



Welcome to

The Valley Restaurant

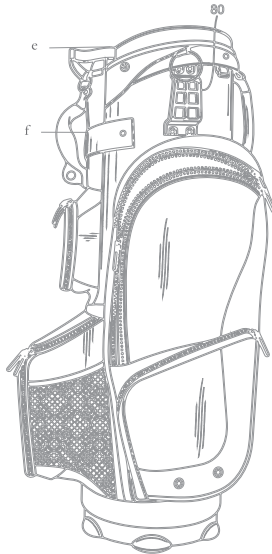


Fig 3

PEARL VALLEY JACK NICKLAUS SIGNATURE
GOLF COURSE AT VAL DE VIE ESTATE

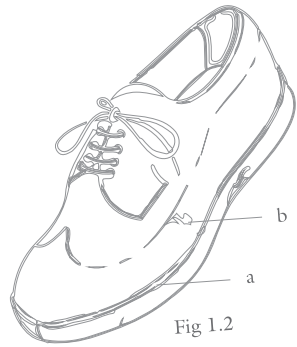


Fig 1.2

All items on menu are subject to availability. Food and beverage prices are subject to change due to suppliers increase. We reserve the right to amend quoted prices without notification. All prices are VAT inclusive. Please note that we are not a Halaal premises. Any special dietary meals will be ordered from an external supplier. No split bills will be accepted. Tables larger than 12 will be served as an event.



Superfoods - healthy and nutritional foods

PLEASE READ HERE - THANK YOU

RANKED
TOP 5 GOLF
COURSE IN SOUTH
AFRICA FOR 2018
and 2019
BY GOLF DIGEST
MAGAZINE



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.

SERVICE: 12:00-17:00

LUNCH

STARTERS

- Tuna salad Niçoise with a garlic herb dressing** R98 
Green beans, new potatoes, olives, boiled egg, peppers, iceberg lettuce, and Spanish onions
- Beetroot and Quinoa salad (V)** R75 
Walnuts, spring onions, goat's cheese and orange segments
- Smoked chicken salad and avocado pear with sweet chilli dressing** R85 
Sweet corn, peppadews, chives, pumpkin seeds and feta
- Tempura chicken livers, peri-peri sauce and grilled cos lettuce** R65
Onion marmalade and onion tobacco
- Smoked salmon rosette with dill potato blinis and cream cheese** R98
Fried capers, pink peppercorn dressing and shaved fennel
- Seared duck salad with tom yam dressing and micro herbs** R95 
Asian mixed vegetable slaw, sweet corn basil leaves and coriander
- Soup of the day (V)** R65
Crusty bread and truffle butter

LUNCH

LIGHT ENTRÉES AND SANDWICHES

- Pulled pork served in sriracha buns** R95
Japanese pickled Vegetables and fries
- Chicken prego burger** R95
Spring vegetable salad, sliced jalapeño and fries
- Pearl Valley beef burger** R100
with bacon, cheese, spring vegetable salad,
Mexican salsa and fries
- Beef sirloin and avocado pear wrap** R105
Spring vegetable salad, Mexican salsa and fries

MAIN COURSE

- Beer battered fish and pea purée** R100
Tartar sauce, fries and mini mixed salad
- Thai green chicken curry** R115
Basmati rice, sambals, poppadoms and naan bread
- Baby chicken prego or lemon** R145
Chimichurri butter, seasonal vegetables and fries
- Cajun fried calamari served with tartar sauce** R125
Spring vegetable salad and fries
- Grilled sirloin steak and egg** R125
Chimichurri, seasonal vegetables and fries
- Seared gnocchi served with tomato vinaigrette (V)** R105
Seared butternut, parmesan, sun dried tomatoes
and pine nuts

LUNCH

SOMETHING SWEET

Baked lemon tart served with lemon sorbet R65
Raspberry coulis and spring berries

Vanilla pod crème brûlée R55
Savoardi biscuits and strawberry compote

Granadilla cheese cake R75
Whipped orange Chantilly crème and granadilla coulis

**Chocolate envelope
filled with bitter chocolate mousse** R65
Orange segments and candied hazelnuts

Coup Denmark R45
Homemade vanilla pod ice cream with chocolate sauce

Buttermilk panacotta R50
Wild berry compote and cinnamon wafer biscuits

Create your own

PIZZA

Margherita (v) R65

Meat R28

Chorizo, ham, bacon, mince,
roast lamb, salami, chicken,
smoked chicken

Vegetarian R18

Aubergines, olives, sun dried tomatoes,
asparagus, avocado, pineapple,
mushrooms, zucchini, artichokes,

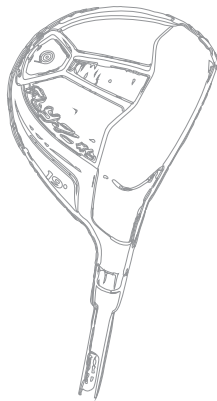
Cheese R30

Goat's cheese, gorgonzola, bocconcini,
feta, brie

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Drive for show and
PUTT FOR DOUGH.

”



Thank you



WE HOPE YOU ENJOYED
YOUR TIME WITH US