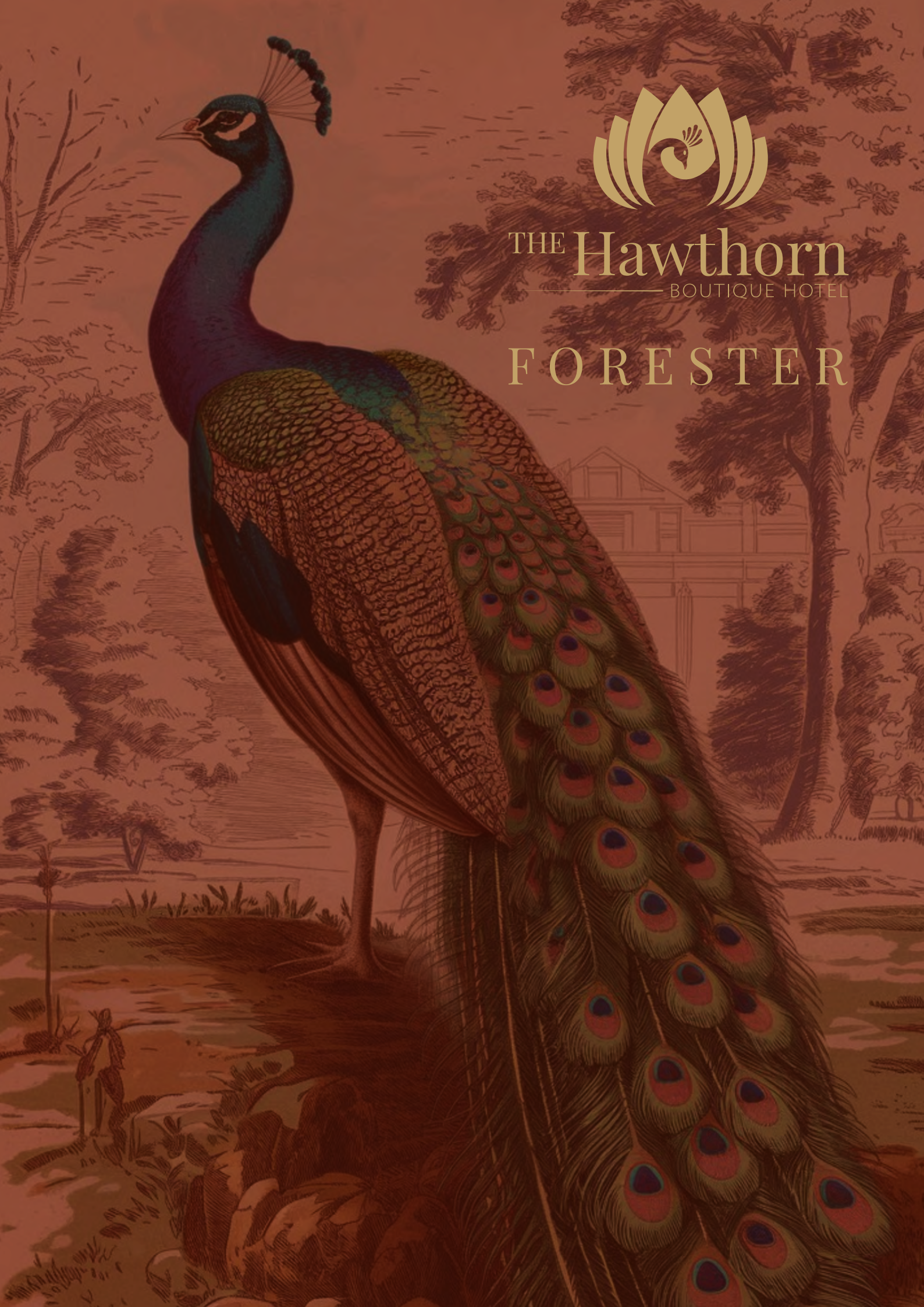




THE Hawthorn
BOUTIQUE HOTEL

FORESTER





Welcome to the Forester at The Hawthorn Hotel. We are dedicated to providing memorable dining experiences for our guests, combining delicious meals, exceptional service and a welcoming ambience. We hope you enjoy your dining experience with us

Smoking:

We are a **non-smoking restaurant, including e-cigarettes**. Please use the designated smoking areas, outside

Mobile Phones:

Please be considerate towards fellow diners when using mobile phones. Please refrain from having video calls or high volume conversations which may impact the experience of fellow diners.

Waiting Time:

At the Forester Restaurant we take pride in preparing meals using locally sourced, fresh ingredients, all made to order - **please allow 30-40 minutes for food preparation where no starters are ordered.**

Corkage:

Our wine list has been meticulously crafted with an extensive wine selection to compliment our culinary offerings. Our preference is for our diners to choose wines from our winelist. **We charge a corkage fee of R85 per bottle** for wines that are not available on our wine list. The maximum allowance is 1 bottle per 4 guests. We do not allow spirits or soft drinks to be brought onto the premises.

We reserve the right to refuse service to anyone that becomes overly intoxicated.

Food allergies and Intolerances:

Kindly **please notify your server regarding any food allergies** before you start your meal. We will always try and accommodate food allergies, but it may not always be possible due to produce availability and menu selection. Despite our best efforts made, some dishes may contain **traces of nuts, wheat, shellfish, soy, egg and dairy** which may not be known to us.

Service Charge for group bookings:

To ensure the smooth execution of group reservations, a **10% service charge** will be added to the final bill **for parties of 10 or more.**

Private dining and Events:

We offer dining options for intimate gatherings, celebrations and corporate events. Our dedicated event planning team will work closely with you to curate a personalized experience. Kindly enquire with the manager on duty.

 *Vegetarian*  *Vegan*

Hot Beverages



		<i>Decaf</i>
Americano	30	33
Espresso		
Single	25	28
Double	28	30
Cappuccino - Single Shot Espresso	35	37
Flat White - Double Shot Espresso	38	40
Café Latte	44	46
Cortado	32	34
Red Cappuccino	36	
Red Latte	45	
Chai Latte	40	
Dirty Chai	42	45
Red Chai	42	
Belgium Hot Chocolate	40	
LMC Tea selection	35	
Choose from Black Ceylon, Pure Rooibos or a variety of Rooibos Infusions.		
<i>Rooibos Infusions served with Fresh Lemon and Honey.</i>		
Bespoke Herbal Tea	35	
Chamomile, Earl Grey, Moroccan Mint, Jasmine Green, English Breakfast, Black Ginger		
Extras		
<i>Substitute Full Cream milk with Plant based milk, Oat or Almond</i>	10	
Extra honey	12	



Cold Beverages



SPECIALITY CHILLED COFFEE

European Style Iced Coffee	45
Espresso, Milk, Ice, Touch of Sugar	
Old Fashioned Iced Coffee with Condensed Milk	50
Coffee Soda Float	60
Double Espresso, Soda Water, Chocolate Ice Cream	
Coffee Tonic	45
Double Espresso, Crushed Ice, Indian Tonic, Lemon	

JUICE

Vary due to availability. Please enquire with your waitron.

Fruit Juice	35
Tomato Cocktail	60

SMOOTHIES

Red	80
Berries, Banana, Chia, Double Cream Yoghurt	
Green 	80
Cucumber, Spinach, Moringa, Flax, Avocado	
Yellow 	80
Banana, Tropical Fruits, Chia, Oat Milk	

MILKSHAKES

Made from Full Cream Dairy Ice Cream and real ingredients – please allow a little extra time for us to prepare.

Vanilla, Chocolate, Garden Route Strawberry, Salted Caramel	60
Coffee	65
Chocolate Ice Cream, Espresso, Chocolate Ganache	
Vintage Coke Float	65
Vanilla Ice Cream, Coca-Cola, Salted Caramel Syrup, Crushed Ice	

CHILLED DRINKS

Soft Drinks	32
Appletiser, Grapetiser	45
Sparkling Iced Tea	45

WATER

Still or Sparkling 500ml	25
Still or Sparkling 750ml	42

Breakfast

Served from 7 am to 11 am



Forester Pastries 	85
Mini Croissant, Mini Scone, Artisan Toast with Sweet Preserve, Cream, Cheese, Marmite, Butter	
Cheese and Charcuterie	140
Local Cheeses, Charcuterie, Artisan Toast, Sauerkraut, Hummus	
Homemade Granola Yoghurt Bowl 	65
Cooper's Famous Homemade Granola, Double Thick Greek Style Yoghurt, Burnt Honey, Fresh Fruit	
Baked French Toast 	110
Seasonal Fruits, Mascarpone, Local Macadamia Nuts, Tahini-Date Caramel	
Smoked Krummelpap	
• Lamb Kaiings, Biltong, Honeycomb	95
• Charred Corn, Amasi 	65
Hummus Breakfast Bowl 	105
Carrot Hummus, Chopped Middle Eastern Style Chickpea Salad, Pickled Red Onion, Grilled Haloumi, Ciabatta Toast	
<i>Substitute Sauteed Tofu</i>	20
Sourdough Toast	
• Smoked Salmon, Preserved Lemon Cream Cheese Red Onion, Capers, Pickled Quail Egg	130
• Avocado Crema, Chimichurri, Burst Baby Tomato, Rocket 	75
• Slow Cooked Beef Bolognaise, Fried Egg, Feta	80
Kimchi Fried Egg 	95
Potato Hash, 1 Fried Egg, Vegan Kimchi, Mushrooms	
Hawthorn Breakfast	150
2 Eggs, Potato Hash, Grilled Tomato, Sauteed Mushrooms, Streaky Bacon, Beef Boerewors, Toast	



Breakfast

Served from 7 am to 11 am



Omelettes

- Bocconcini, Tomato, Pesto  100
- Brie, Bacon, Jalapeno, Preserved Green Fig 110
- Boerewors and Cheese: Caramelised Onion, Tomato, Parmesan 120
- Hot Smoked Trout: Mornay Sauce, Rocket, Bokkom Sprinkle 140

Scrambled Egg

- Bacon Croissant: 2 Eggs, Crispy Streaky Bacon, Tomatoes, Rocket 95
- Indian-Style: Onion, Chilli, Fresh Coriander, Crispy Curry Leaves, Coconut, Roti  98
- Black Truffle, Chives, Sourdough Toast  110
- Turmeric Scrambled Tofu, Sourdough Toast  110

Poached Egg and Hollandaise

- Eggs Benedict: English Muffin, Rocket, Ham, Poached Eggs 110
- Eggs Fungi: English Muffin, Rocket, Sauteed Mushrooms, Poached Eggs  110

Croque Madame Sandwich

- Old Fashioned Toasted Ham, Mustard, Mature Cheddar Cheese, Bechamel, Sunny Side Up Egg 105

Side Dishes

- Single Egg 15
- 3 Slices Streaky Bacon 35
- Pork Sausage 30
- Boerewors 35
- Sauteed Mushrooms 35
- Grilled Tomato 15
- Cheddar Cheese 20
- 2 Slices of Toast 20
- Gluten Free Toast (Subject to Availability) 30
- Smoked Salmon 30g 60

A La Carte



STARTERS

Beetroot and Apple Carpaccio  90
Beetroot, Fresh Apple, Rocket, Pomegranate, Pistachio Nut
Dukkah, Whipped Goat's Cheese

Soup of the Day  90
Served with Ciabatta Toast

Baby Squid with Chorizo 120
Sauteed Baby Squid, Chilli, Garlic, White Wine, Butter, Fresh
Parsley, Ciabatta Toast

Sodwana Bay Half Shell Mussel Pot 120
Cream, White Wine, Ciabatta Toast

Ostrich Tataki 120
Seared Ostrich, Crispy Garlic, Citrus-Soy Dressing, Miso Aioli

Smoked Krummelpap Hertzoggie 85
Spiced Lamb Kaiings, Cape Medjool Date Chutney, Smoked
Krummelpap, Minted Yoghurt

SALADS

Forester Garden Salad  125
Mixed Leaves, Apple, Soy Pumpkin Seeds, Seasonal Berries,
Blue Cheese, Celery, Cucumber, Yoghurt Dressing

Hawthorn Greek Style Salad  140
Tomato, Cucumber, Olives, Red Onion, Feta, Peppers
Oreganum-Dressing

Roasted Pumpkin and Pearl Barley Salad  130
Chickpeas, Barley, Mint, Almonds, Pomegranate

“Our Caesar Salad” 150
Crunchy Lettuce, Parmesan Croutons, Crispy Streaky Bacon,
Bokkom Sprinkle, Anchovy Caesar Dressing, Pickled Quail Egg

Fresh Avocado (when available) SQ
Grilled Chicken Breast 54



A La Carte



LIGHT MEALS

Tagliatelle Napolitana 	150
Slow Cooked Tomato and Basil Sauce, Shaved Parmesan	
Rigatoni Bolognese	180
Hearty Beef and Tomato Sauce, Shaved Parmesan	
Quinoa - Beetroot Burger 	160
Quinoa-Beetroot, Smashed Avocado, Jalapeno, Thin Sweet Potato Fries or Salad	
Hawthorn Beef Burger	180
220g Beef Pattie, Homemade Sesame Bun, Caramelised Onion, Tomato Leather, Blue Cheese Mayo, Rustic Chips or Salad	
Pronk Chicken Leg Burger	165
Deboned Grilled Chicken Leg, Crunchy Slaw, Perinaise, Rustic Chips or Salad	
Baharat Spiced Quail	190
Fruity Pearl Barley Salad, Pomegranate, Parsley, Mint, Pistachio Dukkah	

A La Carte



MAINS

Harissa Roasted Cauliflower 🌶️ 165
Carrot Romesco, Herbed Lentils

Crisp Aubergine Curry 🌶️ 180
Panko Aubergine, South Indian Curry Sauce, Peanuts, Sticky Coconut Jasmine Rice

Linefish of the Day SQ
Spiced Cauliflower Black Rice, Tamarind-Curry Leaf Broth

Prawn Risotto 295
Whole Prawns, Saffron, Fish Stock, Prawn Head Butter, Garden Peas

Grilled Prawns 425
6 x L1 Prawns, Sticky Jasmine Coconut Rice, Lemon, Garlic, Chilli

Seafood Platter
Pan Fried Linefish, Prawns, Sauteed Baby Squid, Creamy Half Shell Mussels, Lemon Butter Sauce, Perinaise, Salad

Platter for 1 450

Platter for 2 745

Served with either Rustic Chips, Sweet Potato Fries or Sticky Coconut Jasmine Rice

Free Range Chicken Supreme 200
Mushroom-Brandy Cream, Seasonal Vegetables

Butter Chicken Curry 230
Tomato, Fresh Coriander, Cream, Almonds, Basmati Rice, Roti

Honey - Miso Pork Fillet 185
Creamy Mashed Potato, Crisp Parma Ham, Seasonal Vegetables

Ostrich Espetada 265
Red Wine-Bay Leaf Marinated Fillet Medallions, Dried Cape Fruits, Garlic Butter, Creamy Mashed Potato

Lamb Rump 295
Moroccan Spiced, Homemade Labneh, Smoked Eggplant Sesame Puree, Pomegranate, Pistachio



A La Carte



FROM THE GRILL

Beef Fillet	300g	320
Beef Rib-Eye Steak	300g	380
Beef Sirloin on the Bone	650g	400

Served with Sauce of Choice

Roast Garlic Biltong Compound Butter
Tarragon Bearnaise
Bordelaise & Bone Marrow
Creamy Green Peppercorn
Creamy Mushroom & Brandy
Chimichurri

Sides

Greek Style Side Salad	65
Rustic Potato Fries	40
Sweet Potato Fries	40
Creamy Mashed Potato	40
Seasonal Sauteed Vegetables	60
Basmati Rice	40

A La Carte



KIDDIES

Toasted Cheese Sandwich, Rustic Potato Fries	70
Chicken Strips, Rustic Potato Fries	90
Spaghetti	
Plain with Butter / Olive Oil	65
Napolitana	80
Kids Beef Burger, Rustic Potato Fries	95
Vanilla Ice Cream, Chocolate Sauce	60

DESSERTS

Cake of the Day - per slice	80
Forester Lemon Meringue	85
Scorched Meringue, Lemon Curd, Lemon Gelato, Thyme Crumble	
Tiramisu	80
Lady Fingers, Kahlua, Espresso, Cream, Cacao	
Chocolate Cremeaux	90
Rich Chocolate Crème, Brownie Base, Homemade Honeycomb, Pistachio Nuts	
Rooibos Botanical Crème Brûlée	65
Pear, Elderflower & Rooibos Tea, Aniseed Biscuit, Caramel Popcorn	
Milktart Affogato	95
Almond - Cinnamon Gelato, Milktart Liqueur, Sticky Koeksister, Double Espresso	
Vegan Coconut Gelato 🌱	85
Black Sesame Brittle, Tahini-Date Caramel	
Cheese Plate	140
3 South African Produced Cheeses, Sweet Preserve, Savoury Biscuits, Honeycomb	