



CRADLE BOUTIQUE HOTEL
& Nature Reserve

Menu

STARTERS

Avocado & Sundried Tomato Tian (V) 86

Butterflied butter avocado layered on bulgur wheat, succulent sundried tomatoes & drizzled with a fig vinaigrette.

Grilled Artichoke (Vegan) 88

Herbed oil char grilled pickled artichoke served with beetroot variations & hummus, purched on a bed of wild rocket, dressed with sesame & Dijon dressing.

Chorizo Arancini with Arrabiatta sauce 92

Rissoles filled with chorizo & mozzarella cheese lightly crumbled & fried, served with a slow cooked Arrabiatta sauce.

Spiced Mince Beef Kofta & Mediterranean Skillet 94

Beef skewer served with sumac toasted pita bread, pickled red onions & carrot hummus.

Black Mushroom & Mussel Au Gratin 95

Grilled mushrooms topped with mussels in a garlic & white wine sauce served with herbed bruschetta.

Cradle Aquaponic Fish Cakes 96

Flaked Rainbow Trout & Basa fish seasoned on a bed of fresh greens, micro herbs & lemon zest and accompanied with a dill & caper aioli.

Pulled Pork Quesadilla 98

Slow braised pulled pork encased in our home-made quesadilla, served with tomato salsa, Guacamole, and sour cream.

Smoked Springbok Carpaccio 110

Slices of smoked Springbok carpaccio, potato shards, Japanese mayo, beef tomato salsa & soy pearls garnished with mustard shoots & lime dressing.

Smoked Trout & Prawn Terrine 120

Gravadlax of trout & poached prawn delicately enclosed in a cucumber & goats cheese sphere, served on a bed of mandolin sliced apple & fennel slaw, dressed in a dashi & chive vinaigrette.

AQUAPONICS SALAD

Niçoise Salad 145 full/ 105 half

Roasted olive oil baby potatoes, poached egg, sugar snaps, green beans, cucumber ribbons served with olives & topped with sourdough crouton.

Extra Salmon 70

Teriyaki Chicken Salad 159 full/ 98 half

Tender grilled chicken breasts infused with teriyaki marinade, lemongrass, ginger & lime, served with garden greens, plum tomatoes, cucumber, avocado, honey roast feta & crispy Asian noodles.

Classic Caesar Salad 130 full/ 95 half

Crisp cos lettuce with anchovies, parmesan shavings, served with herb croutons, pea tendrils & Caesar dressing.

Dukkha, Quinoa Crusted Chicken & Babaganoush 165 full/ 110 half.

Oven roasted brinjals, quinoa crusted chicken, aquaponic rainbow lettuce, red onion, heirloom tomatoes served with grilled Halloumi & Chimichurri dressing

BURGERS

The Cradle Burger 140

Pure beef patty topped with mozzarella cheese & tomato relish finished with tomato slices, crisp lettuce & garlic aioli.



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Chicken & Asian Slaw Burger 145

Crumbed or grilled chicken fillet on a bed of Asian slaw, pickled red onions & smoked paprika Aioli.

Smokey Beef & Chorizo Burger 150

Sliced chorizo, pure beef, caramelised onions, fresh tomatoes, lettuce & Chipotle mayo.

Stuffed Portobello Mushroom Burger (V) 138

Roasted Portobello mushrooms filled with gourmet cheese, Panko & herb crusted, served with crisp lettuce, tomato chilli relish & dressed in a dill & caper Aioli.

MAINS

Roast Chicken & Leek Pie 115

Slow roasted chicken, bacon, mushroom, creamed leeks filled in crispy pastry served with herbed salad.

Zucchini & Corn Casserole (V) 150

Grilled baby marrows filled with a corn casserole, served on a bed of herbed quinoa & accompanied with a basil velouté

Butternut & Almond Ragout (Vegan) 135

Coconut roasted butternut served with carrot & herbed potatoes, garnished with toasted coconut flakes, charred broccolini & sauteed mushrooms finished with a chimichurri dressing

Trout & Prawns 245

Served with herb crushed potatoes, tender steamed broccolini & pea velouté.

Beer Battered Line Fish 140

Our freshly farmed line fish served in a beer batter and accompanied with crispy chips & a classic tartare sauce

Mozambican Style Grilled Chicken 195

Tender half chicken grilled with our Peri-Peri lemon & herb basting, served with chips and Tennessee- Cajun slaw

48 Hour Slow Braised Beef Brisket 220

Served with glazed rainbow carrots, pomme puree, Chardonnay leeks & a Korean BBQ sauce.

Dry Aged Sirloin 240

32- day aged Sirloin grilled to perfection served with hassle-back potato topped with a pepper-dew pesto, garnished with roast black garlic puree, melange of exotic mushrooms & a Jack Daniels & butter pepper

Rump Béarnaise R215

Grilled Rump topped with Bearnaise Butter served with Seasonal Vegetables & Fries

Traditional Red Wine Braised Oxtail 225

Slow red wine braised oxtail served with herbed mash, seasonal roast vegetables & confit onions.

Grilled Pork Ribs 600g 255

Twice cooked ribs with Smokey BBQ basting served with steakhouse chips & crispy onions.

Teriyaki Pork Belly 215

Grilled pork belly set on a crown of sweet potato Dauphinoise, accompanied with apple & coconut velouté garnished with broccolini & spring onion salsa.

Bush Grill 255

Grilled lamb chops basted with lemon & thyme, boerewors pieces, BBQ chicken drumsticks accompanied with lemon & herb spiced corn ribs, chakalaka & delicious pap balls.

Add side salad or chips 30.



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DESSERTS

Italian Baked Cheesecake- Salted Caramel or Berry Coulis **90**

Top Deck Panna Cotta- Served with mixed berries or pomegranate sorbet **70.**

Lemon Tart Brule- Garnished with petite meringues & Chantilly Cream **75**