



RIVENDELL

Breakfast (served from 9 till 12)

Rivendell's Full Breakfast R70

two fried eggs, crispy bacon, German sausage, grilled tomato, rösti, mushrooms and whole grain Dijon mustard sauce

Eggs Benedict R60

2 poached eggs, served with gypsy ham and topped with Hollandaise sauce

substitute ham with smoked salmon trout R20

Muesli & Greek yoghurt Martini R59

yoghurt and assortment fresh fruit drizzled with honey, served with small juice

Mixed Berry & Crème fraiche Flapjack Stack R55

served with fresh berries and berry coulis

Three Egg Omelette R60

served with toast, butter and continental salad

Please choose:

gypsy ham and mozzarella
creamed spinach and feta cheese
black forest ham and mushroom

Smoked Salmon Trout and Scrambled Egg Timbale R79

scrambled eggs wrapped in smoked salmon trout with toast and salad

All our breakfasts are made from locally sourced free range eggs

Most of our dishes can be prepared Banting / carb free on request. Please ask your waiter.

To Start

Fillet of Beef Carpaccio R72

marinated Karan beef fillet served rocket salad,
olive crostini and spinach pesto

Marinated Seared Salmon Trout R74

home cured fresh Botriver salmon trout
with Japanese mayonnaise

Crispy Prawn Salad R75

wrapped prawn spring rolls with salad leaves and a sweet chilli dressing

Warm Goats Cheese wrapped in Black Forest Ham R74

served with a rocket salad and pumpkin seeds

Duck Liver Parfait R68

with green fig preserve, cashew nuts and toast

Grilled Chicken & Avocado Salad R78

marinated grilled chicken pieces served on a garden salad
with fresh avocado and honey mustard dressing

Tossed Garden Salad R65

mixed salad leaves with olives, feta, cherry tomatoes, cashew nuts,
croutons and a boiled egg, tossed with a balsamic dressing

Mussel & Riesling soup R78

Fresh mussels topped with a light, fluffy Riesling foam soup

Soup of the day R49

topped with croutons and truffle oil

For Main

Fresh Grilled Line Fish on Risotto R119

served on a rocket and parmesan Italian style risotto

Grilled Fresh Salmon Trout R119

served on a wasabi mash and fried wok greens

Filled Chicken Supreme R95

chicken breast with smoked Black forest ham and mozzarella stuffing served on creamy mushrooms with a truffle sauce

Rack of Karoo Lamb R175

oven roasted, served on leeks with potato gratin and ratatouille

Crispy Half a Roast Pekin Duck R175

served with sesame potatoes, caramelised cabbage, greens and orange marmalade infused jus

Grilled Karan Beef Sirloin R125

250g prime sirloin served with golden fries and Dijon mustard or mushroom sauce

Rivendell's Fragrant Beef Curry R125

slow braised spicy, tender curry served with basmati rice, sambals and poppadum

Rivendell's Fillet 'Rossini' R165

Karan beef fillet served on a bed of mushrooms with grilled duck liver pate, rösti and a red wine and truffle sauce

To Finish

Decadent Dessert "Medley" R65

decadent selection of our signature dessert

Warm Malva Pudding with Custard R49

served with a vanilla pod custard and ice cream

Dark Chocolate Fondant R54

baked chocolate fondant with a soft centre served with poached caramel pear and ice cream

Vanilla Crème Brulée R49

served with home-made ice cream

Duo of Belgian Chocolate Mousse R54

dark and white decadent chocolate mousse on a vanilla custard

Bistro Favourites

Exotic Mushroom Risotto R79

creamy Italian style mushroom risotto topped with grilled exotic mushrooms, rocket and truffle oil

Ostrich Red Wine & Onion Burger R85

served with golden fries, onion – red wine relish, truffle sauce and topped with a fried egg

Rivendell's Beef & Dijon Mustard Burger R79

home-made beef burger patty served with golden fries, fried onions, mustard and red wine sauce

Chicken Viennese Schnitzel R79

tender crumbed breast served with a continental salad platter

Veal Bratwurst with Rösti R75

grilled veal sausage with a continental salad platter, creamy whole grain mustard sauce and red wine jus

Red Thai Chicken Curry R85

in a spicy coconut broth with vegetables served with basmati rice

Junior Meal (for those under 12 years) R45

choose from chicken Vienna schnitzel or German sausage served with golden fries or mash

choose from the following **SIDE ORDERS** for your mains

French fries or potato rosti R25

fresh vegetables R28

steamed basmati rice R22

side salad R28

Please state your dietary requirements with your waiter all dishes can be prepared without carbohydrates on request.

*We do cater for functions, weddings and special events.
Please ask the manager for our set menu options and packages.*