

*Dine with
Ryan Donald*



Our award winning kitchen brigade is led by the wonderfully talented and incredibly dedicated Head Chef, Ryan Donald.

After completing the 3 year professional cookery diploma at the highly regarded Granger Bay Hotel School, Ryan continued his training at some of the leading hotels in South Africa before travelling to America to immerse himself in the gruelling world of internationally renowned deluxe hotels and restaurants.

During his 14 year stay in America, Ryan was fortunate enough to spend 3 years in the kitchens of the globally acclaimed and legendary Waldorf Astoria Hotel in New York.

On returning to his Cape Town home, he joined the kitchen brigade at the multiple award-winning Ellerman House Boutique Hotel in Bantry Bay before being appointed to lead our team.

Lunch at The Andros

STARTERS & SALADS

Crispy salt & pepper Patagonian squid with aioli	90
Beetroot carpaccio, feta cheese crumbs, greens and an aged balsamic	95
Handrolled pulled duck springrolls with a sticky plum dipping	95
Traditional Halloumi cheese, pan fried served with a lemon wedge	95
Cured springbok carpaccio, greens, shaved Parmigiana Reggiano & a wholegrain mustard aioli	110
Typical Greek salad, feta, tomato, onion, cucumber, olives	98
Classic cobb salad, blue veined cheese, croutons, avo, tomato & a typical New Orleans styled ranch dressing	98
Andros Caesar, greens, croutons, grated parmesan, bacon bits, Anchovy dressing topped with a boiled egg	98

ANDROS CLASSIC TOASTED SANDWICHES

*Brown or white bread.
Served with fries and onion rings*

Mature cheddar cheese & tomato	79
Bacon, mature brie and caramelized onion	89
Classic Club, bacon, avo, tomato, mayo, greens, crumbed chicken topped with a fried egg	98

MAINS

The Andros pure beef burger topped with mayo, avo & bacon on a toasted bun, fries, onion rings & homemade Andros tomato chutney	145
Pan seared, line caught kingklip with a lemon chive cream sauce & crushed herbed new potatoes	275
250g Flame-grilled, A grade, 21 day matured South African sirloin steak with Café de Paris butter & herb fries	245
Chicken Parmigiana - free range chicken breast coated in a parmesan & herb crust with classic pomodoro sauce	190
Rigatoni tossed with cherry tomatoes, garlic, calamata olives & basil pesto oil, shaved Parmigiano-Reggiano	140
A board of the finest northern Spanish cured jamon, chorizo & salami with homebaked flaxseed crisps, Andros preserves & a selection of Cape Winelands cheeses	195

SIDES

Herb scented fries	26
Herb crushed new potatoes	33
Small garden salad of greens, tomatoes & parmesan shavings	46
Pan fried mélange of garden vegetables	46
Fried onion rings	25

We endeavour to always only source the finest quality ingredients from exceptional and ethical local farms and merchants. Additionally, we grow a large amount of our vegetables and herbs in our gardens on the property.

DESSERTS

Vanilla gelato with Belgian chocolate shavings	59
Vanilla panacotta with seasonal berries	59
Cape Wineland cheese selection with homebaked gluten-free crackers, preserves & Andros relish	130

