

Starters



Home Baked Bread	R25
Served with olive oil, balsamic vinegar and dukkah	
Mushroom and Camembert Tartlet	R45
In a Phyllo basket served with a Port and cranberry reduction	
Snails	R45
Traditional garlic butter snails	
Royal Empire Roasted Bone marrow	R45
Roasted bone marrow in red wine sauce served with fresh baked bread and various relishes	
Peri Peri Chicken Livers	R50
Chicken livers with a tangy peri peri sauce served with home baked bread	
Carpaccio	R65
Venison carpaccio with pecorino shavings and balsamic reduction	
Mussels	R50
Creamy garlic and white wine fresh mussels served with home baked bread	
Calamari	R50
Fried Patagonia calamari tubes served with homemade tartare sauce and savoury rice	
Avocado Ritz (seasonal)	R65
Avocado pear with shrimps mixed in a spicy seafood dressing topped with prawns	

A service fee of 10% will be charged to tables of 8 patrons or more

Salads



All Salads available as starter portion R30

Warm Chicken and Avocado Salad R65

Chicken strips on a selection of crisp greens with cherry tomatoes, feta, peppadews and onions

Prawn, Mango and Avo Salad R65

Pan fried prawns served on a mango and avo salad served with wasabi and pickled ginger

Greek Salad R55

Selection of crisp greens, olives, feta, cucumber, onions, peppers and cherry tomatoes complimented with Le Pommier's favourite salad dressing

Gourmet Salad R65

Caramelized pear, blue cheese and pecan nuts on a selection of crisp greens with creamy pepper vinaigrette

Add to your salad...

• Avocado	R15	• Peppadews	R10
• Cucumber	R5	• Olives	R10
• Feta cheese	R10	• Blue cheese	R15
• Pecan nuts	R15	• Cherry tomatoes	R10

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Traditionally from South Africa



Bobotie

Traditional Cape bobotie served with yellow rice, seasonal vegetables, apricot chutney and sambals

R80

Bonnie Best Chicken Pie

Mouth watering, homemade pie served with creamed potatoes and seasonal vegetables.

R80

Cape Malay Chicken Curry

Spicy Cape Malay chicken curry served with rice, poppadom and sambals

R80

Potjie Kos

The casserole of the day, prepared by the kitchen as one of their specialities served with rice and seasonal vegetables

R100

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Specialities



Lamb Shank

Slow roasted lamb shank with a red wine sauce served with creamed potatoes and seasonal vegetables

R115

Pork Belly

Slow roasted pork belly with honey, ginger and roasted sesame seeds served with creamed potatoes and seasonal vegetables

R105

Smoked Eisbein

Smoked pork eisbein with honey and wholegrain mustard sauce served with creamed potatoes and seasonal vegetables

R105

Duck

Half crispy duck drizzled with black cherry and Asian spice sauce served with Chinese noodles and julienne vegetables

R110

Chicken Supreme

A succulent chicken schnitzel covered with bacon, mushrooms and creamy cheese sauce served with potato wedges and vegetables

R100

Chicken Breast Peri Peri

Grilled chicken breast fillet covered in our home made peri peri sauce served with potato wedges and vegetables

R95

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Steaks & Grills



Beef Fillet (250g)

R125

Grilled to perfection, served with seasonal vegetables your choice of chips, wedges or a potato rosti

Rump

R115

Grilled to perfection, served with seasonal vegetables and your choice of chips, wedges or a potato rosti
300g

Sauces to accompany your Choice:

R20

Mushroom sauce

Green peppercorn and whiskey sauce

Cheese sauce

Red wine sauce

Bacon, mushroom and cheese

Pork Spare Ribs

R115

Succulent ribs covered in our special basting served with vegetables and French fries (500g)

Blue Cheese Steak (300g)

R130

Rump steak with a blue cheese topping served with red wine sauce, seasonal vegetables and potato wedges

Bone Marrow Fillet (250g)

R135

Fillet of beef topped with roasted bone marrow, served with red wine sauce, potato rosti and vegetables

Black Mushroom Steak

R135

Succulent beef fillet topped with a baked black mushroom and covered in a green peppercorn and whiskey sauce served with a potato rosti and vegetables

A Bite on the side...

R20

•French fries

•Potato wedges

•Creamed potatoes

•Seasonal vegetables

•Savoury rice

•Side salad

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Pastas



Vegetable Lasagne (V)

R70

A symphony of roasted butternut, feta, mushrooms, spring onions and sun-dried tomatoes with a creamy sage sauce

Seafood Pasta

R80

Mixed seafood in a creamy garlic & white wine sauce tossed with Penne pasta, garnished with Pecorino shavings and truffle oil

Mushroom Risotto (V)

R65

Delicious wild mushroom risotto, garnished with Pecorino shavings and truffle oil

Pesto Pasta

R65

Seasonal vegetables, Basil pesto, garnished with Pecorino shavings and truffle oil

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From the coast



Line Fish of the Day

Fresh grilled line fish served with savoury rice and seasonal vegetables

R100

Sole

Pan fried west-coast sole with shrimps, mushroom and white wine velouté served with rice and seasonal vegetables

R125

Prawns

Grilled prawns (10) with a lemon and garlic cream sauce served with savoury rice

R120

Calamari

Tender fried patagonia calamari tubes and served with savoury rice and homemade tartare sauce

R85

Mussel Pot

Garlic and white wine fresh mussels served with savoury rice

R85

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Divine Desserts

Malva Pudding **R40**

Traditionally South African style served with Amarula sauce

Chocolate Brownies **R45**

Delicious brownies complemented by a chocolate sauce served with cream or ice cream

Granny Smith Apple Strudel **R40**

Le Pommier's favourite, wrapped in Phyllo served with cream or ice cream

Sticky Date Pudding **R45**

Home baked Sticky Date pudding served with A Caramel sauce

Chocolate Pudding **R45**

Rich self-saucing chocolate pudding

Bread and Butter Pudding **R40**

Served with cream or custard

Crème Brule **R35**

Classical crème brule

Ice Cream **R35**

Vanilla ice cream with seasonal berries or homemade chocolate sauce

Waffles

All waffles served with cream or ice cream

Syrup **R35**

Berries and Nuts **R45**

Banana and Caramel **R40**

Chocolate Sauce and Strawberry (seasonal) **R45**

Strawberry (seasonal) **R40**

Cheese Platter for one **R80**

Selection of South African cheese and preserves served with biscuits

Lunch Menu

Only to be served Monday to Saturday



Silver Myn Toasted Sandwiches

Served with Chips and a Salad garnish

Chicken and mayo	R40
Cheese and tomato	R40
Ham, cheese and tomato	R45
Bacon & banana	R40
Cheese, bacon & egg	R55
Bacon & cheese	R50

Wraps

(All wraps are filled with lettuce, cherry tomatoes and cucumber)

Chicken, mushroom and mozzarella served with chilli jam	R60
Smoked chicken, avo, feta and peppadews served with Our house dressing	R65
Smoked salmon served with wasabi mayonnaise	R70

Add a filling

• Avocado	R15	• Peppadews	R10
• Olives	R15	• Cream cheese	R10
• Feta cheese	R10	• Blue Cheese	R15

Lunch Menu

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Beef Burger

Pure grilled beef burger (200g) basted with BBQ sauce set on a sesame roll topped with lettuce, tomato and onion served with French fries

R60

Golden Delicious Gourmet Burger

Pure grilled beef burger (200g) smothered in mushroom, bacon and cheese sauce on a sesame roll with lettuce, tomato and onion served with French fries

R70

Chicken Burger

Tender chicken breast fillet grilled to perfection on a sesame roll with lettuce, tomato and onion served with French fries

R60

Gourmet Chicken Burger

Grilled chicken breast topped with mushroom and camembert drizzled with cranberry and port sauce, on a sesame roll with lettuce, tomato and onion served with French fries

R65

Sauces to accompany your Choice:

- Mushroom sauce
- Green peppercorn and whiskey sauce
- Cheese sauce
- Red wine sauce
- Bacon, mushroom and cheese

R20

Sticky Rib Basket

Honey basted grilled riblets accompanied with French fries

R65

Fried Hake

Crispy battered hake served with mixed salad or French fries and homemade tartare sauce

R55

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