



Highlands Lodge  
MOUNTAIN RETREAT

Te-eeT  
Restaurant

083 663 5884 | [www.highlands-lodge.co.za](http://www.highlands-lodge.co.za)

# WELCOME to you



A warm welcome from your hosts Liaan, Elizna and the team.

“We can’t wait for you to explore all that this beautiful mountain retreat has to offer.”

## Te-eeT Harvest Table

End the weekend by dining in style with a Harvest Table Feast.

Fire roasted locally-sourced side Grass-fed Wagyu Beef Brisket. Dressed with lemon juice, salt and rosemary and served with a selection of side dishes.

Every Sunday  
at 12pm



**R342pp** Excludes drinks & dessert

# Harvest Table Menu

Artisanal Sourdough Focaccia meticulously crafted over three days.

Green bean, cherry tomato and calamata olive summer salad.



Slow roasted, Grass-fed Wagyu Beef Brisket.

Balsamic dressed black rice, fresh strawberries and kale salad.

Our seasonal salad with locally sourced ingredients is fresh and bursting with flavour; a weekly culinary surprise.

Chili and garlic marinated mushrooms accompanied by an Italian herb mix.



Sumac, chili and cumin chickpeas, red bell peppers and fresh basil.

Roasted hazelnut, goats cheese, a selection of greens and wild rice salad.

# Friday Night Platters

Grass-fed Wagyu Beef Brisket slowly roasted for 10 hours sets the tone for this mouthwatering platter. Homemade sourdough Foccacia and plum jam, roasted carrot hummus, basil pesto and assorted pickles are carefully selected to awaken the pallet and balance the flavours.

R296 per platter

Excludes drinks & dessert



# Dessert Menu

Madagascan Vanilla Cheesecake R78.00

Chocolate Cheesecake R68.00

Blueberry Cheesecake R68.00

Carrot Cake R68.00

Carrot Cake Cupcake R22.00

Brownie & Gelato Ice-Cream

1 Scoop R65.00

2 Scoops R95.00

Gelato Ice-Cream (Mint or Vanilla)

1 Scoop R40.00

2 Scoops R70.00

3 Scoops R90.00

