



**LANZERAC**

HOTEL & SPA

*Est. 1692 Since*



GOURMET

*Craven Lounge*

PUB



*With an extensive selection of the finest local and international spirits, carefully curated wine list and wide range of craft beers, the Craven Lounge is an ideal spot for pre-dinner drinks and canapés before dining at any of the Estate's eateries.*

*Inspired by old Victorian gentlemen's clubs and officers' messes, the relaxed environment of the Craven Lounge makes it perfect for informal dining.*

*The Craven Lounge honours the heritage of the Estate, with Doc Danie Craven and his dog Bliksem frequenting Lanzerac regularly over the years.*





# Craven Lounge



## Small Plates

### FARRO, SWEET POTATO & APPLE BOWL

*fynbos honey, kale, macadamia nuts, dried cranberries, parmesan*

R 75

### ROAST BEETROOT & GOATS SALAD

*orange, beetroot ketchup, candied seeds, beetroot leaves*

R70

### CAESAR LETTUCE WEDGES

*caesar dressing, parmesan, cured bacon, egg, rosemary croutons*

R75

### BBQ SKAAPSTERTJIES

*apricot, smoked chilli, mustard seeds, chard lime*

R110

### SMOKED SNOEK MOUSSE

*cape gooseberry compote, mosbolletjie toast, micro coriander*

R65

### BUTTERMILK FRIED CHICKEN BITES

*maple, peanuts nuts, peri-peri mayo, herbs*

R85



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and are ever-changing with the season.*



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## Small Plates

### THE BRAAI BROODJIE

*huguenot cheese, boerenkaas, tomato, onion, chef's braai broodjie jam*

R55

### ITALIAN HERB GNOCCHI

*mushrooms, pea, lemon cream, sage butter, mushroom marmite*

R80

### COURGETTE, RED ONION & CORIANDER BARHJI BITES

*spiced spinach dal, coconut yoghurt, mint syrup*

R70

### DOUBLE FRIED POTATO CUBES

*parmesan cheese, spring onion, crisp bacon, buttermilk sauce*

R65

### BILTONG & MELROSE CROQUETTES

*smooth tomato smoor, amasi curd, toasted thyme*

R70

### PERI-PERI CHICKEN LIVERS

*tomato, crisp red onions, herbs, aioli, herb roosterkoek*

R75



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## Pub Style Plates

### SLOW COOKED LAMB SHANK

*creamed mieliepap, rosemary, rainbow carrots, bredie sauce*

R 225

### MARINATED MUSSEL PASTA

*shallots, saffron butter, white wine, parmesan, courgette, wild garlic leaves*

R160

### TAPHUIS BEEF BURGER

*beer glaze, short rib, bacon, huguenot cheese, onion rings, chunky chips*

R140

### CAPE SPICE & GINGER BEER BATTERED HAKE

*crushed peas, baked sweet potato, beetroot atchar, lime mayo*

R150

### BRAISED OXTAIL & POTATO LASAGNA

*white bean ragout, shimeji, parmesan, olive espuma, chive pesto*

R180

### STICKY SMOKED PORK RIBS

*pampoen koekies, cinnamon, bbq sauce, grilled pineapple, corn coleslaw*

R200

### BOBOTIE - THE LANZERAC WAY

*ostrich neck, fragrant rice, steamed egg, papper bites, coriander, coconut,*

*onion chutney*

R165



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## Steaks

*All steak cuts served with  
smoked garlic mayo, hand cut chips, onion rings, cape butter*

550G RIBEYE ON THE BONE  
R265

225G BEEF FILLET  
R220

300G BEEF SIRLOIN  
R180

225G VENISON LOIN  
R240

*add a sauce R35  
add side vegetables or salad R45*



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## Desserts

### VALRHONA CHOCOLATE PLATE

*manjari souffle, nyangbo brownie gateau, caramelia ice-cream, ivorie aero*  
R95

### TONKA CRÈME BRÛLÉE

*honeycomb, strawberry mousse, thyme ice cream*  
R90

### SPICED BLUEBERRY & APPLE CRUMBLE

*orange cheesecake, hazelnut, meringue, cocoa nib granola, blueberries, apple sorbet*  
R80

### CAPE MALVA PUDDING

*brandy snap, van der hum cream, blackberry gel, stem ginger ice cream*  
R90

### DECONSTRUCTED SAGO PUDDING

*burnt meringue, roast stone fruit, apricot syrup, star anise ice cream*  
R80

### CITRUS MERINGUE

*orange curd, hollow meringue, pistachio mousse, candied citrus, macaroon*  
R80

### COCONUT PANNACOTTA

*beetroot puree, white chocolate aero, candied beets, red velvet sponge cake,  
grapefruit sorbet*  
R80

### PINOTAGE & LABNEH MOUSSE CAKE

*pinotage jelly, white chocolate, Turkish delight gel, frozen berries*  
R90

### SELECTION OF SOUTH AFRICA'S FINEST CHEESE

*savoury biscuits, brioche, preserves, fresh fruit*  
R270



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