bacon, grilled tomato and toast

Pearl Valley 18 R95
2 fried eggs, bacon, mushrooms, pork sausage, rösti potatoes, baked beans and toast

Eggs Benedict R70
streaky bacon, 2 poached eggs, English muffin and hollandaise sauce
Wine pairing suggestion: Val de Vie - Cuvée de Vie MCC

Eggs Onassis R95
smoked salmon, spinach, 2 poached eggs, English muffin and hollandaise

Eggs Florentine R60
steamed spinach, 2 poached eggs, English muffin and hollandaise

Mince and Egg on Toast R50
1 egg, toast and bolognese mince

French Toast R65
french salad topped with crispy bacon

Smoked Salmon Croissant R130
freshly baked croissant, smoked salmon, cream cheese, red onion and capers

3 Egg Omelette R30

Choose your own Filling:

Cheddar cheese R25

Mozzarella R30

Mushrooms R20

Streaky bacon R30

Ham R15

Tomato R15

Smoked salmon R45

Savoury mince R30

Pork sausage R30

Chilli R15

Onion R10

Peppers R20

STARTERS

Soup of the Day	R60
Cobb Chicken Salad (D) chicken breast fillet, avocado, streaky bacon, gorgonzola, boiled egg, chive and onion dressing	R105
Caponata Arancini (F) seafood arancini, caponata sauce, fried calamari and lime aioli	R125
Crispy Buffalo Chicken Wings (D) buffalo fried chicken wings, homemade ranch blue cheese sauce and crudité	R75
Shredded Confit Duck Salad duck spring rolls, mixed garden leaves, clementine segments, beetroot and cranberry dressing <i>Wine pairing suggestion: Polo Club Chardonnay Pinot Noir</i>	R90
Fresh Tomato Salad (N) garden tomatoes, confit lemon zest, toasted sunflower seeds and basil pesto	R70
Smoked Salmon Salad (D,F) smoked salmon, homemade coleslaw, olive feta balls and capers <i>Wine pairing suggestion: Polo Club Sauvignon Blanc</i>	R140
Greek Salad (D) cucumber, feta, tomatoes, red onions, olives, peppers and red wine dressing	R75

LIGHT MEALS

(Served with Skinny Fries or Garden Salad)

Shawarma Chicken Wrap (G)	R75
Mediterranean chicken, tortilla wrap, lettuce and tomato	
Lamb Pita (D,G)	R105
braised lamb, moutabel, pickled onions and shredded lettuce	
Nachos (D,G)	R95
plain nachos, avocado, chakalaka, crumbled feta, grated cheddar cheese and chicken / beef	
Beef Burger (D,G)	R95
180g grilled beef burger patty, sesame seed bun, lettuce, tomato, cheddar cheese and tomato relish	
<i>Wine pairing suggestion: Polo Club Merlot</i>	
Chicken Prego Burger (G,D)	R85
prego marinated chicken breast fillet, lettuce, tomato, cheddar cheese and jalapeño	
Club Sandwich (G,D)	R100
streaky bacon, chicken breast fillet, fried egg and cheddar cheese with aioli mayonnaise	
Beer Battered Hake (A,G)	R115
180g hake fillet, tartar sauce, mashed peas and lemon wedge	
Cumberland Bangers (A)	R95
potato puree, garden peas, cumberland red wine jus and crispy onions	

TOASTED SANDWICHES

choice of white, brown, wholewheat and gluten free breads

Cheese and Tomato	R50
Tuna Sandwich	R75
Bacon, Egg and Cheese	R60
Chicken Mayonaise	R60

MAINS

Gremolata Parmesan Chicken (D,G)	R115
parmesan crusted chicken breast fillet, sautéed leeks, onion, broccoli, fine beans and tomato jus	
Roasted Lamb Rump	R220
marinated lamb rump 200g, sweet potato batons, mediterranean roasted vegetables and dijon mustard dressing <i>Wine pairing suggestion: Val de Vie Valley of Life</i>	
Falafel (V)	R80
chickpea falafel, aubergine caviar and avocado salsa	
Grilled Rib Eye Steak (D)	R195
ribeye steak 250g, roasted cauliflower puree, skinny fries, root vegetable fritter and truffle'd mushroom sauce <i>Wine pairing suggestion: Val de Vie Ryk Neethling</i>	
Basil and Rocket Tagliatelle (G)	R90
basil and rocket pesto, tagliatelle pasta, parmesan shavings and overnight cherry tomatoes	
Braised Pork Belly (G)	R160
slowly cooked pork belly, celery and onion pickle, whole grain mustard mash and cider jus <i>Wine pairing suggestion: The Epic Blend</i>	
Spaghetti Bolognese (G)	R80
slow cooked beef mince in a rich neapolitan sauce and spaghetti pasta	
Line Fish of the Day (Ask your waitron)	SQ
Prawn Breyani (F,G)	R170
breyani rice, sautéed spicy prawns, poppadum and raita <i>Wine pairing suggestion: Val de Vie The Perfect Host Chenin Blanc</i>	

PIZZAS

Focaccia	R50
Margherita	R60
Meat Toppings	R30
pulled pork, pulled brisket, chorizo, ham, bacon, neapolitan mince, roast lamb, chicken	
Vegetable Toppings	R20
avocado, aubergine, olives, sun-dried tomato, asparagus, pineapple, mushrooms, zucchini, artichokes	
Cheese Toppings	R25
goats cheese, blue cheese, Danish feta, brie, camembert	

DESSERT

Brownie Sundae (G,D)	R60
rich chocolate fudge, cherry syrup and vanilla ice cream	
Classic Date Pudding (G,D)	R65
hot caramel sauce and vanilla ice cream	
Coconut and Milk Chocolate Mousse Cake (D)	R60
espresso crème anglaise and cocoa nib wafer	
Mango and Vanilla Pannacotta (N,D)	R60
macadamia nut crumble	
A Selection of Local Cheeses (G,D)	R185
Cape seed loaf, biscuits and homemade preserve	