BREAKFAST

Available between 07h00 – 10h00

Fruit Platter & Home-baked Muffin R89
A selection of fresh seasonal fruit served with a warm, freshly baked muffin of the day

Vibrant Yoghurt & Granola Bowl R99
Granola with cranberries, layered with creamy double cream yoghurt, fresh granadilla pulp and a colourful seasonal fruit salad
Half Portion R59

Power Oats R89
Creamed oats topped with toasted coconut, sesame seeds and fresh seasonal fruit.

Blueberry & Bacon French Toast R109
Golden egg-soaked baguette topped with crispy bacon, sweet blueberries and a drizzle of golden syrup

Health Toast R69
Rye bread topped with creamy avocado, balsamic cherry tomatoes, and a perfectly poached egg

Classic English Breakfast R109
Two eggs cooked to your liking, crispy bacon, sausage, grilled balsamic tomato, and toast

Ladies English Breakfast R79
One egg, bacon, one sausage, grilled balsamic tomato and toast

Vegetarian Omelette R89
A fluffy three-egg omelette filled with ripe tomatoes, sautéed mushrooms, fresh spinach and avocado.

Vegetarian Options

Bacon Omelette R99
A fluffy three-egg omelette filled with grilled bacon, tomato and mushrooms

Ham, Feta & Mushroom Omelette R95
A fluffy three-egg omelette filled with ham, feta cheese and mushrooms

Trout Scramble R169
Scrambled eggs, smoked trout and teriyaki drizzle on ciabatta toast

Hash Brown Breakfast R109
A trio of golden hash browns topped with savoury spiced beef mince, mature cheddar and finished with an egg cooked to your liking.

Steak Breakfast R239
Grilled 200g beef fillet, two eggs with sautéed mushrooms, onion and toast

BREAKFAST EXTRAS

Toast	R10	Spinach	R10	Mozzarella	R25
Egg	R9	Tomato	R10	Cheddar	R25
		Onion	R10	Feta	R30
		Mushroom	R15	Bacon	R30
		Avocado	R25	Sausage	R30
		Olives	R25	Ham	R39
		Peppers	R30	Beef Mince	R39
				Chicken Livers	R49
				Smoked Trout	R89

LUNCH & LIGHT MEALS

Served from 10h00 onwards

WRAPS & QUESADILLAS

Chicken Wrap R129
Grilled chicken, cheese, tomato and lettuce with basil mayo, wrapped in a soft tortilla and served with chips.

Pulled Pork & Mozzarella Quesadilla R139
Three toasted tortillas filled with tender pulled pork, melted mozzarella and onions, served with a creamy perinaise dip
Add chips R20
Add side salad R45

Beef Mince & Cheddar Quesadilla R129
Three toasted tortillas filled with savoury beef mince and melted cheddar, served with a basil mayo dip
Add chips R20
Add side salad R45

GOURMET TOASTED SANDWICHES

choice of rye, brown, or ciabatta bread

Tomato, Mozzarella & Basil Pesto R109
Fresh tomato, mozzarella and basil pesto served with chips and salad

Chicken, Mayonnaise & Avocado R109
Tender chicken with mayonnaise and avocado served with chips and salad

Bacon, Egg & Cheddar R109
Crispy bacon, fried egg and mature cheddar served with chips and salad

Biltong, Avocado & Cream Cheese R119
Sliced biltong with avocado and cream cheese served with chips and salad

Vegetarian Options

SALADS

Freshly prepared salads made with seasonal ingredients

Greek Salad R129
Feta, olives, tomato, red onion, salad greens, creamy garlic and our secret herb dressing
Add Chicken R35

Honey Roasted Butternut Salad R159
Roasted butternut, feta, avocado, cherry tomato, cucumber, lettuce, toasted pumpkin seeds with wholegrain balsamic dressing
Add Chicken R35

Cajun Chicken Salad R169
Grilled cajun chicken, sundried tomato, avocado, feta, mixed greens, creamy garlic and our secret herb dressing

EXTRA'S

Available with all meals

SIDES

Rice	R20	Chips	R20	Onion Rings	R20
Avocado	R25	Olives	R25	Vegetables	R25
Feta	R25	Bacon	R25	Ciabatta	R29
Side Salad	R45				

DIPPING SAUCES

Tartare	R15	Perrinaise	R15
Basil Mayo	R15	Salsa	R15

HOT SAUCES

Cheese	R20	Mushroom	R20
Pepper	R30	Garlic	R20
Jalapeno cheese	R30		

Our Famous Secret Herb Dressing is available to purchase

125ml	R59
250ml	R95
375ml	R165

Ask your waitron to prepare a fresh bottle for you.

STARTERS

Focaccia R69
Home-baked focaccia, black olive pesto, sundried tomato tapenade, ginger chilli & garlic oil

Sun-Dried Tomato & Feta Ravioli R89
Homemade ravioli filled with sundried tomato paste, feta, olives, basil pesto and sautéed mushrooms

Creamy Chilli Chicken Livers R99
Chicken livers in brandy chilli cream sauce with toasted ciabatta

Fried Calamari Rings R129
Dusted and fried calamari rings with fresh lemon and perrinaise dip

Lemon Chilli Chicken Wings R129
Crispy chicken wings in our special sticky lemon chilli sauce

Creamy Brandy Snails R139
Snails in a creamy green peppercorn, mustard and brandy sauce, with Parmesan served with a crispy French bread

Springbok Carpaccio R179
Thinly sliced smoked springbok, olives, capers, parmesan, toasted ciabatta, layered with rocket and a drizzle of balsamic glaze

Smoked Trout R199
Thinly sliced smoked trout, caper cream cheese, pickled red onion, focaccia fingers

Avocado & Prawn Stack R199
Wine-poached prawns served on lettuce with avocado, cherry tomatoes, splashed with a zesty salad dressing and a wedge of lemon

Vegetarian Options

MAINS

BURGERS

Served with your choice of onion rings and chips or salad

Asian Pulled Pork Coleslaw Burger R139
Pulled pork, teriyaki mayo, coleslaw, pickled red onion with coriander

Crumbed Chicken Cheese Burger R139
150g Crumbed chicken breast, cheddar, tomato, gherkins,
lettuce and our homemade burger sauce

Crumbed Jalapeno Chicken Burger R139
150g Crumbed chicken breast, jalapeno cheese sauce, tomato
gherkins, lettuce and our homemade burger sauce

Chickpea Burger R149
150g Chickpea and cumin patty, baked camembert and tangy cranberry sauce

Halloumi Beetroot Burger R139
Grilled halloumi, pickled red onion, candied beetroot and teriyaki mayo

Cheese Burger R169
200g Beef patty or chicken breast, cheddar, lettuce, tomato
gherkins and our homemade burger sauce
Add Bacon R30

Mozzarella, Mushroom & Avocado Burger R189
200g Beef patty or chicken breast, mozzarella, rocket, sautéed
mushrooms and creamy avocado

Double Jalapeno Cheese Burger R229
Double beef patty, lettuce, tomato, gherkins, and jalapeno cheese sauce

Vegetarian Options

PIZZA

Homemade tomato-based pizza topped with mozzarella.

Bushveld R199
Biltong, feta & caramelised onion

Farmhouse R199
Bacon, mushroom & caramelised onion

Hawaiian R199
Ham, pineapple & avocado

Mediterranean R199
Feta, sundried tomato & olives

Chicken Supreme R199
Chicken, mushroom & feta

Build Your Own R199
Choose any three toppings from the list below

PIZZA TOPPINGS

Additional toppings incur extra charges

MEAT		CHEESE		VEGETABLES	
Ham	R35	Mozzarella	R25	Sundried Tomato	R22
Biltong	R45	Feta	R25	Cherry Tomato	R19
Bacon	R30	Blue Cheese	R35	Caramelised Onion	R15
Salami	R35	Cream Cheese	R30	Mushroom	R15
Chicken	R35			Pineapple	R15
				Bell Pepper	R20
				Spinach	R10
				Rocket	R10
				Basil	R10
				Chickpeas	R19

Complimentary chilli available on request

Vegetarian Options

PASTA & NOODLES

Sesame Soy Noodle bowl

Rice noodles and seasonal vegetables in a savoury-soy broth, with gentle spice and a hint of sweetness. Served with your choice of:

Chicken	R199
Pulled pork (contains nuts)	R229
Beef	R249

Fresh Tomato Basil & Olive Pasta R119
Tomato, basil pesto, onions, olives, parmesan

Chicken & Mushroom Pasta R155
Chicken, cream, parmesan, white wine sauce, mushrooms, spinach, onion

Bacon Alfredo Pasta R189
Bacon, mushrooms, parmesan cream sauce, oregano

Pasta Di Carne Napoletana R199
Mince, bacon, ham, mushroom, onion, red wine Napoletana sauce, parmesan

FISH & SEAFOOD

Served with seasonal vegetables and your choice of chips, mash, rice or salad

Hake & Chips R189
Fresh hake with lemon cream sauce grilled or deep-fried in beer batter

Kingklip R299
Panko fried kingklip served on mushroom and onion risotto with a rosemary lemon cream sauce (no sides)

Prawns (6) R249 (12) R429
6 or 12 queen prawns in a lemon, garlic and chilli cream sauce

Norwegian Salmon R469
Fresh grilled salmon, wilted spinach, teriyaki, toasted sesame seeds, lemon cream sauce and fresh coriander

POULTRY

Served with seasonal vegetables and your choice of chips, mash, rice or salad, unless otherwise stated.

Flame-Grilled Chicken R229
Half chicken char-grilled in a choice of peri-peri or lemon and herb basting

Chicken Kebab R159
Char-grilled marinated kebab served with garlic sauce

Crumbed Chicken Schnitzel R189
Crumbed and deep - fried chicken breast with mushroom or cheese sauce

Cajun Chicken Risotto R169
Grilled Cajun-spiced chicken served over a creamy risotto with chilli, onion, spinach and mushrooms, finished with parmesan shavings.

Panko Fried Chicken R189
Panko-crumbed chicken drumsticks served on a creamy chorizo, mushroom and parmesan risotto.

Chicken Wellington R189
Crispy pastry, bacon and spinach wrapped chicken breast, port sauce, mushroom ragu and feta

FROM THE GRILL

Served with seasonal vegetables and your choice of chips, mash, rice or salad

Beef sirloin (200g, 300g) R159, R209
Char-grilled beef sirloin, matured for flavour and cooked to your preference

Beef rib-eye on the bone (250g, 300g) R239, R279
A succulent, well-marbled rib-eye on the bone, char-grilled for maximum flavour

Beef fillet (200g, 300g) R259, R329
Tender beef fillet, char-grilled and served exactly as you like it

T-Bone (500g) R319
A generous cut combining tender fillet and flavourful sirloin on the bone and served with a side of your choice.

Biltong & Camembert Sirloin (200g, 300g) R229, R269
Char-grilled sirloin, biltong, camembert, blueberry whiskey sauce

Bacon & Feta Fillet (200g, 300g) R299, R389
Beef fillet topped with bacon and feta

Creamy Snail Fillet (200g, 300g) R299, R389
Beef fillet topped with snails in a creamy green peppercorn and brandy sauce

Springbok Fillet R299
200g Char-grilled springbok fillet topped with cranberry sauce

Kudu Fillet R339
250g Char-grilled kudu fillet topped with a thyme brandy apricot sauce

Ribs (600g) R269
Char-grilled marinated pork belly ribs

Lamb Chops (360g) R329
Crispy lemon-grilled lamb loin chops

BUSHVELD SPECIALITIES

Signature dishes, slow-cooked to perfection and full of bold, comforting flavour

Pork Belly R219
Slow braised lemon and thyme pork belly, crackling, teriyaki sauce, dukkah dust served with seasonal vegetables and choice of chips, rice, mash or salad

Beef Trinchado R239
200g Beef fillet strips in a red wine, olive and herb sauce served on crispy chips

Lamb Shank R299
Slow braised lamb shank in a plum tomato red wine sauce served with seasonal vegetables and choice of chips, rice, mash or salad

Lamb Curry Potjie R299
Slow braised lamb knuckle in a coconut marsala sauce served with seasonal vegetables and choice of chips, rice, mash or salad

Oxtail Potjie R299
Slow braised oxtail in a plum tomato, red wine and herb sauce served with seasonal vegetables and choice of chips, rice, mash or salad

CURRIES

Aromatic masala curries made with fragrant spices, coconut cream & onions
served with basmati rice and a crispy poppadom.

Chickpea Curry R139
Vegetarian curry with chickpeas and colourful peppers

Chicken Curry R139

Chicken & Prawn Curry (6 prawns) R259

Prawn Curry (12 prawns) R349

PLATTERS

Generous platters packed with flavour, perfect for sharing or tackling on your own

Seafood Platter (Serves 1) R339
Three chilli-lemon cream prawns, fried hake pops, fried calamari rings,
and chips served with your choice of perrinaise or tartar sauce

Bushveld Grill Platter (Serves 1) R289
300g Pork riblets, 200g sirloin strips, 150g crumbed chicken strips, and chips
served with your choice of a perrinaise dip, basil mayo dip, tomato and red onion salsa

Chicken & Beef Platter (Serves 1) R289
300g Lemon chilli wings, 200g sirloin strips, 150g crumbed chicken strips and chips
served with your choice of a perrinaise dip, basil mayo dip, tomato and red onion salsa

Meat & Seafood Platter (Serves 1-2) R499
Three chilli-lemon cream prawns, fried hake pops, 300g lemon chilli wings, 300g pork
ribs, 150g crumbed chicken strips, chips, perrinaise and tartar sauce

Bushveld Feast Platter (Serves 2) R519
300g Lemon chilli wings, 600g pork ribs, 200g sirloin strips, 150g crumbed chicken strips
and chips served with your choice of a perrinaise dip, basil mayo dip, tomato and red
onion salsa.

DESSERT

Ice Cream & Chocolate Sauce R55
Vanilla ice cream with homemade chocolate sauce

Deconstructed Apple Crumble R69
Apple pie filling on a biscuit crumble with cream, mint, fresh berries and vanilla ice cream

Amarula Crème Brulé R69
Baked Amarula custard topped with caramelised sugar tower

Malva Pudding R69
Traditional malva pudding with dark chocolate apricot ice cream

Chocolate Fudge Pudding R75
Chocolate fudge pudding, vanilla ice cream, chocolate sauce, fresh berries

Chocolate Soufflé R89
Freshly baked chocolate soufflé served with vanilla ice-cream

Chocolate Brownie R119
Hazelnut brownie, vanilla ice cream, chocolate shavings
fresh berries, chocolate sauce

AFTER DINNER

The perfect finishing touch to a memorable meal.

Brandy Tasting Board R259
Three of the Cape's finest brandies paired with handcrafted nougat and toffee

Mzansi Cheese Board R249
An assortment of South African cheeses with salted nuts, olive toasted ciabatta, grapes, fresh berries and cranberry red wine sauce

SPECIALTY CAKES

Premium cakes from Château Gâteaux and our homemade Lemon Meringue. Ideal for an afternoon treat, a coffee break or dessert.

Red Velvet Cake R119
Moist red velvet cake layered with lemon cream cheese frosting and finished with a crunchy sugar crystal coating

Bar-One Cake R119
Rich, moist chocolate cake layered with decadent chocolate ganache

Baked Chocolate Cheesecake R119
Creamy baked chocolate cheesecake on a chocolate biscuit base, finished with a layer of rich chocolate ganache.

Carrot Cake R119
Moist carrot cake layered with smooth cream cheese frosting.

Red Velvet Baked Cheesecake R119
Creamy baked cheesecake on a red velvet sponge base, layered with cream cheese frosting and finished with a berry glaze.

Lemon Meringue R89
Our homemade lemon meringue with a buttery biscuit base, sweet lemon filling and a tall, fluffy meringue topping.

COFFEE & CAKE PAIRING OF THE MONTH

Every month, Chef Adriaan creates a new individual cake, perfectly paired with an Americano.

Ask your waitron about this month's pairing.

From R79

KIDDIES BREAKFAST

Served between 07h00 – 10h00

Kiddies Rainbow Oats R29
Creamy milk-cooked oats topped with rainbow vermicelli

Scrambled Eggs on Toast R35
Two scrambled eggs served on toast

Milky Cereal R55
All Bran Flakes, Corn Flakes or Weet-Bix served with milk

Kiddies English Breakfast R75
One egg, bacon, sausage and toast

KIDDIES LUNCH & DINNER

Served from 10h00 onwards

Macaroni & Cheese R55
Creamy macaroni pasta in a cheesy sauce

Toasted Sandwich & Chips R59
Choice of cheese, ,cheese and tomato ,ham and cheese, chicken and mayonnaise

Chicken Strips & Chips R65
Crumbed chicken strips served with chips

Margherita Pizza R65
Classic tomato and mozzarella pizza. Please allow approximately 20 minutes for preparation

Spaghetti Bolognese R79
Spaghetti topped with a rich beef mince sauce

Beef or Chicken Burger R99
Beef or chicken burger topped with cheese and served with chips

Fish & Chips R119
Lightly battered hake served with chips

Ribs & Chips R129
Sticky pork ribs served with chips

KIDDIES DESSERT

Ice Cream & Chocolate Sauce R55
Vanilla ice cream with homemade chocolate sauce

BEVERAGES

SOFT DRINKS

WATER

Still Water (500ml)	R25
Sparkling Water (500ml)	R35
Still Water (1,5l)	R35

MIXERS (200ml)

Lemonade	R32
Tonic Water	R32
Dry Lemon	R32
Soda Water	R32
Ginger Ale	R32

FRUIT JUICE

Orange	R29
Apple	R29
Guava	R29
Mango	R29
Cranberry Juice	R39

SOFT DRINKS

Coke	R39
Coke Zero	R39
Coke Light	R39
Creme Soda	R39
Fanta Orange	R39
Sprite	R39
Sprite Zero	R39

PREMIUM REFRESHERS

Lipton Ice Tea Lemon / Peach	R59
Appletiser / Red Grapetiser	R59

BOBA ICE TEAS

Peach & Blueberry Boba Ice Tea	R69
Lemon & Passion Fruit Boba Ice Tea	R69

MILKSHAKES

CLASSIC

Strawberry	R39
Vanilla	R39
Bubble gum	R39
Lime	R39
Banana	R39
Chocolate	R39

PREMIUM

Genuine Peanut Butter Milkshake	R49
Salted Caramel / Cookies and Cream / Coffee	R59

FREEZOS

Coffee	R49
Chai	R49
Tiramisu	R49
Lavender chocolate	R49

MATCHA COLLECTION

FREEZO & ICED SPECIALITIES

Coconut Matcha	R49
Dirty Matcha over ice	R79

HOT

Dirty Matcha Latte	R79

HOT DRINKS

TEA

Ceylon	R29
Rooibos	R29
Earl Grey	R29
Green	R29
Chai	R29
Lemon & ginger tea	R29

COFFEE

Americano / Decaf Americano	R45
Cappuccino / Red Cappuccino	R49
Café Latte / Chai Latte	R49
Large Cappuccino	R59
Café Mocha / Decaf Café Mocha	R69

SPECIALITY DRINKS

Hot Chocolate	R55
Milo	R55
Lavender Hot Chocolate	R55
Tiramisu latte	R55

BEERS

ON TAP

Castle Lite Draught (330ml)	R49
Castle Lite Draught (500ml)	R59
Stella Draught (330ml)	R59
Stella Draught (500ml)	R79

BY THE BOTTLE

Castle Lite	R49
Black Label	R49
Castle	R49
Hansa	R49
Devils Peak Lager	R49
Heineken	R59
Heineken Silver	R59
Stella Artois	R59
Corona	R65

Windhoek Draught (440ml)	R69
Windhoek Lager (440ml)	R69

NON ALCOHOLIC

Devils Peak Hero 0%	R49
Heineken Zero	R59

CIDERS + FLAVOURED BREWS

FRUIT & FLAVOURED

Brutal Fruit – Ruby Apple	R55
Flying Fish – Lemon	R55

CIDERS

Hunters Dry	R59
Hunters Gold	R59
Savanna Dry	R69
Savanna Light	R69

NON ALCOHOLIC

Savanna Lemon (0%)	R69

COCKTAIL MENU

VIRGIN COCKTAILS

Virgin Pina Colada R70
Coconut and pineapple

Virgin Mojito Daiquiri R79
Lemon juice and mint

Virgin Mojito R85
Lime juice, mint, lemon and soda water

Virgin Cucumber & Blueberry R89
Cucumber, blueberries, rosemary, Saint alcohol-free gin and tonic

Virgin Strawberry Daiquiri R109
Strawberries and Grenadine

Virgin Strawberry Crush R99
Strawberry, lime wedges, Saint alcohol-free gin and lemonade

COCKTAILS

Margarita R75
tequila, Triple Sec, freshly squeezed lime juice, served over ice with a salted rim

Cosmopolitan R69
Sky vodka, Triple Sec, cranberry juice, lime juice and orange peel

Cucumber & Blueberry R85
Cucumber, blueberries, rosemary, Grey Hawk gin and tonic

Strawberry Crush R99
Strawberry, lime wedges, Grey Hawk gin and lemonade

Mojito Daiquiri R109
Bacardi, lemon juice and mint

Mojito R119
Lime juice, mint, Bacardi, lemon and soda water

Pina Colada R129
Coconut, Bacardi and pineapple

Long Island Ice Tea R139
Skyy vodka, tequila, Tanqueray gin, Triple Sec, Bacardi and Coke

Strawberry Daiquiri R149
Strawberries, Grenadine and Bacardi

Boba Berry Daiquiri R179
Strawberries, Grenadine, Bacardi and Blueberry Boba

Boba Mango Passionfruit Daiquiri R179
Mango, sugar syrup, Bacardi and Passionfruit Boba

WINE

WINE BY THE GLASS

	Glass	Bottle
Kleine Zalze Sauvignon Blanc	R89	R259
Nederburg Rosé	R79	R249
Bushveld Terrace Red Blend - Mt Vernon	R59	R169
Franschhoek Cellar Merlot	R95	R279
Franschhoek Cellar Shiraz	R95	R289

WHITE WINE

SAUVIGNON BLANC	
Three Peaks	R239
Arabella	R249
Franschhoek Cellar	R289
Durbanville Hills	R339
CHENIN BLANC	
Three Peaks	R239
Kleine Zalze	R259
CHARDONNAY	
Three Peaks (Unwooded)	R239
Franschhoek Cellar (Unwooded)	R289

ROSÉ, WHITE BLENDS

Van Loveren Moscato Perlé Rosé	R209
Three Peaks Rosé	R239
Franschhoek Cellar Rosé	R289

RED WINE

MERLOT	
Franschhoek Cellar	R289
Kleine Zalze	R299

PINOTAGE

Three Peaks	R239
Beyerskloof	R449

CABERNET SAUVIGNON

Three Peaks	R239
Arabella	R249
Franschhoek Cellar	R289
Warwick First Lady	R409

RED BLENDS

Three Peaks Cantata *Merlot, Shiraz, Pinotage, Petit Verdot, Cabernet, Malbec*	R239
Rhino Tears Red *Shiraz, Cabernet, Pinotage (Mt Vernon)*	R329

MALBEC

Mt Vernon Malbec	R889

CHAMPAGNE & METHOD CAP CLASSIQUE

Kleine Zalze Mcc Nectar Blanc	R499
Kleine Zalze Mcc Nectar Rose	R499
Pongracz Rose Mcc	R649
Pongracz Brut Mcc	R649
Moët & Chandon (France)	R2559

SPARKLING WINE

JC Le Roux Alcohol-Free	R319

WINE COCKTAILS

Bernini Blush	R55
Ice Tropez (275ml Bottle)	R245

RESTAURANT INFORMATION

Operating Hours
Monday to Saturday: 07:00 – 22:00
Sunday: 07:00 – 21:00

Last Orders
Kitchen: 21:00 Monday to Saturday | 20:00 Sunday
Bar: 21:30 Monday to Saturday | 20:30 Sunday

Restaurant Cards & Separate Bills
Please present your restaurant card when settling your bill. Restaurant cards may not be used for room charges at hotel checkout. For separate bills, please advise your waitron when placing your order.

Corkage
Wine, sparkling wine, MCC and champagne may be brought in at R80 corkage per bottle, including alcohol-free and de-alcoholised equivalents.

From 1 November 2026: corkage will increase to R250 for wine and R400 for sparkling wine, MCC and champagne per bottle. No other food or beverages are permitted.

Book a Table
Book online via Dineplan using the QR code or contact us on 015 781 3447.

Functions
We cater for business meetings, conferences and special occasions. Contact restaurant@bushveldterrace.co.za for more information.

Takeaways
Takeaways and collections welcome. Phone 015 781 3447 to place your order.

Feedback
We'd love to hear about your experience. Email debbie@bushveldterrace.co.za.