

THE  
**Devon Valley**  
 HOTEL

# MENU

## MORNING KICKSTART

Available until 10:30

Full Breakfast	220
Vineyard Breakfast	110
Cocktail sausages, tomato & pesto, sautéed potatoes, crispy bacon, button mushrooms, baked beans, mini steak and two eggs of your choice-boiled, poached, fried, or scrambled	
Farm Table Breakfast	120
Scrumptious buffet table with coffee, tea, and fruit juice	
Potato Roesti Stack	104
Black mushroom, scrambled egg, camembert, and smoked salmon	
Three Egg Omelette	77
Choice of three fillings- camembert, onion, tomato, cheddar, peppers, ham, bacon, mushrooms, or salmon	
Two Pancakes	69
Nutella and honey glazed bananas	

## LIGHT LUNCHES & STARTERS

Cajun Prawn and Cashew Salad	Starter 78
Fancy garden greens, cucumber ribbons, cocktail tomatoes, dried cranberries, baby beets, caramelized pineapple and balsamic vinaigrette	Main 123
Smoked Salmon and Avocado	Starter 81
Tossed baby leaves, orange segments, baby tomatoes, croutons, Baby corn, onion slivers, pecan nuts and pomegranate vinaigrette	Main 123

## SUGAR HIGH

Hazelnut Crème Brûlée	74
Gooseberry compote and shortbread biscuits	
Chocolate Baked Cheesecake	79
White and dark chocolate, chocolate ganache, oreo crust and a fruit skewer	
Local & Natal Farmhouse Cheeses	
With pineapple and ginger chutney	
small 4 Cheese	109
large 7 Cheeses	174

## WRAPS, SANDWICHES & PLATTERS

Chicken & Pesto Wrap	91
Garden greens, cocktail tomatoes, onion slivers, blackened red peppers and avocado	
Toasted Bacon and Emmental Sandwich	88
on brown or white bread with caramelised onions, cocktail tomatoes, avocado and peppadews with hand cut chips.	
Vintners Platters	139
Chicken & bacon roll, marinated sesame beef skewer, crispy pork belly, spinach boreka, roast beef with tomato chutney on crostini, spicy keftas and vegetable spring roll.	
<i>Also includes a glass of Sylvanvale Rose</i>	

## VEGGIE

Potato Gnocchi (V)	149
Baby spinach, parmesan cream, crunchy basil	

## DEVON VALLEY FAVOURITES

Butter Chicken	155
Basmati rice, coriander, and petit salad	
Braised Lamb Shank	220
Chermoula paste cooked in red wine jus, baby onions, black mushrooms, and mash	
Sirloin Steak	194
Port jus, pesto bocconcini, prosciutto, fondant potatoes and mange tout	
Crispy Pork Belly	174
Sticky plum sauce, Emmental mash, long stem broccoli with almond flakes	
Devon Valley Burger	137
100% pure beef burger, crispy bacon, avocado, brie, and tomato chutney, toasted ciabatta, petit salad, and hand cut chips	
Line Fish	194
Prawn triangles, pernod cream, tender stem broccoli and basmati rice	

ASK YOUR WAITER ABOUT OUR WEEKLY SUNDAY LUNCH BUFFET.  
 FOLLOW OUR SOCIAL MEDIA PAGES FOR MORE DETAILS, SPECIALS & UPCOMING EVENTS.

Connect with us. #DVHYum

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