

WILD WOOD BRASSERIE

Menu

This country style, open-deck Brasserie “Brewery” in French, overlooks the Crocodile River offering a warm, relaxed and welcoming ambience.

WildWood Brasserie, the perfect setting for a family outing, to enjoy gourmet picnics, culinary delights, craft beers and boutique wines in a casual yet refined atmosphere that welcomes foodies, winos, and beer geeks alike looking for that Gastropub experience.

Our Executive Chef and his passionate team will whet your appetite with a variety of enticing dishes and beverages.

Bijou
Restaurant



BREAKFAST (Served until 11h00)

<i>Eggs Benedict</i>	<i>R 85</i>
<i>Served on a toasted English muffin with hickory ham, soft poached egg & glazed with a hollandaise sauce</i>	
<i>Eggs Florentine</i>	<i>R 70</i>
<i>Served on a toasted English muffin with sautéed spinach, soft poached egg & glazed with a hollandaise sauce</i>	
<i>Eggs Royale</i>	<i>R 90</i>
<i>Served on a toasted English muffin with oak smoked salmon trout, soft poached egg & glazed with a hollandaise sauce</i>	
<i>Weekend Cyclist Breakfast</i>	<i>R 65</i>
<i>2 fried eggs with pork or beef sausage, back bacon, grilled tomato with two slices of toast</i>	
<i>WildWood Full House English Breakfast</i>	<i>R 85</i>
<i>2 eggs (fried, scrambled or poached) with beef or pork sausage, grilled tomato, back bacon, mushrooms, hash brown, baked beans & two slices of toast</i>	
<i>Banting Breakfast</i>	<i>R 85</i>
<i>2 eggs (fried, scrambled or poached) beef or pork sausage, back bacon, sautéed mushrooms, cheese & mixed nuts on the side</i>	
<i>Health Breakfast</i>	<i>R 55</i>
<i>Layers of fresh fruit salad, muesli & plain Greek yoghurt, drizzled with honey</i>	
<i>Omelette</i>	<i>R 65</i>
<i>A three egg omelette with a choice of three fillings: Bacon, cheese, ham, mushrooms, onion or pepper's</i>	
<i>French Toast (Kids Favourite)</i>	<i>R 55</i>
<i>Egg fried bread served with 3 rashers of bacon accompanied by maple syrup & a dusting of cinnamon sugar</i>	
<i>Flap Jack Stack</i>	<i>R 65</i>
<i>A stack of freshly baked flap jacks served with a homemade berry compote & drizzled with golden syrup with three rashers of bacon</i>	
<i>Forester's Bakers Basket Selection</i>	
<i>Freshly baked muffin</i>	<i>R 30</i>
<i>Homemade scones with jam & cheese</i>	<i>R 45</i>
<i>Croissant or chocolate croissant</i>	<i>R 35</i>
<i>Danish pastries</i>	<i>R 40</i>
<i>Add the following:</i>	
<i>Cheese or Fresh Cream</i>	<i>R 15</i>

Breakfast Extras / Add On

Toast (per slice)	R 5
Egg or tomato	R 15
Mushroom, cheese, cream, hash brown	R 15
Beef or pork sausage, bacon, ham, avocado	R 20
Smoked salmon trout	R 30
French fries (full portion)	R 30
French fries (half portion)	R 20

LUNCH (Served from 11h30)**STARTERS**

Halloumi	R 55
Deep fried halloumi served with lemon wedges	
Greek Salad	R 45
Traditional Greek salad with fresh greens, tomatoes, cucumber, onions, peppers, olives & feta	
Cajun Chicken Salad	R 60
Tender chicken strips dusted with a Cajun spice on a bed of Asian greens & dressed with a honey mustard dressing topped with toasted sesame seeds	
Salt & Pepper Squid with Thai Salad	R 60
Crumbed Calamari served on a Thai cabbage chili salad & served with a sweet chili sauce	

MAIN COURSES

Fillet of Beef	R170
200g Mature beef fillet, grilled & served with vegetables or a side salad & potato wedges with a peppercorn sauce	
Rump Steak	R165
200g Chargrilled, aged rump steak served with vegetables & roast potato wedges topped with a herb butter	
Chicken Schnitzel	R 110
Crumbed fillet of chicken breast deep fried served with French fries & a side salad with a creamy cheese sauce & a lemon wedge	
Lumberjack Burger	R 95
Home baked sesame bun filled with a 200g pure beef patty, lettuce, tomato, gherkin, sliced cheese & Fried onions served with a burger relish & a portion of Rustic fries	
Chicken Burger	R 85
Grilled chicken breast fillet seasoned and served lettuce, tomato, gherkin, fried onions served with a mayo relish & a portion of rustic fries	
Vegetarian Burger	R 65
Homemade mixed vegetable Pattie served with lettuce, tomato, gherkin, fried onions and served with a mayo relish & a portion of rustic fries	

Battered Hake & Chips	R 80
<i>Ocean caught hake fillet coated in a beer batter & fried till succulent & moist served with a portion of French fries, tartare sauce & fresh lemon wedges</i>	
Lamb Curry Cape Malay Style	R155
<i>Cubes of lamb slow braised in Cape Malay spices till tender & soft served with steamed basmati rice, poppadum's & various sambals</i>	
Vegetarian Pasta	R 75
<i>Penne pasta cooked al dente tossed with a selection of seasonal vegetables with extra Virgin olive oil & fresh parmesan shavings</i>	
PIZZAS	
Margherita	R 75
<i>Mozzarella cheese & Napolitano sauce</i>	
Regina	R 90
<i>Ham & mushrooms</i>	
Vegetarian	R 95
<i>Onions, olives, mushrooms & green pepper</i>	
BBQ Chicken	R 95
<i>Chicken & BBQ sauce</i>	
Extra pizza toppings (Priced per item)	
<i>Spinach, pineapple, tomato, pepper, onion, chilli, garlic</i>	R 20
<i>Mozzarella, mushrooms, feta, olives</i>	R 15
<i>Avocado, bacon, chicken, ham</i>	R 25
TOASTED OR PLAIN SANDWICHES (On white or brown bread served with French fries)	
<i>Chicken mayonnaise</i>	R 60
<i>Tuna mayonnaise</i>	R 60
<i>Ham, cheese & tomato</i>	R 55
<i>Bacon, cheese & tomato</i>	R 65
<i>Bacon & egg</i>	R 55
<i>Bacon & banana</i>	R 50
DESSERTS	
Chocolate Brownie	R 60
<i>Home baked chocolate brownie accompanied by vanilla ice cream</i>	
Frangelico Crème Brulee	R 55
<i>Egg baked custard infused with Frangelico liqueur topped with a thin sugar burnt crust</i>	
Vanilla Ice Cream	R 40
<i>Italian homemade vanilla ice cream with a bar one chocolate topping</i>	
Cheese Board	R 160
<i>A selection of local & imported cheese, preserves & assorted biscuits (serves two)</i>	