

# Leopard Creek Country Club

## CLUBHOUSE MENU



*Welcome to the Leopard Creek Country Club Clubhouse.*

*We invite you to sit back, relax and enjoy every moment spent at the Club.  
To facilitate your greatest comfort, please familiarise yourself with the  
information set out below. Thank you for your attention in this regard.  
Please feel free to phone me directly with any queries.*

**Johan Piek – Club Director (+27 72 776 9311)**

---

## Clubhouse Hours of Operation

*(subject to change in quiet periods)*

**Bar Service: 10h00 – 18h30 daily | Full Kitchen Service: 07h30 – 15h00 daily**  
**LIMITED MENU AVAILABLE AFTER 15h00**

**\*Regret no children younger than 12 in the Bar, Dining Room or Lounge areas.  
They are permitted in the Halfway House area only.**

**\*Restricted cellular phone usage in certain areas. Please enquire with your waiter.**

---

## Clubhouse Dress Code

### Men

Hats and caps may not be worn in the Bar,  
Dining Room and Lounges.

Regular collared golf shirts, crew neck shirts or  
tailored shirts. No bold commercial advertising  
or inappropriate wording. No tee shirts please.  
Shirts must be tucked in at all times.

Traditional long and short tailored trousers or  
suitable jeans. Long trousers are required in  
the bar, dining room and lounges at Club  
functions.

Only closed heel golf shoes with soft spikes are  
permitted. Casual shoes with closed heels. No  
sandals, flip-flops or Crocs.

### Ladies

Traditional collared or crew neck golf shirts.  
Tailored waist length golf shirts need not  
be tucked in. Sleeveless golf shirts may also  
be worn.

Blouses may be worn over trousers and skirts.  
No bold commercial advertising or  
inappropriate wording.

Traditional long and short tailored trousers or  
suitable jeans.

Appropriate length skirts and dresses.

Only closed heel golf shoes with soft spikes are  
permitted. Formal or casual shoes and sandals  
permitted. Flip-flops are not permitted.

---



# Leopard Creek Country Club

## CLUBHOUSE MENU

### Breakfast (all day)

*\*Eggs can be ordered Boiled, Fried, Scrambled or Poached  
\*Toast is a choice of Sourdough White, Brown Seeded Loaf, Rye or English Muffin*

#### Egg on Toast

Two Organic Eggs on Toast with Grilled Vine Tomato & Indezi River Farm Butter 40

#### <sup>NEW</sup> Italian Baked Eggs

Marinara, Gruyere Cheese, Parmesan, Basil, Toasted Ciabatta Toast, Organic Eggs 85

#### Omelette

Organic Two-Egg Omelette with a Choice of Three Fillings 90

Hickory Smoked Ham, Bosman's Bacon, Bosman's Beef Bacon, Guanciale, Bosman's Chorizo, Tomato, Mushrooms, Onions, Peppers, Peppadews or Cheese; served with Toast

#### Eggs Benedict

Choice of Toast topped with Two Organic Eggs & Hollandaise Sauce 95

Your Choice of Smoked Hickory Ham, Three Streams Smoked Salmon, Bosman's Bacon, Bosman's Beef Bacon, Sautéed Baby Spinach

#### <sup>NEW</sup> Superfood Oatmeal Bowl

Steel Rolled Oats, Chai, Flax Seed, Almond Milk, Cinnamon, Blue Berries 75

#### Flapjack Tower

served with Bosman's Traditional Bacon, Vermont Maple, Indezi River Farm Butter 75

Replace Pork Bacon with Bosman's Air-Cured Beef Bacon

#### <sup>NEW</sup> Classic Croque Madame

Sourdough Loaf, Bosman's Bacon, Béchamel, Gruyere Cheese, Fried Organic Egg 80

#### Leopard Creek Savoury Mince

Savoury Mince on Toast, Topped with Two Organic Eggs, Grated Cheddar & Avocado Slices 90

#### English Breakfast

Two Organic Eggs, Italian Salsiccia Sausage, Bosman's Bacon, Grilled Vine Tomato & Sautéed Mushrooms; served with Toast & Preserves 100

Replace Pork Bacon with Bosman's Air-Cured Beef Bacon

## Sandwiches & Burgers

*\*Sandwiches with your choice of Panini, Sourdough White, Brown Seed Loaf, or Rye - served with Fries*

#### Toasted Ham, Cheese & Tomato

Hickory Ham, Mozzarella & Tomato 55

#### Toasted Bacon, Egg & Tomato

Bosman's Bacon, Organic Egg & Plum Tomato 60

#### Chicken Mayonnaise

House Chicken Mayonnaise with Dill Cucumber - Toasted or Not 60

#### Toasted Bacon, Avo & Feta

Fresh Avo, Bosman's Bacon, Sheep's Milk Feta 65

#### <sup>NEW</sup> Toasted Apple, Ham & Brie

Winelands Brie, Grilled Granny Smith, Hickory Smoked Ham 75

#### <sup>NEW</sup> Leopard Creek Club Sandwich

Grilled Chicken, Bosman's Bacon, Crunchitta Lettuce, Plum Tomato, Dijon Mayo - Toasted or Not 80

Replace Pork Bacon with Bosman's Air-Cured Beef Bacon

#### <sup>NEW</sup> Toasted Grilled Wagyu Bresaola

Cured Wagyu Beef Bresaola, Provolone Cheese, Caramelized Onion, Beef Bacon Jam 95

#### <sup>NEW</sup> Leopard Creek Chicken Burger

Buttermilk Fried Chicken, Baby Gem Lettuce, Coleslaw 120

#### <sup>NEW</sup> Leopard Creek Beef Burger

160g House Made Black Angus Patty, Sweet & Sour Onion Relish, Emmental, Horseradish, Crisp Lettuce, Pickle 120

## Platters

*\*with a Selection of Dipping Sauces & Fries - Serves 4*

#### Sandwich Platter

Choice of 4 Sandwiches from above - Toasted or Not 250

#### <sup>NEW</sup> Grilled Sausage Platter

Hand Made Oak Smoked Frankfurter, Bosman's Bratwurst, Grilled Chorizo served with Sauerkraut, Pickled Vegetables & a selection of Mustards & Crusty Ciabatta 440

#### <sup>NEW</sup> Cheese & Charcuterie Platter

Indezi Cheese Board, Camembert, Brie, Blue Rock, Salami Vino, Smoked Beef Salami, El Hombre Chorizo, Wagyu Bresaola, Crackers & Preserves 440



# Leopard Creek Country Club CLUBHOUSE MENU

## Starters & Salads

**NEW Sweet Corn Chowder**

Fresh Sweet Corn, Bosman's Bacon, Smoked Paprika served with Champagne Valley Sourdough Loaf 85

**NEW Leopard Creek Crab Cake**

Mozambican Crab, Rocket, Fennel, Dijon Hollandaise 105

**NEW Three Streams Smoked Salmon Pate**

Apple & Fennel Salad, Cornichons, Matzo 105

**NEW Leopard Creek Prawn Avo Ritz**

Mary Rose, Avo, Spring Onion 110

**V Authentic Greek Salad**

Feta, Cucumber, Tomato, Olives, Red Onion, Organum, White Wine Vinegar, Olive Oil 80

**Leopard Creek Caesar Salad**

Lettuce & Croutons Dressed with a Classic Caesar Dressing, Topped with Parmesan Cheese 85

Add Grilled Chicken or Bacon or Egg +12

**NEW Leopard Creek House Salad**

Grilled Chicken Breast, Avo, Boiled Egg, Blue Cheese, Crispy Bacon, Heirloom Tomato 90

**Leopard Creek Classic Nicoise**

Fresh Tuna Loin, Lettuce, New Potato, Baby Tomato, Green Beans, Olives, Boiled Egg, Anchovy Fillet, Nicoise Dressing 105

## Main Meals

**VG NEW Vegan Vegetable Curry**

Coconut Milk, Baby Marrow, Brinjal, Green Beans, Baby Carrots, Chick Peas, Baby Spinach, Heirloom Tomato served with Basmati Rice 145

**🌶️ Thai Green Chicken Curry**

Green Curry, Coconut Milk, Thai Lime Leaves served with Rice & Lime Pickle 145

Add Prawns +45

**NEW Chicken Putanesca**

Chicken Breast on the Bone, Classic Putanesca, Creamy Polenta 145

**🐟 NEW Sous Vide Salmon**

Fresh Salmon, Sauteed Potato & Leek, Citrus Burre Blanc, Tender-Stem Broccoli 210

**🦞 LM Prawns**

8 King Prawns prepared Mozambican-Style with your choice of Garlic Butter, Lemon Butter or Peri-Peri served with Rice or Fries 280

**NEW Pasta Carbonara**

House-Made Fresh Tagliatelle, Guanciale, Pecorino, Organic Leghorn Eggs 150

**NEW Karoo Lamb Shank Pie**

Certified Karoo Lamb, Pea Mint & Potato Mash, Rainbow Baby Carrots, Baby Spinach Salad 195

**NEW Lamb Rump**

Roasted Lamb Rump, Roasted Butternut, Chermoula 195

**NEW Black Angus Tomahawk**

600g Black Angus Ribeye, Bone Marrow Butter, Salsa Verde, Fries 250

Add Roasted Seasonal Vegetables 35

**NEW Roasted Fillet on the Bone**

400g Black Angus Beef Fillet, Baby Spinach, Grilled Baby Onion, Béarnaise 280

Add Fries, Baked Potato or Mashed Potato 25

## Something Sweet

**Vanilla Bean Ice Cream & Chocolate Sauce**

3 Scoops with Chocolate Sauce 50

**Boston-Style Brownies**

served with Vanilla Ice Cream or Cream 50

**Traditional Malva Pudding**

Cinnamon Crumb, Custard or Vanilla Ice Cream 50

**Spiced Apple Tart**

served with Vanilla Ice Cream or Cream 55

**V** - Vegetarian   **🐟** - Fish   **🌶️** - Spicy

Please advise the waiter of any dietary requirement or specific instruction for our Chef.

Thank you for dining at Leopard Creek Country Club Clubhouse; we value your patronage.