

FWG

- CLUBHOUSE
- RESTAURANT
- BAR

LIGHT MEALS

FRITTATA 50

2 Eggs, Sundried Tomatoes, Cheddar, Mozzarella, Sauteed Leeks and Crispy Bacon, Oven Baked and Served with a Fresh Garden Salad

FISH CAKES 50

Pan Fried Fish Cakes Served with a Minted Mayo New Potato Salad

STEAK, EGG & CHIPS 55

150g Tender Beef Fillet topped with 2 Fried Egg and served with French Fries

BAKED POTATO

Large Potato served with a variety of fillings, topped with melted Cheddar(optional) served with a Fresh Garden Salad.

Roast Chicken and Mushrooms, Topped with a Creamy Mushroom Sauce 45

Savoury Mince, Corn and Sauteed Onions 45

Chicken, Whole Kernal Corn and Tangy Mayonnaise 45

TOASTED SANDWICHES

All Sandwiches served on your choice of white or brown bread with French Fries or a Side Salad

Cheese and Tomato 30

Chicken, Mayonnaise and Gherkin 33

Tuna and Mayonnaise 33

Ham, Cheese and Tomato 33

Bacon, 2 Eggs and Cheese 35

FWG CLUB SANDWICH 58

Creamy Chicken and Mayonnaise with Gherkin on one side and Bacon, Salad Leaves, Tomato and Cheddar on the other. A Delicious Toasty Treat served with French Fries



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LIGHT MEALS

SAVOURY PANCAKES

Beef Fillet **55** **CHICKEN** **48**
Filled with Grilled Beef Fillet OR Roast Chicken, Stir Fried in Sweet Soy with seasonal Veggies and Served with a Garden Salad Topped with Feta.

HOME MADE BURGERS

200g Pure Beef Burgers served with Crispy French Fries or a Side Salad. Beef may be substituted for a Chicken Breast.

SPICY BURGER **48**
Spicy Burger served with Sautéed Onion, Cheddar Cheese and topped with Spicy Chutney

HAWAIIAN BURGER **50**
Hawaiian Burger served with Caramelized Pineapple, Cheddar Cheese and Barbeque Sauce

BFC BURGER **58**
BFC Burger served with Sautéed Onion, Topped with Bacon, Feta and Sweet Chilli Sauce

SALADS

GREEK SALAD **42**
Fresh Leafy Greens, Cherry Tomatoes, Cucumber, Olives and Danish Feta, Drizzled with our Home Made Vinaigrette.

GRILLED CHICKEN SALAD **55**
Tender Chicken Breast Grilled on the flat top, served on Leafy Greens with Cherry Tomatoes, Julienne Veg, Cucumber, Crispy Croutons and Topped with Fresh Avocado and Danish Feta.

TUNA NICOISE **58**
Leafy Greens served with Shredded Tuna, Calamatta Olives, sliced New Potatoes, Boiled Egg Wedges, Crispy Croutons and topped with our home made Anchovy Dressing.



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SALADS

- GRILLED STEAK SALAD** 62
Flame Grilled Beef Fillet served on Fresh Leafy Greens with Cherry Tomatoes, Cucumber, Roast Butternut, Fried New Potatoes, topped with Fresh Avocado
- VEGGIE SUPREME** 50
Fresh Leaves served with Cucumber, Cherry Tomatoes, Julienne Veg, Artichoke, Pepperdews and Sautéed Mushrooms and Fresh Avocado drizzled with our Home Made Vinaigrette
- ROQUEFORT SALAD** 55
Leafy Greens topped with Croutons, Crispy Bacon, Cherry Tomatoes and Crumbled Blue Cheese drizzled with Our Mustard and Blue Cheese Salad Dressing

STARTERS

- DEEP FRIED DUMPLINGS** 40
Crispy Pork or Chicken Dumplings Deep Fried and served with Soya and Sweet 'n Sour Chilli Sauce
- SOUP OF THE DAY** 35
Served with Freshly Baked Bread Rolls. Please check with your Waitron.
- CRISPY THAI SPRING ROLLS** 38
Your Choice of Chicken or Beef served with our Tangy Sweet Chilli Sauce.
- CORIANDER CHICKEN BITES** 42
Minced Chicken mixed with Coriander and Bread Crumbs, Pan Fried and served with our Spicy Chutney. A Delicious Snack!
- CHICKEN PANCAKE** 38
Teriyaki Stir-Fried Chicken and Julienne Veggie Savoury Pancake topped with Our Spicy Soy Sauce. A Must Try.
- TRIO OF SNAILS** 45
Snails served 3 Ways - Creamy Napoletana, Blue Cheese and Garlic Butter, accompanied by Home Made Bread Sticks



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PIZZA MENU

Free Delivery within Fourways Gardens

MEXICANA Spicy Mince, Sauteed Mushrooms & Onion, Fresh Peppers & Garlic	64
EXTREME Rump Steak, Roast Chicken, Bacon & Salami with a Dash of Chilli or Garlic	75
FOUR SEASONS Ham, Artichokes, Olives & Mushrooms	65
SWEET & SOUR CHICKEN Roast Chicken, Pepperdews, Pineapple, Sweet Chilli Sauce	64
MEATY TREAT Ham, Salami, Bacon	69
VEGETARIAN Olives, Onions, Green Peppers, Artichokes, Mushrooms	60
CARNE Rump Steak, Onion, Sweet Chilli, Mushroom	68
POLLO Chicken, Onion, Sweet Chilli, Mushroom	65
REGINA Ham & Mushroom	55
AMALFI Bacon, Salami, Ham & Mushroom	72
HAWAIIN Ham & Pineapple	55
FILLETTO Strips of Steak, Bacon, Sautéed Onions and BBQ Sauce	74



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PIZZA

BBR 68
Fresh Rocket, Blue Cheese, Sautéed Onion and Crispy Bacon

FWG 68
Fresh Rocket, Sundried Tomato, Danish Feta and Avo

PASTA

All dishes served with side salad

CHICKEN LASAGNE 58
Delicious Roast Chicken with Whole Kernal Corn & Sautéed Mushrooms in a Creamy Béchamel Sauce

BEEF LASAGNE 62
Minced Beef mixed with Fried Bacon , Our Special Napoletana Sauce & Mixed Peppers

BOLOGNESE ARRABIATA 52
Al Dente Spaghetti topped with Spicy Mince in a Rich Napoletana Sauce

GNOCCHI 55
Potato Dumplings in a Creamy Rich Blue Cheese Sauce topped with Crispy Bacon

MAINS

Dishes served with Seasonal Veggies of The Day

CURRY OF THE DAY 69
Spicy Chicken OR Beef Curry, Slow Cooked & served with Savoury Rice and Sambals. Please check with your Waitron

FISH OF THE DAY 5Q
Fillet of Fish grilled in Lemon Butter on the Flat Top OR Lightly Crumbed, Dipped in Beer Batter, Deep Fried and served with Savoury Rice, Lemon Wedges and Sauce Tartare



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MAINS

CHICKEN SCHNITZEL 69
Deliciously Tender Chicken Fillet, Lightly Crumbed & flash fried, served with Cheese Sauce & French Fries

FAULKLANDS CALAMARI 69
Crumbed Tender Calamari Tubes served with Tartar Sauce and French Fries

SIRLOIN STEAK 89
300g Grilled Sirloin served with a Creamy Mushroom Sauce and Garlic Mash Potato

OXTAIL 99
A Fall of the Bone Meaty Treat & the use of Fingers are a must! Slow cooked for hours with Lentils in a Spicy Tomato Jus and Red Wine Reduction.

FILLED CHICKEN BREAST 72
Chicken Fillet Filled with Creamy Herbed Feta & Sundried Tomatoes, topped with Mushroom Sauce & served with New Potatoes

BEEF FILLET 99
Tender 250g Fillet Steak, Flame Grilled on a Bed of Beetroot Chutney & served with creamy garlic mash potatoes

LAMB SHANK 99
Deliciously Tender Roast Rosemary Lamb Shank & Butter Beans Roasted in a Rich Broth of Olive Oil, Rosemary, Italian Tomatoes & Spices, served with Garlic Mash Potato

LIVER AND ONION 69
Sautéed Liver and Onion topped with Crispy Bacon and served with Buttery Garlic Mash Potato



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KIDDIES MENU

Crumbed Chicken Strips and Chips 35

Spaghetti Bolognese 32

Kiddies Burger & Chips 35

Fish Cakes & Chips 32

Fish Fingers & Chips 30

KIDDIES PIZZA 32

Kiddies can make their own Pizzas!

Choose from any of the following toppings together with
Mozzarella and Napoletana Sauce:

Ham & Mushroom

Ham & Pineapple

Savoury Mince & Peppers/Mushroom



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DESSERT

- COOKIES & CREAM** 36
Chocolate Cookies made with a Dark Roast Cocoa, Chopped into a Creamy, Fluffy White Chocolate Mousse, then poured over a moist layer of Sacher Torte and Garnished with Chocolate Cookie Crumble.
- AUSTRIAN CHOCOLATE MOUSSE** 36
A Light Fluffy Chocolate Mousse, Flavoured with Orange Liqueur and Espresso Coffee, Topped with a Brilliant Bittersweet Chocolate Glaze and Garnished with an Orange Confiture Segment
- CHOCOLATE BROWNIE** 38
Rich Moist Dark Brownie made with Real Chocolate and Chopped Nuts, Baked and Covered with a Smooth Decadent Chocolate Sauce
- CRÈME BRULEE** 36
A classic finale to any meal! A Rich Custardy Blend of Vanilla Cream and Fluffy Eggs, topped with a Sugary Caramel Snap
- ICE CREAM & HOT CHOCOLATE SAUCE** 30
Rich Creamy Vanilla Ice Cream served with our Signature Hot Chocolate Sauce



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BY THE GLASS

Tall Horse Sauvignon Blanc	18	70
A brisk dry white with a dazzle of sunny pineapple and passion fruit racing across the palate stretching to a frisky fresh finish.		
Tall Horse Pinotage Rosé	18	70
A pink African sunset with a canter of crushed wild strawberry and raspberry aromas that migrate to succulent summer berry flavours with a long juicy fruity finish.		
Tall Horse Merlot	20	75
A delicious sleek medium-bodied Merlot with a streak of lithe juicy cherry and plum fruit and a dash of well-integrated oak.		

BUBBLES

Boschendal Grande Cuvée Brut 2008	190
An enigmatic Pinot Noir and Chardonnay cuvée with a delicate mousse and stylish broad yeasty almond biscotti flavours from extended lees contact.	
Graham Beck Brut NV	170
Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate.	
Pongrácz NV	160
This popular blend offers a sweetly pleasant fruity entry, which is quick to fade.	
Graham Beck Brut Rosé NV	180
Brisk on the palate, showing hints of oyster shell and fresh lavender. Flirtatious and fun, yet elegant and structured.	



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SAUVIGNON BLANC

Ancient Earth by Bellingham

Pear and passion fruit aromas lead to a lively entry and generous Cape gooseberry and ripe fig flavours against a touch of herbaceous green pea intrigue.

Boschendal 1685

A broad mouth-filling wine packed with primary tropical fruit and asparagus against a discreet mineral background finishing with refined freshness and pleasing length.

Thelema

Typical Sauvignon Blanc. Lovely fresh melon and grapefruit flavours with a full, grassy palate, all in perfect balance.

Splattered Toad

Fresh and crisp, this tangy quaffer's sales helps save the toads.

CHARDONNAY

Ancient Earth by Bellingham

Lively zest tangerine and yellow peach flavours tightly woven with discreet vanilla oak that lingers gently on the fresh tangy fruit finish.

Franschhoek Cellar "Our Town Hall"

Dainty and delicious unwooded Chardonnay with primary tropical pineapple, grapefruit and lemon and lime citrus fruit to shine uninterrupted.

Boschendal 1685

Deliciously supple with a classic citrus fruit core of white grapefruit enhanced by spicy nutmeg and vanilla butter oak tones balanced by obvious minerality for elegance, length and complexity.

125

130

120

100

125

90

140



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CHENIN BLANC

Citrus Grove by Bellingham

70

Orange and tangerine, elder flower and ripe tropical fruit undertones. Zesty and clean minerality on the palate and a mouth-watering finish

BLENDED WHITE WINES

the beachhouse

95

Deliciously drinkable with playful lemon grass and gooseberry vivacity from Sauvignon Blanc fleshed out with tangy tangerine, honeysuckle from Semillon.

Buitenverwachting Buiten Blanc

100

This full-bodied Cuvée offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

BLUSH WINES

Tall Horse Pinotage Rosé

80

A pink African sunset with a canter of crushed wild strawberry and raspberry aromas that migrate to succulent summer berry flavours with a long juicy fruity finish.

Pierre Jourdan Tranquille

85

The fragrant bouquet introduces a wine with fine fruit flavours and a dry finish. The Pinot Noir is apparent in the pink hue and rich elegant flavour. Distinguished dry elegance and balance says it all.

Boschendal 1685 Chardonnay Pinot Noir

135

A richly textured unusual white blend combines peachy citrus from Chardonnay with the stealth, structure and concentrated red fleshy flavours of Pinot Noir



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CABERNET SAUVIGNON

Ancient Earth by Bellingham

Firm line of intense wild forest berries, dark fleshy plums and spicy oak nuances that finish in a sleek show of chunky ripe tannins and lingering juicy fruit intensity.

135

Brampton

A soft and beautiful explosion of sculptured rose petals, crushed summer berries, red cherries and watermelon with an inspired off dry fruity finish.

130

BLENDED RED WINES

Kanonkop Kadette

A medium to full-bodied red blend of Cabernet Sauvignon, Pinotage and Merlot with a good balance between fruit and oak. Banana, plum and berry flavours with a lingering spicy finish.

150

Rupert & Rothschild Classique

Vibrant flavours of young berries, plums, liquorice and cassis with a hint of coriander and white pepper and a fresh, long finish.

180

Roodeberg Red

A medium-bodied red with upfront red berry aromas complemented by subtle smokey spice flavours. The fruit palate is well-balanced, soft and juicy.

120

Lourensford The River Garden Cabernet Merlot

Soft hints of spice and vanilla, with red berry fruit aromas. Mouth-watering fruit that shows subtle, elegant oak flavours. A well balanced with a lingering aftertaste.

115

Ribshack Red

Compelling ripe red berries, smoky spice and dark chocolate come together in a smooth and succulent textured mouthful of flavours perfectly harmonised with steak, ribs and burgers

90



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SHIRAZ

Ancient Earth by Bellingham

Flavours laced with black pepper and violet complexity supported by gentle oak and textured ripe tannins through to a lingering finish of intense dark berries and spice.

Vergelegen

A dark ruby colour with violets, spice, chocolate, black and red berry fruit on the nose. Elegant on the palate, with ripe, soft tannins and a long, clean aftertaste.

MERLOT

Ancient Earth by Bellingham

Ripe red cherry and summer berry fruit aromas layered with earthy forest floor and hints of cacao supported by spicy oak intrigue and sleek ripe tannins.

Mocha Java by Bellingham

Succulently fruited with sweet ripe fleshy plum and Maraschino cherries, laced with rich roasted coffee bean, bittersweet chocolate, delicate tamarind and vanilla spice.

Boschendal 1685

Succulent and smooth with compelling dark berry and fleshy plum flavours perfectly completed by slick underlying spicy wood tones.

PINOTAGE

Ancient Earth by Bellingham

Reveals liberal raspberry, black cherry and mulberry aromas that follow through on the plush juicy entry, well supported by savoury liquorice, clove and cardamom.

Graham Beck Pinno

Typical ripe Pinotage flavours with spicy tangy berry fruit, plums and mocha on the nose. The wine is medium-bodied with an easy accessible structure, juicy with an abundance of crunchy strawberry fruit and spices on the palate.

135

150

135

115

160

135

90



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COCKTAILS

LONG ISLAND ICE TEA	40
Vodka, Bacardi, Gin, Tequila, Butlers Triple Sec, Roses Lime Cordial Topped with a Splash of Coke	
MOJITO	30
Bacardi, Fresh Lime, Mint Leaves and Sugar Splashed with Soda	
SEX ON THE BEACH	30
Vodka, Peach Schnapps, Grenadine and Orange Juice	
STRAWBERRY DAIQUIRI	30
Bacardi, Butlers Strawberry, Roses Lime and Strawberry Juice Blended Together	
PINA COLADA	35
Bacardi, Malibu, Coconut Milk and Pineapple Juice Blended Together.	
TEQUILA SUNRISE	30
Tequila, Butlers Triple Sec, Grenadina and Orange Juice	
FROZEN MARGARITA	30
Tequila, Butlers Triple Sec, Roses Lime and Sour Mix Blended Together	
COSMOPOLITAN	30
Vodka, Butlers Triple Sec, Roses Lime and Cranberry Juice	
BOMBAYTINI	35
Bombay Sapphire and Martini Extra Dry....Shaken or Stirred!	



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SHOOTERS

Jagermeister	17	Tang Apple Sours	12
Zappa Sambuca	12	Strawberry Lips	14
Gold Tequila	15	Lavoka Caramel	18
KISS	12	Springbokkie	12
		Butlers Peppermint & Butlers Marula	
Liquid Cocaine - Serves 4			35
Vodka, Butlers Blue Curacau and Roses Lime			

SPIKED COFFEE

DOM PEDRO	25		
Whiskey, Kahlua, Disaronno Amaretto or Frangelico			

IRISH COFFEE	25		
Whiskey, Kahlua, Disaronno Amaretto, Frangelico			

COFFEE'S and TEA

Served with Hot or Cold Milk

AMERICANA	15	CAPPUCCINO	16
		Cream or Froth	
SINGLE ESPRESSO	12	DOUBLE ESPRESSO	16
CAFÉ LATTE	19		
ROOIBOS TEA	15	ROSES TEA	14

COLD COFFEE

ICED COFFEE	25	COFFEE SHAKE	28
HOT CHOCOLATE	18	HORLICKS	18



