

Hillcrest Lunch menu

Served from 12:00 till 15:00

Starters and Light meals

Jalapeno poppers R80

Jalapeno's stuffed with 3 cheeses and peppadews, wrapped in bacon and incrusted in a golden panko crumb, served with sweet chilli mayo

Calamari R80

Calamari goujons tossed in seasoned flour and gently fried till golden. Served with French fries and a chunky homemade tartare sauce.

Springbok carpaccio R85

Slivers of tender springbok topped with spiced red wine poached pears, shavings of parmesan, rocket and toasted panini fingers

Beetroot carpaccio R70

Marinated slivers of tender beets dressed with creamed cottage cheese, honeyed pecans, rocket and pesto.

Grilled Broccoli and Quinoa salad R110

Slightly charred broccoli tossed with red quinoa, cherry tomatoes, baby spinach and feta topped with toasted seeds and pesto

Hillcrest Salad R80

Hillcrest olives, creamy feta, cherry tomatoes, red onion, cucumber, beetroot, toasted pumpkin seeds and dressed with Hillcrest Olive oil.

Smoked Salmon trout salad R150

Locally farmed cold smoked salmon trout, salad greens, crispy capers, pickled red onions, avocado and creamed cottage cheese

Platters

Cheese platter R235

A selection of local cheeses, Hillcrest olives, dried fruits, home made preserve and crackers

Mezze platter R365

A selection of local cheeses and house made preserves served with samoosas', frankfurter twists, biltong, smoked chicken and farm baked bread

Pizza

Hillcrest restaurant boasts with its unique rotating base wood fired oven. Our hand rolled Neapolitan style bases are dressed with local ingredients, and drizzled with Hillcrest olive oil

Gluten free – Add R30

La Campagnola R130

Lemon and garlic marinated roast chicken topped with mushrooms, peppers, mozzarella and parmesan

Carnivore R150

Slow roasted tender strips of Beef Brisket, peppers, peppadews and caramelized onions topped with rocket and cream cheese

Maiale tirato R150

Pulled pork dressed in a light pineapple BBQ sauce topped with peppadews, mozzarella and rocket

Al Italiana R135

Cold smoked bacon, with Danish feta, mozzarella and Avocado (seasonal)

Il Istrione R120

Apple smoked country ham and mushroom topped with mozzarella

Fuco fire R120

Chilli tomato base topped with salami, jalapeno, peppers and drizzled with Siracha

Vegetariano R120

Classic tomato base topped with mushrooms, peppers, hillcrest olives, cherry tomato, pickled red onion and mozzarella

Extras

Pizza tray (parmesan, chilli, garlic) – R25

Extra Mozzarella – R38

Green pepper	R18	Avocado	R28	Danish feta	R28
Pickled red onion	R21	Rocket	R18	Salami	R28
Mushrooms	R21	Pineapple	R18	Bacon	R38
Olives	R21	Peppadews	R18	Smoked Ham	R38
Jalapeno	R18	Cherry Tomato	R21	Marinated Chicken	R28

Grills

Signature Pork Pitch Fork

R150

350gr Pork neck steak marinated in thyme, paprika and lemon, cubed and skewered on our signature hay pitch fork, grilled and dressed with honey mustard butter. Served with rustic chips and stir-fried vegetables

Hillcrest Cuts

Your choice of prime cut grain fed beef matured for 21 days, rolled in rock salt and coarse black pepper. Served with stir fried vegetables, rustic chips and a sauce of your choice

	250gr
Rump	R150
Sirloin	R150

Sauces:

Mushroom and Thyme
Madagascan green peppercorn

Burgers

Our burger patties are pressed from coarsely ground prime cuts of beef. Lightly seasoned, flame grilled and served medium with caramelized onion, pickled cucumber, lettuce and tomato.

Gluten free Add – R18

Malt burger 140

200g pure beef patty topped with blue rock and preserved figs, served with French fries

Brewers burger 140

200g pure beef patty topped with creamy camembert, sliced jalapeno and grilled bacon served with French fries

Barley burger 140

200g pure beef patty topped with grilled bacon, guacamole and cheddar served with French fries.

Mains and seafood

Chicken Campagnola 105

Lemon and garlic marinated chicken, mushrooms, bell peppers in a light cream sauce tossed with penne and finished with fresh pecorino.

Vegan Bolognese 105

A flavorful vegetable bolognese sauce served with fresh zucchini noodles topped with beetroot hummus.

Pork slider 105

Tender strands of succulent BBQ smoked pork leg, tossed in our House made BBQ sauce topped with crunchy coleslaw, on a toasted panini served with French fries

Country chicken pie 130

Roasted free range chicken combined with a creamy bechamel sauce and roasting juices, topped with puff pastry served with a side salad and chips

North Indian Chicken Curry 118

Boneless chicken pieces in a fragrant sauce served with a basil, cumin and coconut rice, poppadum and riata.

Red ale hake 145

Battered Hake fillet fried till crisp, served with a chunky homemade tartare sauce, rustic chips and a small house salad

Calamari 145

Calamari goujons in seasoned flour, gently fried till golden served with rustic chips and an Asian slaw.

Desserts

Malva pudding 60

Traditional baked pudding with served with Amarula crème anglaise and vanilla ice cream.

Cheese cake 65

Our house favourite, a classic baked cheesecake served with berry compote and whipped cream.

Death by chocolate 65

A baked fudgy brownie topped with a chocolate ganache, chocolate soil and Belgian chocolate ice cream.

Fresh fruit pavlova 65

Seasonal fresh fruit in a crisp meringue nest served with vanilla ice cream

Belgian chocolate ice cream 55

Classic Vanilla ice cream with chocolate sauce 50

Dairy free vegan vanilla ice cream

Kiddies Meals

3 Jacks and Maple syrup R40

Bacon and Egg "toastie" R55

Chicken strips and chips R65

Ham and cheese "toastie" with chips R55

Mini pizza's (served from 11:00)

Cheeky cheese – Margarita R55

Ham and Pineapple R65

Bacon and Banana R65

Hot drinks

Cappuccino	26
Latte	28
Americano	26
Single Espresso	21
Double Espresso	24
Add R3 for Decaf	
Red latte	29
Red cappuccino	29
Ceylon tea	24
Rooibos tea	24
Earl grey	28
Café Mocha	32
Hot chocolate	32
Chai tea	32
NOCO Speciality Latte's (ask your server)	32

Specialty drinks

Soda Float	38
NOCO Iced Drinks (ask your server)	32
Milkshake (strawberry / chocolate / lime / coffee) – Large	38
Milkshake (strawberry / chocolate / lime / coffee) – Small	25

Soft drinks / Non-Alcoholic drinks

200ml	23
300ml	26
BOS Ice tea – berry / peach / lemon / green tea	34
Tizers	34
Red bull	40
500ml water – still or sparkling	24
Fruit juice – orange / fruit cocktail	24
Castle free	32
Duchess virgin Gin and Tonic	32

Beers and ciders

Boston gluten free	
Castle lite	30
Windhoek	32
Hunters dry	36
Savanna dry / light	36

Spirits and Liqueurs

Captain Morgan (dark / spiced)	15
Smirnoff Vodka	15
Cruz Vodka	25
Gordon's gin	18
Malfy gin	36
Klipdrift / Richlieu	18
Klipdrift gold	25
Richlieu 10yr	22
KWV 20 year	98
Remy martin	60
J&B / Bells	18
Jameson	32
Bains	20
Scottish Leader 3yr	18
Scottish Leader signature	20
<u>Single malts</u>	
Glenlivet 12 year	48
Lagavulin 16 year	125
Glenkinchie 12 year	80
Balvenie Doublewood 12 year	70
<u>Blended whiskey</u>	
Johnny Walker Blue label	230
Johnny walker Platinum label	115
Allesverloren Port	30
Montague Red Jeripiko	25
Amarula	18
Kahlua	25
Tequila	25
Jagermeister	25
Caramel Vodka	25

Havoc Brew

Small – R35

Large – R45

Havoc Tasting tray – R65

Weiss

A light straw coloured beer with a long-lasting head. Higher fermentation temperatures produces complex flavours unique to the style of the beer

Lager

Toasted malt flavours and aromas dominate this German style lager. Hop presence is reduced which accentuates the beers maltiness

Honey ale

Brewed with a blend of pale ale, chateau biscuit and cara pils malts. The mittefruh hops adds to the delicate flavours with subtle honey after tones, yet still maintains a crisp dry finish

Ruby grapefruit shandy

A blond ale base, with ruby grapefruit infusions results in clean, crisp citrus tones

Please ask your waiter for our selection of craft beers

Havoc craft

R45

Cherry wine cooler

Cosmo

Mozambican R&R

Beerworks

R52

Turkish delight gin and tonic

Blueberry & raspberry gin and tonic

Spicy gin and tonic

Hillcrest wines

	bottle	glass
Estate range		
Sauvignon Blanc	120	40
Cabernet sauvignon rose	95	32
Red Shale	110	36
Robbenzicht	125	42
Saartjie range		
Semillion	205	68
Malbec	205	68
Cab franc	205	68
Petite Verdot	205	68
Metamorphic range		
Atlantic Slopes	165	
Quarry	255	
Hornfels	335	

Sparkling wines

Moet en Chandon	1600
Pongracz	360
JC Le Roux	210
JC Le Roux Non Alcoholic	195

Hillcrest restaurant table tastings

We at Hillcrest strive to bring you a unique experience. Join us for a tasting at the table to enjoy with your friends or even with your meal.

Hillcrest Estate range tasting 75

Choice of 3

Sauvignon Blanc / cabernet Sauvignon Rose / Red Shale / Robbenzicht

Hillcrest Estate Pink and white tasting 75

Sauvignon Blanc / Cabernet Sauvignon Rose / Saartjie Semillion

Hillcrest Saartjie range tasting 95

Choice of 3

Cab Franc / Petite Verdot / Malbec / Semillion