treat

RESTAURANT

CLARENS

Welcome to Treat Restaurant, and thank you for supporting our business.

We strive to provide our guests with a sophisticated and tranquil environment where they can indulge in good food whilst enjoying quality time together.

To assist us in achieving this, we request the following:

Kindly take your phone calls and video calls outside.

Treat is not an internet café. Guests are welcome to use our free Wi-Fi for work purposes, but we expect that a meal will be ordered whilst occupying a seat at one of our tables. Please ensure earphones are used for online meetings.

Although we do not have a "kiddies' menu", children of all ages are welcome. Your server will advise which off-menu options are available for our younger guests. We kindly request that children remain seated at the table under parental supervision at all times. The pedestrian gate leads onto a busy road, and the fishpond is deceptively deep. For these reasons, and in the absence of a play area, the back-of-house, gardens, fishpond, and guesthouse areas are strictly out of bounds.

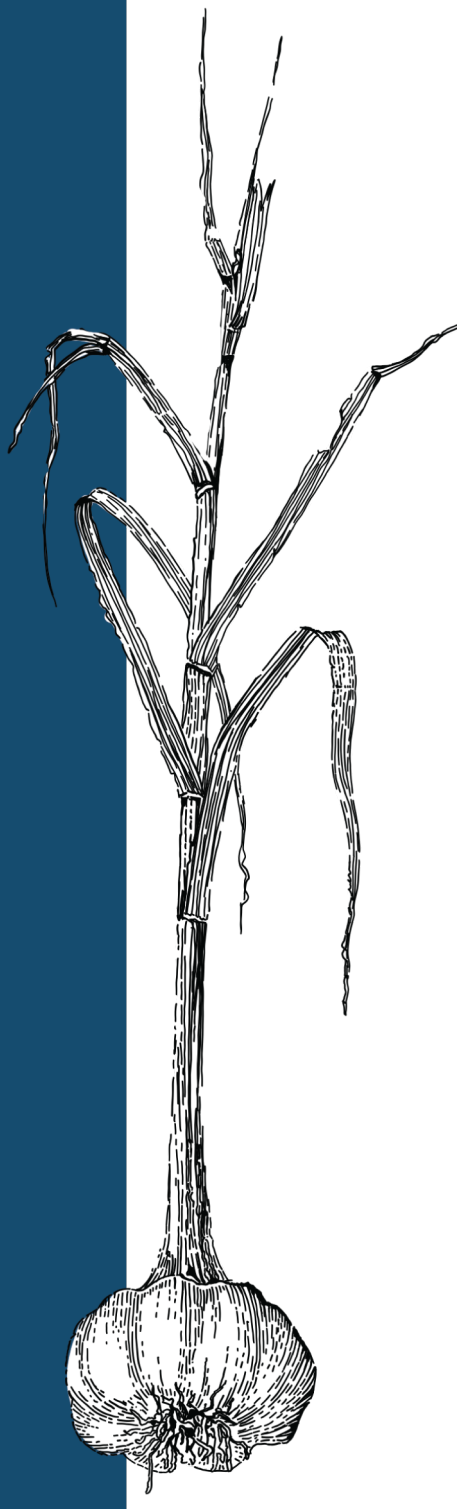
Treat Restaurant is a smoke-free environment. Smoking and the use of electronic delivery systems are prohibited.

Treat Restaurant only offers indoor seating, and for this reason, pets are not permitted.

A 10% service fee will be added to tables of six or more guests. Should you wish to include a larger service fee, please inform your server before requesting the bill.

WE'RE ALL ABOUT FINE FOOD THAT IS CRAFTED FROM FRESH, SEASONAL AND LOCAL PRODUCE

Chef Francois



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breakfast menu

SERVED FROM 07:30 TO 11:00

All Breakfasts are accompanied with a complimentary 150 ml glass of orange juice with every full breakfast order

SUNRISE BACON BREAKFAST — **R90**
Two eggs (cooked to your preference), two rashers of back bacon, potato rösti, balsamic-glazed cherry tomatoes, and a side of our country toast, served with butter and our homemade preserves.

SUNRISE CHICKEN BREAKFAST — **R110**
Two eggs (cooked to your preference), two chicken sausages, potato rösti, balsamic-glazed cherry tomatoes, and a side of our country toast, served with butter and our homemade preserves.

TREAT BREAKFAST — **R135**
Two eggs (cooked to your preference), two rashers of back bacon, beef sausage, potato rösti, balsamic-glazed cherry tomatoes, and a side of country toast, served with butter and our homemade preserves.

FREE STATE COUNTRY BREAKFAST — **R165**
Two eggs (cooked to your preference), boerewors, one lamb chop, and a deep-fried cheese-centred maize and corn bomb, topped with our own tomato sauce. Served with a side of country toast, accompanied by butter and our homemade preserves.

FRESH START — **R135**
Fresh seasonal fruit salad, toasted homemade muesli, and yoghurt. (Fruit and yoghurt may vary according to seasonal availability.)

3-EGG OMELETTES
All our omelettes are three-egg omelettes, served with country toast, butter, and homemade preserves.

Cheese Omelette — **R85**
- Add Tomato R15
- Add Bacon R25
- Add Mushroom R25

Steak and Onion Omelette — **R158**
Roast beef strips with caramelised onion and cheese.

Vegetarian Omelette — **R135**
Wilted spinach in a creamy béchamel sauce with Peppadew™ and cheese.
- Add Mushroom R25

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TREAT SIGNATURE BREAKFASTS

CIABATTA FRENCH TOAST STACK — **R135**
A stack of ciabatta French toast layered with creamed spinach and streaky bacon, drizzled with maple-flavoured syrup and honey and soy reduction.

PLAIN FRENCH TOAST — **R55**
Our artisan ciabatta, soaked in egg and pan-fried to perfection.
Add streaky bacon (2 Strips) R25
Add Maple-flavoured syrup R10

THE ROYAL TOWER (Chef's Favourite) — **R165**
Two rounds of toast, stacked with sautéed mushrooms and 40g of smoked salmon trout, topped with two poached eggs (soft, medium, or hard) and served with Hollandaise sauce, seaweed caviar, microgreens, and a honey and soy reduction.

FISH CAKE, EGG AND BEARNAISE — **R115**
One panko-crumbed fish cake, served with slices of fresh tomato on garden greens, topped with a poached egg (soft, medium, or hard) and Béarnaise sauce, finished with seaweed caviar.

FRUITY FLAPJACK SLIDE — **R135**
Three flapjacks drizzled with maple-flavoured syrup, served with whipped cream, fresh fruit salad, and a berry coulis.

THREE PLAIN FLAPJACKS WITH MAPLE FLAVOURED SYRUP — **R65**

CROISSANT BREAKFASTS

PLAIN BUTTER CROISSANT — **R85**
Served with cheese.

BACON BREAKFAST CROISSANT — **R140**
Served with creamy scrambled eggs, strips of streaky bacon, melted cheese, and red onion marmalade.

SALMON-TROUT CROISSANT — **R160**
Served with creamy scrambled eggs, smoked salmon trout, seaweed caviar, and caper berries.

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OPEN CIABATTA TOASTIES

THE MOUNTAINEER **R145**
A toasted ciabatta topped with smoky beef mince, melted cheese, and a fried egg, served with tomato salsa.

CAPE MALAY CHICKEN LIVER TOASTIE **R90**
Chicken livers, poached in a creamy marsala sauce with sundried apricots and coconut cream. Served with toasted ciabatta.

VEGAN TOASTIE **R125**
Ciabatta toast served with hummus, grilled aubergine, sautéed mushrooms, tomato salsa, and crispy potato shreds.
Add Spinach with coconut milk R35

BREAKFAST EXTRAS

Lamb Chop	R45
Bacon (Two Rashers)	R25
Boerewors	R30
Smokey Beef Mince	R45
Egg (each)	R10
Maize & Corn Bomb (each)	R20
Toast with butter and preserves	R25
Panko crumbed Fish Cake	R35
Grated Cheese	R25
Orange Juice (250ml Carafe)	R25
Mushrooms	R25
Caramelised Cherry Tomatoes	R15
Creamed Spinach	R35
Fresh Fruit Salad	R85
Whipped Cream (Unsweetened)	R25

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light lunch menu

ONLY AVAILABLE DURING LUNCH SITTINGS. ALSO SEE OUR MAIN MENU FOR MORE SUBSTANTIAL MEALS

PANKO CRUMBED FISH CAKES **R120**
One generous fish cake, served with potato V-crispers, a side salad, and lime and coriander mayonnaise.

CHICKEN SCHNITZEL **R115**
Topped with grated cheese and mushroom sauce, served with V-crispers and a choice of either a fresh side salad or roasted vegetables.

TOASTED TRAMEZZINI
All tramezzinis are accompanied by a fresh salad.

Pulled Pork Tramezzini **R135**
Slow-roasted barbecue pulled pork, served with our homemade chutney and cheese.

Beef SteakTramezzini **R145**
Pot-roasted beef rump shavings with caramelised red onion chutney and cheese.

Green Trammezzini **R125**
Filled with creamed spinach, feta, and Peppadew.

SAVOURY FILLED PANCAKES (TWO PER SERVING)
Savoury beef mince, topped with cheese sauce. **R95**
Spinach and mushroom, topped with cheese sauce. **R80**

TREAT CHICKEN LEG QUARTER **R125**
Available in either **Peri-Peri** or **Barbeque.**
A sous vide chicken leg quarter, flame-grilled and basted with either our own peri-peri or barbecue sauce, served with V-crispers and a side salad or vegetables.

CRUMBED CHICKEN SALAD **R135**
Crispy golden chicken breast strips, zesty-dressed garden greens, toasted almonds, cherry tomatoes, slices of green apple, and honey-mustard dressing on the side.

GARDEN SALAD **R95**
Garden greens, red onion, pitted black olives, piquant peppers, cherry tomatoes, strawberries, and Parmesan shavings.

EXTRAS

Chopped Chilli	R20
Oven-roasted vegetables	R45
Side Salad	R45
V-crispers	R35

TINY TOTS MENU FOR KIDS UNDER 12

Toasted Cheese and V-Cuts	***R55***
Crumbed Chicken Strips and V-Cuts	***R65***
Buccatini Bolognese	***R75***

main menu

Served during Lunch and Dinner Sittings Only

FIRST COURSES

BILTONG AND PORT SOUP — R120

A cream-based soup, infused with beef biltong and fresh herbs, laced with port, and served with toasted artisan bread.

DUO OF SOUP — R95

VEGAN

Two classic favourite soups served side by side in one bowl. The sweet spiciness of the butternut with coconut milk and the nutty earthiness of the potato and leek soup is a match made in heaven. Served with toasted artisan bread.

CHIPOTLE PULLED PORK SAMOOSA — R90

A samosa filled with slow-roasted, pulled pork neck, seasoned with smoked jalapeño peppers, and served with our homemade salsa.

CAPE MALAY CHICKEN LIVERS — R75

Chicken livers, poached in a Cape Malay masala with sun-dried apricots and coconut cream, served with toasted artisan bread.

FRANCOIS' CAPRESE SALAD — R85

VEGAN VARIATION AVAILABLE

Fresh tomato slices, served with mozzarella, basil pesto (or fresh basil when in season), and the chef's balsamic, citrus, and olive oil vinaigrette.

THE LEANING AUBERGINE TOWER (MELANZANE) — R95

VEGAN VARIATION AVAILABLE

Slices of baked aubergine, layered with marinara sauce (tomato, garlic, and herb), mozzarella, and basil pesto (or fresh basil when in season).

DRUNKEN MUSSEL AND SHRIMP CRÊPE — R105

Shelled mussels and shrimp, poached in a rich white wine and garlic sauce, wrapped in a crêpe, and topped with seaweed caviar.

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main menu

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MAIN COURSES

SEAFOOD CHOWDER — R195
White fish, salmon, mussels, corn, and prawn meat in a thick, rich, creamy soup, topped with seaweed caviar and served with artisan bread.

FRANCOIS' KINGKLIP THERMIDOR — R285
Pan-seared kingklip, topped with poached shrimp and a beurre blanc sauce, accompanied by a creamy spinach orzo risotto.

SLOW-ROASTED LAMB SHANK — R245
Served with the chef's cassia and star anise-infused red wine jus, on black truffle-laced creamed potato, and accompanied by seasonal roasted vegetables.

RACK OF LAMB (SERVED MEDIUM) — R245
A grilled rack of lamb loin chops, served with new potatoes sautéed in garlic butter, accompanied by seasonal roasted vegetables and mint-infused jus.

GRILLED BEEF FILLET MIGNON (250G HAND-CUT) — R265
Medium-rare beef fillet, served with a mushroom and cabernet sauce, on potato dauphinoise, and accompanied by seasonal roasted vegetables.

BEEF RIBEYE STEAK (300G HAND-CUT) — R245
Off-the-bone flame-grilled ribeye steak, served medium to medium-rare with Béarnaise sauce, mustard mashed potato, and oven-roasted vegetables.

ASIAN GLAZED STICKY PORK BELLY — R210
Slow-roasted, skinless, tender pork belly, glazed with a sticky, Asian-inspired sauce, served on a bed of egg noodles and sesame-tossed garden stir-fry.

CAJUN CRUMBED PORK RIBEYE — R185
A crispy, spicy, crumbed bone-in pork ribeye, served with a pineapple salsa, a cream cheese and pickle-stuffed potato, and accompanied by rainbow coleslaw with peanut dressing.

MEDITERRANEAN CHICKEN SKEWER — R175
Deboned, skin-on chicken thighs, skewered with peppers and red onions, served on a bed of velvety porcini orzo risotto.

TREAT HALF PERI-PERI CHICKEN — R185
A sous vide plump half chicken, basted with peri-peri, flame-grilled and served with V-crispers and a side salad.

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PASTA

THE CHEF'S PULLED BEEF PENNE — **R185**

Beef brisket, slow-cooked in a homemade beef stock, red wine, Kalamata olives, tomato concasse, and cream. Served with penne pasta, caramelised cherry tomatoes, and Parmesan.

ROASTED VEGETABLE RAGÙ — **R165**

VEGAN

Oven-roasted vegetables, served with penne pasta in a coconut and tomato cream sauce.

CREAMY CHICKEN BUCATINI — **R175**

Marinated chicken breast, poached in a creamy white wine and parsley sauce, served on hollow spaghetti with Parmesan shavings.

CURRIES

KASHMIRI LAMB CURRY — **R245**

Boneless leg of lamb curry with authentic Kashmiri masala and sweet blanched almonds, served with basmati rice, spicy sambal, mango achar, and a poppadom.

CARRIBBEAN FISH CURRY — **R195**

Seared white fish batons with red bell peppers, poached in a mild, creamy coconut masala sauce, served with basmati rice and pineapple and coconut sambal.

CAPE MALAY VEGETABLE CURRY — **R155**

VEGAN

Seasonal roasted vegetables in a sweet, thick tomato and coconut cream masala, served with basmati rice, accompanied by a spicy sambal and a poppadom.

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DESSERTS

APPLE TARTE TATIN — **R85**
Upside-down French apple tart, served with vanilla ice cream and caramelised sugar.

THE TIPSY MANDARIN — **R75**
Citrus-baked milk sponge, drenched with an orange and Cointreau-infused sauce, and served with Chantilly cream.

CHOCOLATE MOUSSE ICE CREAM — **R75**
Homemade, served with chocolate lace and berry coulis.

CHEF'S CRÊPE — **R85**
Traditional folded crêpe, drenched with a warm orange liqueur sauce.

BROWNIE KAHLÚA AFFOGATO (DROWNIE) — **R95**
A rich, dark chocolate brownie, topped with vanilla ice cream, with a hot shot of Kahlúa espresso on the side.

WHITE CHOCOLATE AND CHAI SPICE PANNA COTTA — **R75**

DOM PEDRO — **R55**
Base
Now add your preferred liquor from the Bar List

CAKE OF THE DAY

The Following home-baked cakes are usually available:

Treat Baked American Cheesecake, served with berry coulis, meringue and chocolate lace. — **R85**

Francois' Chocolate Cake. Moist chocolate sponge cake, layered with berry syrup and covered with a chocolate mousse frosting. — **R65**

Carrot Cake. With a tangy cream-cheese frosting, topped with pecan nuts. — **R75**

Coconut & Salted Caramel Cake. Coconut sponge cake with white chocolate mousse frosting and salted caramel. — **R65**

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Wine List

WHITE BLENDS

PIERRE JOURDAN TRANQUILLE R165
Blended to be fresh and vibrant, enjoy tropical fruit, red berries and lime on the nose, which follow through perfectly on the palate.

VREDE EN LUST WHITE MISCHIEF R235
An abundance of tropical fruit and floral notes on the nose followed by hints of white pear and fruit salad on the palate.

HAUTE CABRIÉRE CHARDONNAY PINOT NOIR R235
Fresh citrus flavours underpinned by white peach and red fruit.

SAUVIGNON BLANC

WILD HOUSE SAUVIGNON BLANC R170
Intense citrus and crushed nettle aromas. Ripe, concentrated fruit is offset by a grapefruit tang and leafy characters. Taut and mineral with a long, textural finish

VREDE EN LUST ANNI SAUVIGNON BLANC R240
Balanced aromas of green apples and orange citrus fruits. Expect fresh and pure fruit flavours of pear, green apple and a hint of green herbs

HERMANUSPIETERSFONTEIN R295
KAALVOET MEISIE SAUVIGNON BLANC
Dominant yellow fruit (peaches) with undertones of pacific fruit (star fruit, dragon fruit and white pear). Also shows fresh fynbos and buchu, characterized by freshness and minerality. Good texture, consistency, and length.

CHENIN BLANC

WILD HOUSE CHENIN BLANC R170
Ripe peach and tropical fruit on the nose with fresh citrus notes. Honeyed and textured on the palate with crisp acidity and hints of honey dew melon and lychee leading to a bright, zesty finish with fresh lemony acidity.

PIEKENIERSKLOOF CHENIN BLANC R250
Yellow peach, pear and apricot on the nose with juicy tropical summer melon on the palate, complemented by soft notes of lime.

CHARDONNAY

WILD HOUSE CHARDONNAY R170
A nose of crushed rocks, citrus-flower, and salted butter. The palate is a bright, tangy combo of fresh pear and cold butter yet with old-fashioned structure and minerality.

VREDE EN LUST MARGUERITE CHARDONNAY R440
Fresh citrus, lemongrass, and hits of floral notes are found on the nose. Typical mineral and cooler climate aromas with a classical lingering aftertaste. The ideal illustration of the smokiness from the wood, and fruitiness in the wine coming together to create a crisp, yet smooth and rounded experience on the palate.



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Wine List

RIESLING

VREDE EN LUST EARLY MIST RIESLING — R255
An elegantly styled and fragrant off dry wine with notes of honey and minerals followed by lingering citrus flavours.

VIOGNIER

VREDE EN LUST VIOGNIER — R310
Stone fruit aromas with hints of orange blossom on the nose. Delicate notes of spice with creaminess on the palate beautifully balanced by judicious use of oak.

SEMI - SWEET

KLEINE RUST, STELLENRUST SEMI-SWEET — R170
Sweet muscat spice on the nose enhancing rich pineapple and tropical fruit of Chenin Blanc and Sauvignon Blanc

ROSÉ

WILD HOUSE GRENACHE ROSÉ — R175
A delicate pale Rosé with an attractive coppery hue. Citrus, red currant and cranberry fruits on the nose. A crisp and vibrant palate with youthful strawberry fruit, balanced by taut acidity and a fresh, clean finish

VREDE EN LUST JESS ROSÉ — R225
The Jess displays aromas of fresh strawberry, raspberry and watermelon fruit with floral notes leading to a smooth finish

SPARKLING WINE - IMPORTED

Production Method: Charmat (Subject to the importer's availability)

SENSI PROSECCO BRUT — R410
Clean, and elegant with pleasant sensations of pear, apple and aromatic herbs. Lively, fresh and full-bodied with fine bubbles.

SENSI BLANC DE BLANCS DEMI SEC — R410
Intense, fruity and floral, with notes of pear and exotic sweet fruit. Fresh and snappy in the mouth with intriguing lingering floral notes.

SPARKLING WINE - SOUTH AFRICAN

Production Method: Méthode Cap Classique

WATERKLOOF ASTRAEUS RESERVE BRUT — R345

WATERKLOOF ASTRAEUS RESERVE PINOT NOIR — R345

FRENCH CHAMPAGNE

MOËT & CHANDON EMPÉRIAL BRUT — R1300



Wine List

SPARKLING WINE

JC LE ROUX LE DOMAIN — R190
Refreshing and youthful, this fun sparkling wine offers an abundance of fresh fruit and a lingering, clean finish.

JC LE ROUX LE DOMAIN - NON ALCOHOLIC — R190
Made with the same care and dedication. A crisp freshness comes alive on the palate with a gentle sweetness and an upfront fruitiness.

JC LE ROUX LA FLEURETTE — R190
Lively passion pink bursting with a delightful melange of sweet, fruity flavours with hints of strawberries, plums and tropical fruit.

JC LE ROUX LA FLEURETTE - NON ALCOHOLIC — R190
A non-alcoholic sparkling alternative with strawberry and plum flavours and sweetness on the palate

HOUSE WINE

FALSE BAY VINYARDS

PEACOCK WILD FERMENT SAUVIGNON BLANC
Crisp, elegant wine with green and lemon flavours
250ml Carafe R70
Bottle R160

PEACOCK WILD FERMENT CHENIN BLANC
Ripe, clean, intense flavours of apple and pear
250ml Carafe R70
Bottle R160

PEACOCK WILD FERMENT MERLOT
Trademark aromas of cassis, cedar wood and dark berries
250ml Carafe R75
Bottle R170

PEACOCK WILD FERMENT CABERNET SAVIGNON
Subtle red berries and a hint of chocolate and thyme.
250ml Carafe R75
Bottle R170

CORKAGE

WINE PER BOTTLE — R75

SPARKLING WINE PER BOTTLE — R85



Wine List

RED BLENDS

KANONKOP KADETTE CAPE BLEND R275
Vibrant crimson hues, with complimenting aromas of raspberries, dark cherries, plums, cinnamon and cloves

WATERKLOOF CIRCLE OF LIFE RED R265
Initial aromas of plums and red berries from the Merlot, followed by lingering herbaceous notes of thyme and sage from the Cabernet Franc.

CABERNET SAUVIGNON

GROOT PHESANTEKRAAL CABERNET SAUVIGNON R290
Dusty, herbal notes are well supported by red and black fruit with a hint of spice and vanilla

WATERKLOOF CIRCUMSTANCE CABERNET SAUVIGNON R370
A distinct cooler climate Cabernet Sauvignon with hints of dark fruit, black pepper and even some dark chocolate.

MERLOT

VREDE EN LUST RED LADY MERLOT R265
Aromas of ripe, red fruit with notes of plum. It has a dense yet creamy tannin structure with a rounded finish.

HERMANUSPIETERSFONTEIN POSMEESTER MERLOT R295
Red and purple fruit such as raspberries and blueberries, showing milk chocolate undertone with fruity freshness.

PINOTAGE

WILD HOUSE PINOTAGE R175
A generous nose of ripe plum and cherry rise from the bright ruby-hued wine. A mouthful of generously plum-laden, deep flavours precede a finish that is lifted and layered with a slight lick of toasty supporting oak.

PIEKENIERSKLOOF PINOTAGE R285
Showcasing an intense and vibrant dark red colour. The nose reminds of dark chocolate and tobacco notes.



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Wine List

SHIRAZ / SYRAH

SHIRAZ and SYRAH are produced from the same grape. Syrah mostly refers to Old World expressions, with a lighter body whilst Shiraz refers to New World and are generally richer and more intense.

PIEKENIERSKLOOF SHIRAZ — R285
Flavours of plum, black olive, blackberry and fennel. The tannins are smooth and the oak very well integrated.

WATERKLOOF CIRCUMSTANCE SYRAH — R370
Lovely, perfumed nose with hints of white pepper, spice and an earthy aromatics.

VREDE EN LUST LADY J SYRAH — R365
The Shiraz grapes from Simonsberg-Paarl showcases violet and plums, whilst the Elgin grapes bring in spicy notes and black pepper.

FORTIFIED DESSERT WINES

Per Sherry Glass

OLD BROWN SHERRY	R30
CAPE RUBY PORT	R40
RED MUSCADEL	R40
WHITE MUSCADEL	R40



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