



LUNCH

(Served from 11H00 – 18H00)

SALADS

Chicken Cobb Salad	160
Chicken, tomato, cucumber, crispy bacon, boiled egg, honey mustard dressing, avocado (Subject to availability)	
Miso Tofu Salad (V+)	135
White cabbage & baby pak choi, baby corn, peppers, sundried tomatoes, white beans	
Quinoa Salad (V+)	140
Lentils, pickled beetroot, red onion, tomatoes, cucumber, toasted hazelnut dressing, avocado (Subject to availability)	
Greek Salad (V+)	110
Red onion, tomatoes, cucumber, olives, feta cheese, green peppers, herb oil dressing	
Add On	
Beef fillet 100g	85
Grilled chicken supreme	50

LIGHT MEALS

Shellfish Pasta	330
Tagliatelle, sautéed mussels, Napolitana sauce, grilled tiger prawns, dill oil, basil & grana Padan	
Pan-Fried Line Fish	330
Cauliflower purée, braised baby fennel, wild mushrooms, sweetcorn, lemon & herb velouté	
Fairlawns Burger	235
Asian coleslaw & side of chips	
Duo of Chicken	265
Sweet pomme de terre purée, chicken croquette, baby vegetables, butternut chutney, herbed quinoa & café au lait	
Fairlawns Pasta (V+)	170
Sundried tomato & broccoli with toasted almond & creamy basil sauce	
Smoked Sticky Chicken Lollypops	140
Teriyaki glaze, sesame seeds & dipping sauce	
Pork Belly Bites	210
Served with honey & mustard sauce	
Mille Feuille (V+)	200
Mushrooms, braised leeks, spinach, peppadew, parmesan sauce & micro herb salad	
Braised Oxtail	325
Butter beans & lentils, herbed mashed potato served with root vegetables	

Beef Rib Eye 250g	300
Creamed wild mushroom & leek served with cous-cous, baby vegetables, ashed aubergine gel & dukkah jus	
Beef Fillet 250g	310
Braised baby onion, butternut purée, baby vegetables, truffled, crushed pomme de terre, pea gel & red wine jus	

ARTISAN SANDWICH RANGE

Best of Both Croque-Monsieur	180
Ham, gruyere cheese, fried egg, béchamel sauce served with chips & side salad	
Smoked Salmon Open Crostini	195
Buffalo cheese, tomato chutney & baby rocket, crispy caper served with chips & side salad	
Beef Herbed Sub	185
Grilled beef, caramelised onions, ricotta cheese, herb dressing served with chips & side salad	
Chicken Quesadilla	170
Cajun chicken, cheddar, coriander, lemon & lime dip served with chips & side salad	

DESSERT

Pomegranate Dark Chocolate Delice	130
Pomegranate molasses, Chantilly cream, white chocolate rice biscuit and berry coulis	
Berry Pie	130
Chantilly cream, seasonal berries, blackberry coulis & vanilla sponge	
Lemon Tart	130
Meringue, sweet pastry & lemon curd	
Chocolate Fondant	130
Chocolate ganache & amarula ice cream	
Affogato ^(*)	110
Pistachio, vanilla ice cream, dark chocolate double espresso & caramel	
Cheesecake	130
Chocolate ganache, white chocolate apple mousse, apple jelly, red velvet crumble & chocolate tuille	
Cheese Board	250
Local cheese, crackers & preserve	

V Vegetarian Option B Banting Option H Health Option +Consists of Nuts



AMUSE-BOUCHE
FOOD & WINE

December 2024