

# WILD WOOD BRASSERIE

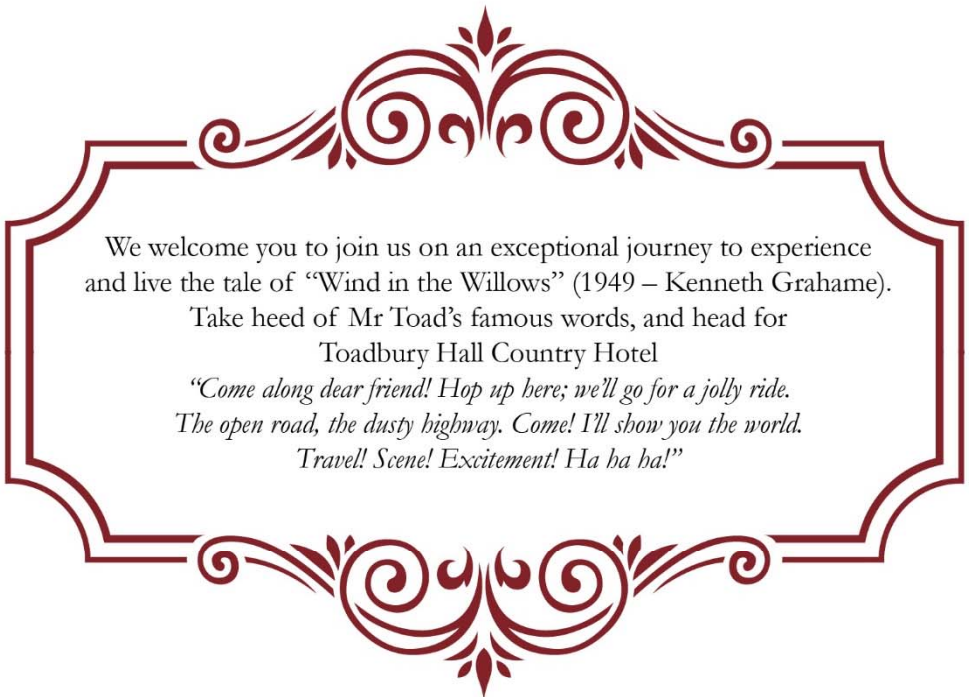


## MENU



This country style, open deck Brasserie “Brewery” in French overlooks the Crocodile River and has a warm, relaxed and welcoming ambience. We serve home smoked meat, braai meat, Fat Toad craft beers, boutique wines and culinary delights at a reasonable price in a casual yet refined atmosphere that welcomes foodies, winos, and beer geeks alike looking for that Gastropub experience.

Chef Philippe Wagenfuhrer and his passionate team whet your appetite with a variety of enticing dishes and beverages.



We welcome you to join us on an exceptional journey to experience and live the tale of “Wind in the Willows” (1949 – Kenneth Grahame).

Take heed of Mr Toad’s famous words, and head for  
Toadbury Hall Country Hotel

*“Come along dear friend! Hop up here; we’ll go for a jolly ride.  
The open road, the dusty highway. Come! I’ll show you the world.  
Travel! Scene! Excitement! Ha ha ha!”*



## BREAKFAST

### Eggs Benedict

Classic English muffin with Hickory Ham, poached egg and hollandaise sauce

### Le Royal

Egg benedict with English muffin smoked salmon, spinach, poached egg and hollandaise sauce

### Cyclist

2 eggs with pork & beef sausage, bacon and toast

### English All The Way

Crispy bacon, fried egg, pork and beef, roasted tomato, potato rosti, mushroom, spicy baked beans and toast

### Smokey Pancake

3 pancakes with home smoked bacon, maple syrup and cashew nuts

### French Toast Croque Monsieur

French toast sandwich with ham, béchamel sauce and cheese

## STARTERS

### Chicken Liver Paté

Served in a pot with toasted bread rolls and onion chutney

***Recommendation The Fat Toad Irish Ale***

### Smoked Salmon Trout Rillette

Cradle salmon trout, slightly smoked made into a pate and served with Melba toast and smoked salted butter

***The Fat Toad Vienna Lager***

### Snoek Paté

Cape Malay style with an edge of curry, raisins and apricot jam and sweet mielie bread

***Recommendation The Fat Toad Vienna Lager***

### Greek Salad

Traditional Greek salad without lettuce, put together in a Mediterranean dressing, cured cucumber, tomato, red onions, feta and oregano

***The Fat Toad Weis***

### Fried Halloumi

Crispy fried halloumi fingers simply served with a sweet chili sauce

***Recommendation The Fat Vienna Lager***

### Blue Cheese Salad

Crispy lettuce with blue cheese chunks, home smoked bacon, and croutons

***Recommendation The Fat Toad Irish Ale***



## SMOKE HOUSE

### **Pork Belly**

Smoked with fynbos and wet wood, this pork belly is smoked for 12 hours and cooked for 16 hours. It is decadent, mouthwatering and sweet.

**Recommendation** *The Fat Toad Irish Ale*

### **Eisbein**

Passed down through generations, this dish is a family treat I wish to share with you. It is crispy, juicy, savoury and smokey.

**Recommendation** *The Fat Toad Vienna Lager*

### **Spatchcock Chicken**

Something is to be said when your hot smoked chicken is braaied with maple syrup and spices. A must try.

**Recommendation** *The Fat Toad Irish Ale*

### **Kassler**

Braised in in beer, this kassler is smoked with hickory to perfection. Simply succulent.

## BRAAI

*Our meats are chosen, matured and cut perfectly, then marinated into our famous marinade and grilled on a WildWood fire, offering you the best braai experience*

### **Wors 200g**

If you think a French man can't do wors!!!

**Recommendation** *The Fat Toad Vienna Lager*

### **Mature Aged Fillet 250g**

Matured to perfection for you, this grass-fed beef is absolutely amazing.

**Recommendation** *The Fat Toad Irish Ale*

### **Mature Aged Rump 250g**

Matured to perfection for you, this grass-fed beef is absolutely amazing

**Recommendation** *The Fat Toad Irish Ale*

### **Matured Aged Sirloin 250g**

Matured to perfection for you, this grass-fed beef is absolutely amazing

**Recommendation** *The Fat Toad Irish Ale*

### **Lamb Chopies**

Not only one chop but two rib chops and one leg chop

**Recommendation** *The Fat Toad Irish Ale*

## SIDES

Mushroom, butternut, creamed spinach, Chakalaka, sautéed potatoes, French fries, chips, Mielie tart, German potato salad, baked potato and sour cream, sauerkraut



## DESSERT

### Malva Pudding

A South African favourite served with custard.

### Apple Crumble

Baked apple on puff pastry with passion fruits and chocolate ice cream

### Peanut Crazy

Served with a compote of berries

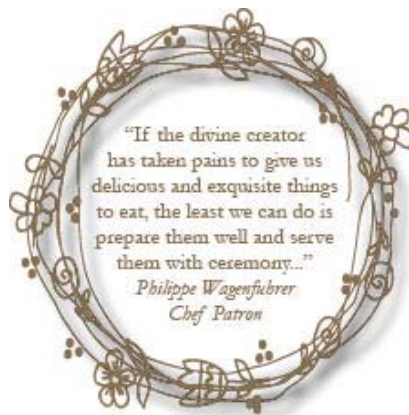
### Fruit Salad

Served with cream or ice cream

### Gelato

Vanilla ice cream with chocolate sauce

*Bon Appétit!*



*Bijou*  
Restaurant



BADGER'S  
BOMA

Toadbury Hall Country Hotel offers discerning guests the versatility of so much to choose from, be it a celebration of a memorable wedding or special occasion in our banquet hall, a corporate business meeting in our conference centre or a leisurely weekend outing at our fine dining Bijou Restaurant or more informal eateries, namely; Otter's Deli, Badger's Boma or Wildwood Brasserie.

