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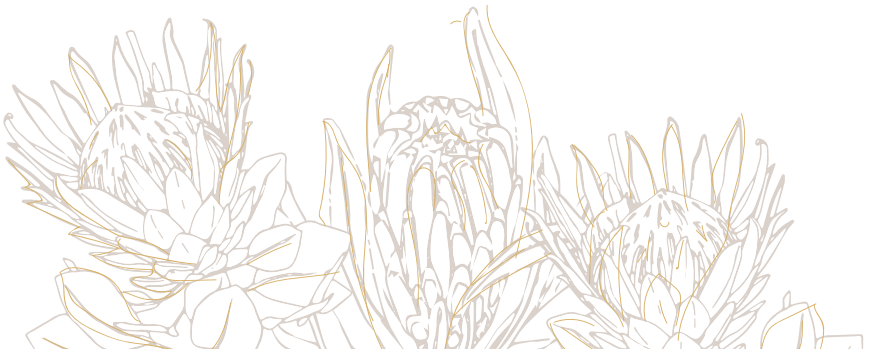
Welcome to

The Valley Restaurant

— LUNCH —

MENU

— DINNER —





VAL DE VIE[®]
ANNO 1783

PEARL VALLEY

JACK NICKLAUS

SIGNATURE GOLF COURSE



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

Pearl Valley 9 (D, G) 2 fried eggs, pork/beef sausage, bacon, grilled tomato and toast	R75
Valley Rise (D, G) avocado on toast, feta, herb pesto and cherry tomatoes	R65
Crumpets (D, G) served with berry compote, honey and cream cheese	R75
Eggs Benedict (G) streaky bacon, poached eggs, English muffin and hollandaise sauce	R80
French Toast (D, G) <i>served with ricotta cheese, banana, bacon and honey</i>	R70
Mince on Toast (G) served with a fried egg	R55
Omelet (D) filled with bacon and cheese	R75

CLUB HOUSE FAVORITES

Beetroot and Goats Cheese Salad (DG) fresh salad, puff pastry, caramelised onions and herb dressing	R105
Lemon and Herb Chicken Salad (D, N) steamed broccoli, feta cheese, egg, tomato, cashews and lime dressing	R115
Cape Malay Prawn Bisque (G, F) smoked snoek croquette, rouille and sourdough baguette	R110
Grilled Haloumi Tomato Avo Salad (D) fresh greens, olives, red onions and herb dressing	R115
Cajun Deep-Fried Calamari Salad (F) garden slaw and horseradish aioli	R135
Chakalaka Nachos Chicken/Beef crumbed feta, guacamole and cheddar cheese	R95
Shawarma Chicken Wrap (G) spicy chicken strips, tomato, lettuce, garlic sauce and pickles	R115
Traditional Battered Hake (G, F) 180g hake fillet, tartare sauce, mashed peas and lemon wedges	R130
Beef Burger (D, G) 180g beef burger patty, sesame seed bun, lettuce, tomato cheddar cheese and tomato relish	R95
Creamed Spinach	R30
Crumbed Mushrooms	R35

MAIN MEALS

Chickpea Halloumi Curry (D) zucchini, peas and cauliflower in a light curry sauce	R135
Mediterranean Lamb (D) R170 tzatziki, cucumber, red onion, sauteed lamb mince, avocado and steamed broccoli	
Mushroom and Bacon Stir-fry served with broccoli, sticky rice and Korean sauce	R130
Creamy Bacon Carbonara (D, G) broccoli, poached egg and parmesan shavings	R135
Beef Fillet (G) 200g beef fillet, chips, herb pesto seasonal veggies, fried onions (served with pepper or mushroom sauce)	R180
Spaghetti Bolognese (G) slow cooked beef mince and grated parmesan	R100
Gremolata Parmesan Chicken (D,G) buttermilk parmesan crusted chicken breast, baby potatoes, veggies and olive tomato jus	R125

PIZZAS

Focaccia pizza base, olive oil, garlic and herbs	R60
Margherita pizza base with mozzarella cheese	R70
Pizza Favourite chicken, feta cheese and avocado	R150
GM's Favourite salami, feta, avocado, caramelised onion	R165
Hawaiian margherita pizza, ham and pineapple	R110
Regina margherita pizza, ham and mushrooms	R130
Meaty Pizza margherita pizza, salami, steaky bacon, bolognaise	R150

DESSERT

Almond and Orange Cake (D, G, N) served with creme fraiche	R65
Creme Caramel (D) served with summer berries	R65
Iced Hazel Nut Nougat (D, N) served with lemon curd, meringues and summer berries	R65
Baked Banana (D) served with grilled pineapple, coconut caramel glaze and vanilla ice cream	R65
Chocolate Brownie Sundae (D, G, N) served with mixed berry compote and vanilla ice cream	R65