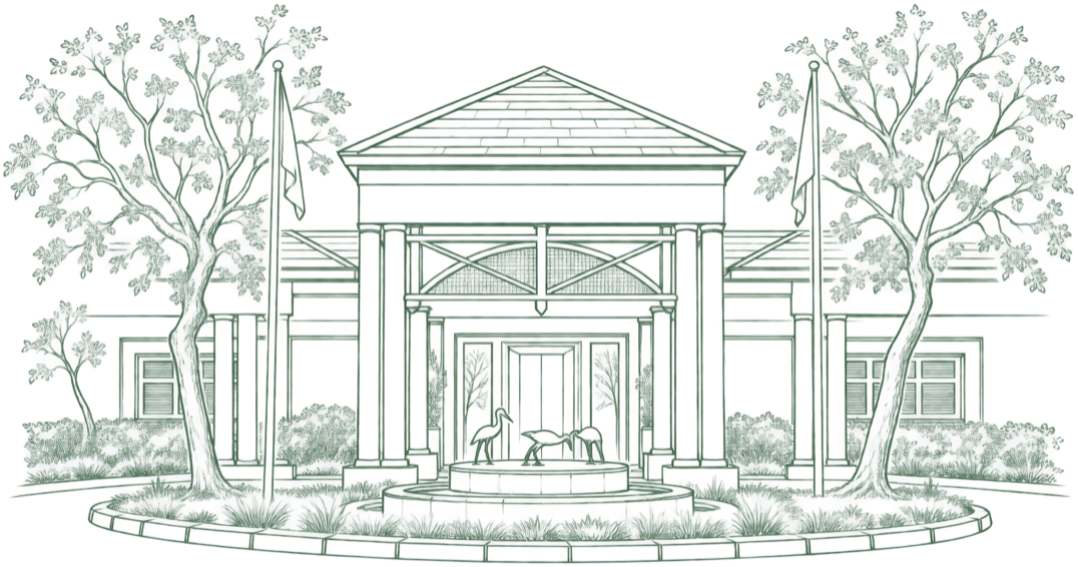
CENTURION COUNTRY CLUB

The Patio



RESERVATIONS

012 665 0279 · 064 736 5533

RESTAURANT

Monday to Saturday 07h30–21h00

Sunday 07h30–20h00

BAR

Monday to Saturday 10h00–22h00

Sunday 10h00–20h30

Breakfast

BREAKFAST

Served from 07h30 to 11h30

Homemade muesli R50
Greek yoghurt and strawberries

Seasonal fruit salad R55
Greek yoghurt and mint

Toasted croissant R163
Scrambled egg, smoked salmon, chive and sour cream

Classic breakfast R110
2 eggs, bacon, toast, grilled tomato and baked beans.

Eggs benedict R128
Poached eggs, ham, English muffin and hollandaise sauce

Add salmon R45

Add spinach R25

Classic omelette R99
Bacon, cheese, rocket tomato and roasted nuts

Avo on toast R97
Rye bread, poached egg and sour cream

Patio breakfast R110
Mince, egg of your choice and sour dough bread

EXTRA BREAKFAST SIDES AND OMELETTE FILLINGS

Ham R25

Pepper R15

Mushroom R30

Bacon R25

Avo R30

Tomato R10

Feta R25



Light meals

TOASTED SANDWICHES

Served all day. Your choice of brown or white bread and a side.

Cheese (V) R68

Ham and cheese R94

Cheese and tomato R75

Ham, cheese and tomato R96

Chicken mayo R87

Bacon, egg and cheese R115

Club sandwich R130
Chicken breast, bacon, egg, tomato, lettuce

Rye bread R15

Gluten-free bread R15

Tramezzini R15

SNACK SECTION

All served with a side of pomme croquette

150g Roasted pork ribs R95
Jack Daniels BBQ sauce and Asian slaw

120g BBQ chicken wings and BBQ sauce R85

Mini sliders beef and chicken R85

120g Fried haloumi R95
Chickpea and sesame puree and rocket

120g Crumbed mushroom and tartare sauce R74

120g Pork croquettes R85

The birdie R288
Chicken satays, chicken wings, chicken sliders, chicken cigars

Something meaty R422
Pork ribs, beef meat balls, fried steak strips, beef spring roll

SALAD SECTION

Caesar salad R109
Pepper chicken breast, parmesan, crispy bacon, toasted ciabatta, poached egg and Caesar dressing

Haloumi salad R125
Fried haloumi, roasted orange, pecan nuts orange dressing

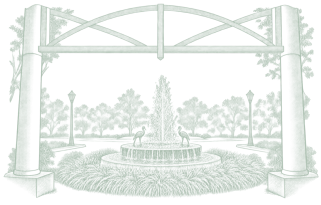
Club salad R135
Bacon, avocado, pepperdew, toasted ciabatta, ranch dressing

Smoked salmon R195
Strawberry, cucumber, sour cream and chive, picked quail egg

Roasted pear R95
Fire roasted pear, herb goats' cheese, rocket, candied walnuts and lemon dressing

Add chicken R35

Add beef R45



Burgers & wraps

BURGERS

Side of your choice.

Classic beef burger R152
Sesame bun, lettuce, sliced tomato and mustard mayo

Battered chicken breast R115
Sesame bun, braised red onion, lettuce and sweet chilli mayo

Veggie burger R145
Grilled halloumi, brown mushroom, sauté onions, mushroom sauce and rocket

Classic cheese burger R167
Cheddar, lettuce, sliced tomato and mustard mayo

Bacon and cheese burger R182
Sesame bun, lettuce, sliced tomato, pickles and mustard mayo

Chicken and avo burger R145
Grilled chicken breast, smashed avo, Asian slaw mustard mayo and cheese sauce

Bacon and avo burger R174
Beef patty, lettuce, tomato and mushroom sauce

Boerewors burger R165
Lettuce, jalapeno, chutney mayo and biltong

BANTING BURGER

Replace bun with butternut latke R20

Gluten-free bun R40

WRAPS

Filled and rolled wheat tortilla served with chips or a side salad.

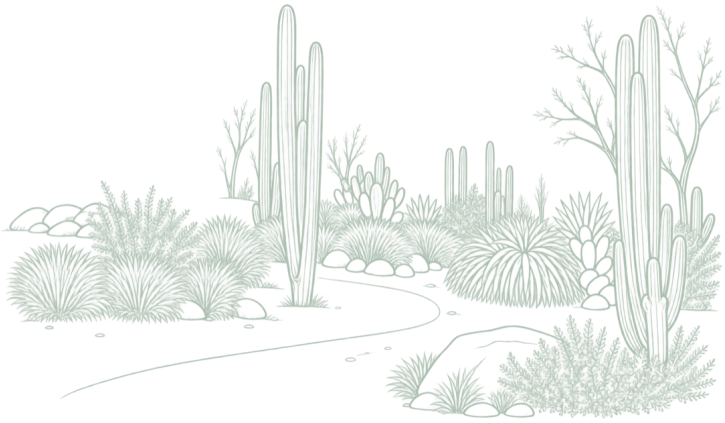
Crispy chicken wrap R140
Avocado, greens and feta

Smoked salmon wrap R175
Cream cheese, cos lettuce and avo

Beef wrap R165
Coleslaw and roasted peppers

Fried haloumi R145
Avocado, greens and tomato

Gluten-free wraps R35



From the kitchen

PASTA

Your choice of homemade pasta spaghetti, penne or linguine

Chicken breast R145
Basil pesto and chorizo sausage cream

Arrabbiata R100
Olive, chili and parmesan

Mac and cheese R98
Crispy bacon bits and chive

Alfredo R135
Ham, mushroom, creamy sauce and parmesan

Calamari tubes R190
Chorizo sausage and creamy chive sauce

Bolognaise R145
Slow cooked beef ragout and parmesan cheese

Oxtail ragout R165
Roasted onion, orange compote

Pasta carbonara R125
Bacon, egg, garlic

MAIN MEALS

200g Steak R140
Egg and chips

Chicken schnitzel R138
Cheese sauce and chips

Bangers R110
Mash potato and sweet red onion jus

Chicken strips R115
Fried or grilled, dunked or plain and side of your choice

Pan fried gnocchi R110
Artichoke, olive and pomodoro sauce

Cheesy chicken strips R145
Smashed avo, sour cream, chips and rocket

Roasted pork belly R195
Cauliflower puree, garden peas, mustard mash crackling and jus



From the kitchen

continued

Grilled ox liver R140
Creamy mash potato, grilled bacon, onion jus

Avo and Dijon sirloin R190
200g sirloin steak, fresh avo, Dijon mustard sauce

Herb dusted 250g rump steak R245
Sweet potato fondant, long stem broccoli roasted onion

Beef fillet R345
Roasted onion and oxtail ragout, sweet mustard seeds grilled baby leeks, Amarula jus

Grilled chicken breast R145
Red onion, smashed avo, pepperdew served with a side of your choice

Braised lamb neck R295
Creamy lentils, glazed carrots, crispy leeks

CURRY

Chicken curry R140
Steamed basmati rice, tomato salsa and poppadum

Lamb Rogan josh R215
Steamed basmati rice, tomato salsa and poppadum

SEAFOOD

Fried hake R155
Mushy peas, tartare sauce and chips

Calamari tubes R210
Lemon butter sauce and chips

Grilled salmon R280
Steamed green beans, baby potato, olive and lemon butter sauce

Grilled prawns R215
8 whole prawns, garlic butter and side of your choice



Grill & desserts

FROM THE GRILL

All steaks served with semi dried tomato, dressed rocket, herb butter your choice of side and sauce

T-Bone 500g	**R325**
Sirloin 250g	**R230**
Fillet 250g	**R325**
Rump 250g	**R240**
Pork ribs 600g	**R318**

SIDES

Hand cut chips	**R35**
Seasonal side salad	**R35**
Mashed potatoes	**R35**
Baked potatoes	**R35**
Seasonal vegetables	**R35**
Butternut and spinach	**R35**
Sweet potato fries	**R35**
Butternut	**R35**
Creamed spinach	**R35**
Savoury basmati rice	**R35**
Sliced Avocado	**R30**
Side sauces (Cheese, pepper, mushroom, lemon butter, blue cheese or monkey gland)	**R35**
Pap and sauce	**R30**

DESSERTS

Ask your waiter about our daily cake selection to end your meal.

Vanilla crème brulee Berry tuille, strawberry and mint salsa and chocolate ice cream	**R95**
Malva pudding and custard	**R65**
Ice cream and chocolate sauce	**R55**



Pizza

PIZZA

Focaccia garlic and herb R55

Focaccia feta and herb R65

Margarita R115
Tomato base, mozzarella cheese basil

Hawaiian R130
Tomato base, mozzarella cheese, ham and pineapple

Regina R145
Tomato base, mozzarella cheese, ham and mushroom

FAB pizza R157
Tomato base, mozzarella cheese, feta, avocado and bacon

3 cheeses R160
Tomato base, mozzarella cheese, feta cheese, cheddar

Meat lover R169
Tomato base, mozzarella cheese, ham, bacon and chorizo

Saucy chicken and bacon R165
Tomato base, mozzarella cheese, spicy chicken, bacon, ham and sweet chilli sauce

BBQ Chicken R128
Tomato base, mozzarella cheese, chicken cube, green pepper, onion and BBQ sauce

Vegetarian R135
Tomato pizza sauce, mozzarella, mushroom, onion, mixed peppers, olive, artichoke rocket and parmesan

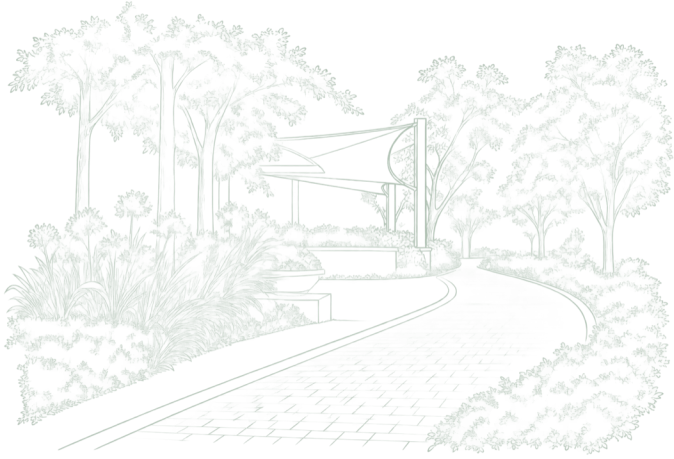
Sweet Mexicana / normal R170
Tomato pizza sauce, mozzarella, sweet chilli mince, green pepper, onion and fresh chilli

Italian job R150
Tomato pizza sauce, mozzarella, salami, artichoke, olive, garlic

Leonardo R130
Tomato pizza sauce, mozzarella, peperoni, olive, parmesan

Pulled pork R165
Tomato pizza sauce, mozzarella, green pepper, mushroom, jalapeno

Butter chicken R155
Tomato pizza base, Mozzarella cheese, butter chicken curry, coriander yoghurt



Sushi

SUSHI

VEG PLATTER (22pc) (V) — R225
Dragon roll veg 8pc, fashion sandwich 8pc and futomaki veg 6pc

SALMON COMBO (20pc) — R325
California roll salmon 4pc, fashion sandwich 4pc, salmon rose 4pc, sashimi salmon 4pc and nigiri salmon 4pc

SPECIAL (14pc) — R235
Rainbow roll salmon 4pc, handroll prawn 1pc, avocado maki 6pc and nigiri salmon 3pc

Sushi for Two (26pc) — R350
Nigiri assorted 4pc, maki prawn 6pc, California rolls salmon 8pc, salmon roses 4pc and sashimi salmon 4pc

NIGIRI (3PC)

Salmon	R57
Prawn	R45

MAKI (6PC)

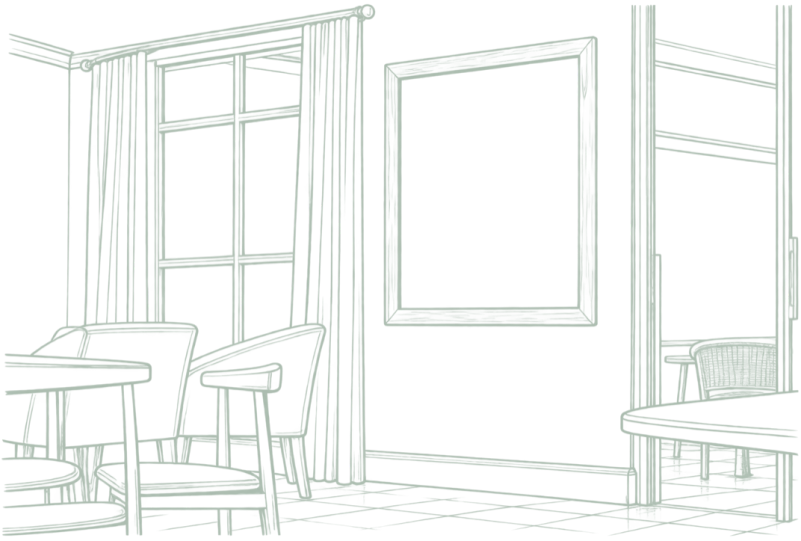
Salmon	R58
Tempura prawn	R50
Prawn	R50
Avo (V)	R40

FASHION SANDWICH (4PC)

Salmon	R65
Prawn	R62
Vegetarian (V)	R40

HAND ROLL (1PC)

Salmon and avocado	R75
Prawn and avocado	R65
Vegetarian (V)	R55



Sushi

continued

CALIFORNIA ROLLS (4PC)

Salmon & avo	R65
Prawn & avo	R60
Vegetarian (V)	R40

FUTOMAKI (DOUBLE MAKI) (6 PC)

Salmon & avocado	R70
Prawn & avocado	R60
Tempura prawn & avo	R60
Vegetarian (V)	R45

DONBURI (SUSHI SALADS)

Salmon & avo salad	R85
Prawn & avo salad	R80
Poke bowl	R80

DEEP-FRIED SUSHI (4PC)

Salmon	R72
Prawn	R72

ROSES (4PC)

Salmon roses	R85

SASHIMI (3PC)

Salmon	R85

RAINBOW ROLLS (4PC)

Salmon & avo	R75

PRAWN TEMPURA (4PC)

4 Prawns fried in tempura served with soya reduction	R110



Refreshments

HOT DRINKS

Tea R26
5 Roses or Rooibos.

Americano (Filter coffee) R33

Espresso Single R26

Espresso Double R36

Macchiato R33
Espresso topped with a shot of milk foam.

Cappuccino R41
Espresso topped with steamed and frothed milk.

Flavoured Cappuccino R45
Hazelnut, vanilla or salted caramel.

Red Cappuccino R37
Rooibos espresso topped with steamed and frothed milk.

Café Latte R41
Espresso with steamed milk and topped with frothed milk, served in a glass.

Chai Latte R41

Dirty Chai Latte R48
Chai latte charged with a shot of espresso.

Dirty Chai Almond Latte R52
Almond milk Chai latte charged with a shot of espresso.

Flavoured Latte R48
Chocolate, white chocolate, salted caramel, fudge cookie, bar one or hazelnut.

Hot Chocolate R48

Milo R48

Almond or soya milk replacement Add: R12

COLD DRINKS

Milkshakes R40
Strawberry, banana, lime, chocolate or bubble-gum.



Refreshments

continued

Frappes R45
Coffee freezo, double chocolate, cappuccino, white chocolate, salted caramel, fudge cookie, bar one or hazelnut.

Fruit juice R48
Orange, mango, fruit cocktail or cranberry.

Water 500ml R22
Still or sparkling.

Soft drinks 300ml R33
Coke, coke light, coke zero, sprite, sprite zero, fanta orange, cream soda or sparberry, stoney, lemon twist.

Tizers 275ml R46
Appletizer or grapetizer.

ENERGY DRINKS

Red bull and Red bull sugar free. R45

Red square reload. R36

COOLERS & MIXERS

COOLERS R45
Klippies&cola, Buffels&cola, Belgravia gin premix,

Flying Fish R46

Black Crown G&T R47

Samuel Gelston whiskey premix R49

Red square Energy R54

MIXERS 200ml R27
Lemonade, Soda, Assorted Tonics, Ginger ale Dry lemon

Tomato Cocktail R55



Wine list

HOUSE WINES

Served from 10h00 to 22h00, Monday to Saturday, and to 20h30 on Sunday

Ken Forrester Petit Sauvignon Blanc — Bottle R195 / Glass R69
Crisp and dry, with tropical fruit, fig leaf and grassy notes.

Ken Forrester Petit Merlot — Bottle R195 / Glass R69
Soft, juicy, unoaked Merlot showing raspberry and cherry fruit.

Ken Forrester Petit Chenin Blanc — Bottle R195 / Glass R69
Quince and pear flavours meet green apple in a balanced white.

Ken Forrester Petit Cabernet Sauvignon — Bottle R195 / Glass R69
Juicy plum and mulberry fruit in a soft, unoaked red.

Ken Forrester Petit Rose — Bottle R195 / Glass R69
Dry, delicate rosé with strawberry, raspberry and floral touches.

WHITE WINES

Diemersdal Sauvignon Blanc — Bottle R225 / Glass R82
Gooseberry and tropical fruit with crisp minerality and a lingering finish.

Springfield Life from Stone Sauvignon Blanc — Bottle R365
Concentrated and expressive, with a distinctive flinty mineral character.

Durbanville Hills Sauvignon Blanc — Bottle R235 / Glass R85
Generous tropical fruit, a creamy texture and a subtly saline finish.

Nitida Sauvignon Blanc — Bottle R309
Pineapple and apricot with leafy freshness and lively grapefruit and lime.

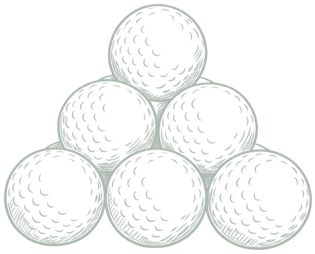
Blaauwklippen Sauvignon Blanc — Bottle R400
Peach and pear with lemon freshness and a smooth, creamy palate.

Backsberg Chenin Blanc — Bottle R195 / Glass R72

Kleine Zalze cellar selection Chenin Blanc — Bottle R199 / Glass R72
Tropical and stone fruit lifted by citrus, with balanced texture.

Ernie Els Big Easy Chenin Blanc — Bottle R240
Pineapple and peach with crisp apple acidity and a grapefruit finish.

Spier Signature Chenin Blanc — Bottle R225
Unoaked and lively, showing guava, pear and apple fruit.



Wine list

continued

Stellenzicht Thunderstone Chardonnay — Bottle R279 / Glass R94
Citrus, apricot and floral aromas, layered texture and a subtle biscuit finish.

Bosman Generation 8 Chardonnay — Bottle R250 / Glass R84

Kleine Zalze cellar selection Chardonnay — Bottle R199 / Glass R72
Fresh lemon and ripe white peach with a crisp, fruity finish.

Buitenverwachting Buiten Blanc — Bottle R195 / Glass R72
Sauvignon-led blend showing tropical fruit, with Chenin and Chardonnay.

Thelema Mountain White — Bottle R279
Passionfruit and gooseberry with apricot hints and a crisp, medium-bodied palate.

Darling Cellars Sauv/Chenin — Bottle R160

Drostdy-Hof Extra Light Dry White — Bottle R140
Light and crisp, with guava aromas and lemon and pear flavours.

Haute Cabriere Chardonnay Pinot Noir — Bottle R260
Bright citrus with white peach and red fruit, balanced by fresh acidity.

Van Loveren Blanc de Blanc 500ml — Bottle R105
Dry and lively, with apple, lime and apricot leading to a zesty finish.

ROSE WINES

Boschendal Blanc de Noir — Bottle R195 / Glass R72

Durbanville Hills Merlot Rose — Bottle R235 / Glass R85

Stellenzicht Thunderstone Rose — Bottle R279
Floral aromas and juicy fruit, finishing delicately fresh.

Groot Phesantekraal Rose — Bottle R225
Elegant strawberry and red berry notes with a smooth mineral character.

RED WINES

Haute Cabriere unwooded Pinot Noir — Bottle R255 / Glass R90
Light and juicy, with red berries and gentle tannins.

David Finlayson Pinot Noir — Bottle R499
Fresh raspberry and strawberry, with vanilla and subtle earthy minerality.

Ernie Els Big Easy Cabernet Sauvignon — Bottle R275 / Glass R98
Silky and medium-bodied, with cassis, plum and roasted spice.



Wine list

continued

Spier Signature Cabernet Sauvignon — Bottle R245 / Glass R82
An easygoing red with generous berry fruit and soft tannins.

Glen Carlou Cabernet Sauvignon — Bottle R445
Blackcurrant and black cherry, with cedar, tobacco and firm tannins.

Warwick First Lady Cabernet Sauvignon — Bottle R300
Medium-bodied, with plum, blackcurrant and a touch of dark chocolate.

Kleine Zalze cellar selection Pinotage — Bottle R235
Silky cherry, plum and mulberry, with delicate spice and mocha.

Barista Pinotage — Bottle R255 / Glass R85
Ripe mulberry and plum, with vanilla, mocha and supple tannins.

Beyerskloof Pinotage — Bottle R260 / Glass R89
Medium-bodied red berries and plum, with refined tannins and freshness.

Guardian Peak Merlot — Bottle R245 / Glass R87
Soft and medium-bodied, with cherry, plum, sage and liquorice.

Durbanville Hills Merlot — Bottle R235 / Glass R85

Fleur du Cap Unfiltered Merlot — Bottle R355

Saronsberg Provenance Shiraz — Bottle R310
Full-bodied berry fruit, floral hints and fynbos, with a silky finish.

Doolhof Malbec Merlot — Bottle R255 / Glass R89
Black cherry and plum, gentle spice and cedar, with soft tannins.

Groot Phesantekraal Cape Francolin Red — Bottle R245
Silky raspberry and mulberry, with sweet spice and cocoa.

Kanonkop Kadette Cape Blend — Bottle R315
Fresh berry fruit and warm spice, with silky tannins and savoury depth.

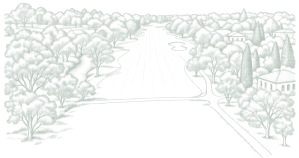
Fat Bastard Golden Reserve — Bottle R380
Rich dark berries and plum, with a full, silky finish.

Blaauwklippen Malbec — Bottle R625
Dark berries and plum, with chocolate, tobacco and plush tannins.

Alto Rouge Bordeaux Blend — Bottle R285 / Glass R99
Bright cherry and raspberry, savoury undertones and firm, structured tannins.

HPF Kleinboet Bordeaux Blend — Bottle R565
Full-bodied raspberry and blueberry, dried herbs and supple tannins.

Van Loveren River red 500ml — Bottle R105



Cocktails

PRE-MIXED DRINKS AND COCKTAILS

Rock Shandy R56
Classic recipe: lemonade, soda water, Angostura aromatic bitters, lemon garnish.

Steelworks R52
Classic recipe: kola tonic, lime cordial, ginger ale, soda water, Angostura bitters.

Virgin daiquiri R94

Strawberry daiquiri R135
Classic recipe: White rum, strawberries, lime and sugar syrup.

Mojito R89
Classic recipe: White rum, lime, mint, sugar and soda water.

Aperol Spritzer R94
Classic recipe: Aperol, Prosecco, soda water and orange.

Pina colada R115
Classic recipe: White rum, pineapple juice and coconut cream.

Bloody Mary R98
Classic recipe: Vodka, tomato and lemon juices, Worcestershire sauce, Tabasco, celery salt and pepper.

Long Island iced tea R119
Classic recipe: Vodka, tequila, white rum, gin, orange liqueur, lemon, sugar syrup and cola.

Mango silk hurricane R99

Irish coffee Bells R60
Classic recipe: Bell's whisky, hot coffee, sugar and cream.

Irish coffee Jamesons R65
Classic recipe: Jameson whiskey, hot coffee, sugar and cream.

Kahlua Coffee R65
Classic recipe: Kahlúa coffee liqueur and hot coffee.

The Dom's (Whiskey, Kahlua, Amarula) R65



Beers & ciders

DRAUGHT

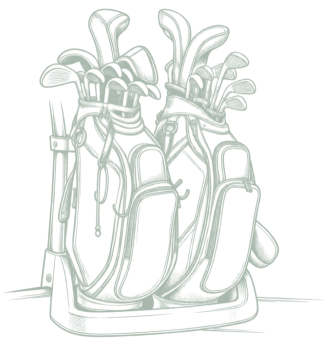
Castle Light	500 ml R49 300 ml R37
Stella Artois	500 ml R54 300 ml R42
Hoegaarden	500 ml R69 300 ml R47

CIDERS

Savannah dry, light, 0%	R48
Hunters dry, gold, extreme	R43

BEERS

LOCAL BEERS Amstel, Black label, Castle, Castle light, Hansa.	R37
Lion Quart	R42
IMPORTED BEERS Stella Artois, Heineken, Corona, Corona cero.	R42
Windhoek Lager, Windhoek draught	R43
Guinness	R57
CRAFT BEER Devil's Peak, Devil's Peak Hero	R38



Spirits

RUM

Captain Morgan, Red Heart, Bacardi	R26
Spiced Gold, Malibu	R22

VODKA

Red Square, Smirnoff	R22
Cruz	R28
Skyy	R35
Absolut	R31
Ciroc	R37

SHOOTERS

Jose Cuervo Tequila Gold or silver	R31
Olmeca tequila Gold or silver	R31
Ponchos	R32
Heart of darkness coffee liqueur	R26
Ancestors Absinthe	R37
Jägermeister	R32
Oester met ‘n P	R22
Cactus Jack	R21
Springbokkie	R22
Blowjob	R24
Suitcase	R39

BRANDY

Buffelsfontein	R22
Klipdrift	R22
Klipdrift Premium	R26
KWV 5yr	R25



Spirits

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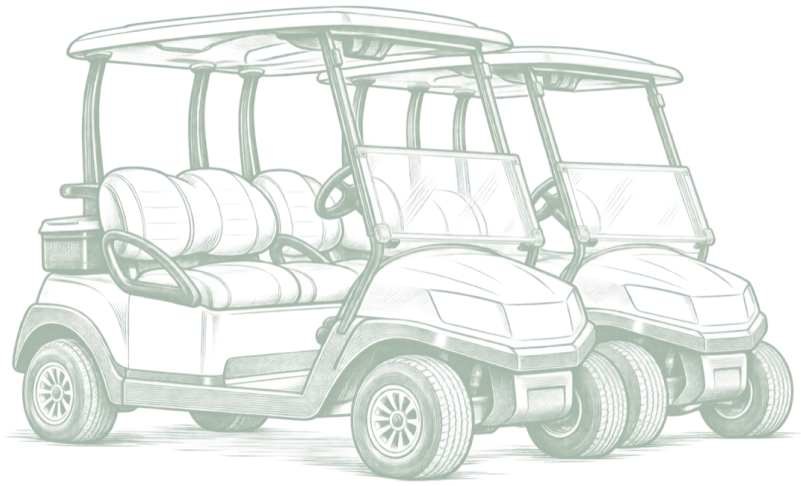
KWV 10yr	R36
Richelieu	R22
Hennessey VSOP	R92
Remy Martin VSOP	R94

WHISKEY

Bells, J&B, Famous Grouse	R24
Johnny Walker Red, Samuel Gelston	R31
Ballantines, Bushmills, Bains	R33
Johnny Walker Blonde	R38
Johnny Walker Black	R44
Jack Daniels	R37
Jamesons	R42
Glenfiddich 12YR	R69
Glenfiddich 18YR	R190
Loch Lomond Louis edition	R69

GIN

Belgravia, Gordons, Stretton	R21
Distillery 031 D'urban Dry	R26
Distillery 031 D'urban Scarlet	R32
Distillery 031 D'urban Barrel aged	R36
Whitley Neill	R35
Assorted Malfy	R43
Tanqueray	R31
Bombay Sapphire	R37
Inverroche Classic /Amber	R47



Manager's specials

WHITE WINES

Limited quantities available

Mulderbosch Sauvignon Blanc — Bottle R235
Lively guava and lemon with herbal notes and rounded texture.

Louis 57 Signature Sauvignon Blanc — Bottle R375

Creation Chardonnay — Bottle R600
Pear and peach with fresh mineral notes and subtle spice.

Eikendal Janina unwooded Chardonnay — Bottle R300
Green apple, lemon and pineapple with a fresh, flinty finish.

ROSÉ WINES

Eikendal Rose — Bottle R250

RED WINES

Paul Wallace Brave Heart Pinot Noir — Bottle R650
Cherry, strawberry and cranberry with silky tannins and subtle oak.

Creation Pinot Noir — Bottle R690
Expressive red berries with earthy shiitake mushroom notes.

Spier Seaward Cabernet Sauvignon — Bottle R320
Blackcurrant, blackberry and plum with cedar, sweet oak and balanced freshness.

KWV Roodeberg — Bottle R290
Fresh red fruit and oak spice with soft, supple tannins.

Louis 57 Smooth Red — Bottle R375

