Highlands Lodge Mountain Retreat

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Te-eet Restaurant

083 663 5884 | www.highlands-lodge.co.za

WELCOME to you



A warm welcome from your hosts Liaan, Elizna and the team.

"We can't wait for you to explore all that this beautiful mountain retreat has to offer."

Te-eeT Harvest Table

End the weekend by dining in style with a Harvest Table Feast.

Fire roasted locally-sourced side grass fed Wagyu Angus beef. Dressed with lemon juice, salt and rosemary and served with a selection of side dishes.

R288pp Excludes drinks & dessert

Every Sunday at 12pm

Harvest Table Menu

A selection of sourdough breads served with roasted garlic and cumin carrot hummus.

Green bean, cherry tomato and calamata olive summer salad.



Slow roasted, grass fed Angus Wagyu Beef Rib.

Baslamic dressed black rice, fresh strawberries and kale salad.

Local seasonal peach and zucchini salad drizzled with a peanut and tahini vinaigrette.

Chili and garlic marinated mushrooms accompanied by an Italian herb mix.



Sumac, chili and cumin chickpeas, red bell peppers and fresh basil.

Roasted hazelnut, goats cheese, a selection of greens and wild rice salad.

Friday Night Platters

Grass-fed Wagyu Angus rib slowly roasted for 10 hours sets the tone for this mouthwatering platter. Homemade sourdough Foccacia and plum jam, roasted carrot hummus, basil pesto and assorted pickles are carefully selected to awaken the pallet and balance the flavours.

R262 per platter

Excludes drinks & dessert



Dessert Menu

Madagascan Vanilla Cheesecake	R78.00
Chocolate Cheesecake	R68.00
Blueberry Cheesecake	R68.00
Carrot Cake	R68.00
Carrot Cake Cupcake	R22.00
Brownie & Gelato Ice-Cream	
1 Scoop 2 Scoops	R65.00 R95.00
Gelato Ice-Cream (Mint or Vanilla)	
1 Scoop 2 Scoops 3 Scoops	R40.00 R70.00 R90.00



Drinks Menu

BEERS & CIDERS

Loxtonia Stone Fruit Non-Alc	R 35
Loxtonia Crispy Apple	R 40
Rekordelig Strawberry Lime	R 40
CBC Pilsner	R 35
Noon Gun Smooth Bore Lager	R 35
Noon Gun The General Non-Alc IPA	R 35
Darling Brew Bone Crusher Witbier	R 40

SPARKLING WINE

Survivor Methode Cap Classique	R300
Van Loveren Chardonnay Pinot Noir	R175

BLANC DE NOIR / ROSE

Zorgvliet Silver Myn Dry Rose	R32
Jakkalsvlei Pink Moscato	R36

WHITE WINE

Wild Card Sauvignon Blanc	R150
Van Loveren Sauvignon Blanc R45 ,	/ R145
Lands End Cape Agulas Sauv. Blanc	R280
Groot Phesantekraal Chenin Blanc	R135
Van Loveren Chardonnay	R145

RED WINE

Wild Card Merlot	R150
Van Loveren African Java Pino. R50 /	R145
Alvi's Drift Shiraz	R165
Riebeek Cellars Cabernet Sauvignon	R150
Van Loveren Cabernet Sauv. Merlot	R145
Badsberg Belladonna	R195

FITCH & LEEDS

Indian Tonic	R18.50
Ginger Ale	R18.50
Pink Tonic	R18.50
Lemonade	R18.50

SMOOTHIES

Nut Case	R43
Berry Bliss	R62
Tropical	R62

KOMBUCHA

Ginger & Lime	R35
Peach & Granadilla	R35
Blueberry & Pomegranate	R35

JUICE

Orange	R32
Αρριε	R32
Mixed Berries	R32

FACILITIES FOR DAY VISITORS

Take a stroll to Te-piK for your daily coffee fix, a delicious treat... or 2 and make your plans for the day.



Explore our Meander & Owl Walking Trails



Harvest table, every Sunday 12pm | Restaurant Te-eeT.



Picnic | Start at Te-piK & choose your own spot.



Enjoy the fynbos & bird life



CONTACT US

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