

DINING AT HIGHLANDS

All meals, snacks and softdrinks are included.
All our food is sustainable, fair trade, free range and organic where possible.

BREAKFAST

Continental Buffet

Assorted pastries, muffins and croissants;

Homemade muesli and cereal selection; Full cream yogurt and fresh fruit; Cold meat and cheese platter with farm-baked bread; Smoked salmon on potato rosti with rocket

Full English Breakfast Buffet

Eggs to order; Bacon, Ostrick steak; Sauteed mushrooms; Balsamic roasted tomatoes

ALL DAY DINING

Starters

Smoked salmon salad with caviar creme fraiche (S)

Beef carpaccio with a truffled celery and parmesan salad

Grilled or fried calamari with homemade tartar sauce and savoury rice (S)

Soup of the day served with fresh bread

Chicken caesar salad

Moroccan lamb koftas served with tzatzki Chorizo, bacon and cheese empanadas (P)

Tuna nicoise salad (S)

Brie and caramelised onion tart served with rocket and a balsamic glaze (V)

Greek salad (V)

Mains

Grilled Wagyu steak with potato gratin, charred leeks and a red wine jus **Seared Scottish salmon** with crushed new potato, garden peas and beurre blanc (S)

Linguine del giorno

Free range chicken Milanese with truffled parmesan fries
Grass-fed grilled rib eye steak with roasted vegetables and fries
Grilled king prawns with savoury rice, sauces and lemon (S)

Wagyu burger with mature cheddar and maple bacon on a brioche bun with hand cut chips (P)

(P) Pork (V) Vegetarian (S) Seafood (A) Alcohol

HIGHLANDS ECO ESTATE



Dessert

Rooibos and matcha brulee with honey and lime biscotti

Cake of the day

Cheese board with crackers and preserves

Lindt chocolate fondant with hazelnut crumb and Amarula ice cream (A)

Sorbet and fresh fruit

BRAAI MENU

All items on our braai menus are available upon prior request.

Classic Braai

Organic Karoo lamb rump steaks; Marinated pork belly (P);
Free range chicken prego kebabs; Butterfly baby chicken or quail;
Beef espetada with Portuguese rolls; Chimichurri rump steak;
Lemon and garlic prawns (S); Kingklip (S);
Crayfish brushed with lemon butter (S); Calamari steaks (S);
Grass-fed rib eye on the bone; 1.2kg T bone steaks

Potjie Braai

Organic Karoo lamb potjie with potatoes in gravy
Grass-fed beef oxtail potjie with potatoes in gravy
Sustainable seafood potjie with calamari, prawns, mussels and linefish in tomato sauce (S)
Abolone and periwinkle 'paella' with rice and cream (S)
Free range chicken and mushroom pot in a cream based or red wine sauce

Braai Sides (V)

Sweet potato bake; Sweet potato in foil; Grilled sweetcorn with chilli butter;
Grilled vegetables; Potato salad; Pesto pasta salad;
Organic garden salad; spinach and truffle salad; Greek salad;
Corn, feta and thyme beer bread; Roster koek with cheese and jam
Home baked farm bread; Onion and herb focaccia

Braai Desserts

Peppermint Crisp tart; Smores; Milk tart; Chocolate mousse; Fruit and ice cream

(P) Pork (V) Vegetarian (S) Seafood (A) Alcohol



PICNIC MENU

Picnic baskets can be prepared and packed upon prior request.

Alcohol is an additional charge.

Champagne and oysters (S)

Champagne and strawberries

Marinated grilled prawns with avocado and Marie Rose (S)

Seared tuna nicoise salad (S)

Grilled chicken and cous cous salad

Asian beef stirfry with noodles

Grilled lamb cutlets with salsa verde

Lamb koftas

Pita with hummus, tzatziki, roasted vegetables and lamb/chicken

Seasonal salad

Chocolate brownies and truffles

Fresh fruit kebabs

Still or sparkling water

Wine on request

BAR SNACKS

Available all day.

Marinated olives; Biltong; Droewors; Mixed nuts;

Maple glazed peanuts and bacon (P)

BLT on white or brown bread with pomme gaufrette

Chicken mayo toasted sandwich with chips

Cheese and tomato toasted sandwich with chips (V)

Bacon and cheese toasted sandwich with chips (P)

Dagwood sandwich with chips

Sticky ribs and wings basket with chips

Asian stirfired vegetable wrap with sweet potato fries

Antipasti platter: Palma ham and melon (P);

Grilled marinated peppers; Mortadella (P); Grilled artichokes;

Salami (P); Marinated mushrooms; Bresaola; Olive tapenade;

Garlic rubbed bruschetta

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