



THE OLD TRANSVAAL INN

Taste Texture Temptation

Dullstroom, Mpumalanga

Est. 1996

MORNING EDITION!

CLASSIC BREAKFAST R 59

Two Eggs, Bacon, Pork sausage, fried Tomato, Mushrooms, one slice of Toast and Jam.

LIGHT BREAKFAST R 32

Scrambled Egg, Bacon, one slice of Toast.

TROUT BREAKFAST R 59

Potato cakes topped with Smoked Trout, poached Eggs and Lemon preserve.

HOT FRUIT BREAKFAST R 46

Toasted date bread, stewed Fruit and Goat's Cheese.

FRENCH TOAST R 52 HALF R 39

Two slices topped with rashers Bacon, Syrup and Camembert slices.

OMELETS R 55

3 Egg, Tomato, Mushrooms, Ham & Cheese with a slice of Toast

CHEF'S CHOICE

R 66 - Light, flaky pastry cases filled with creamy **COUNTRY CHICKEN & MUSHROOM** served with a berry reduction and crispy fried rocket

R 138 - 300g Tender farmhouse **FILLET** with good old fashioned pumpkin fritters and Transvaal-style green beans served with roasted potato cubes

R 110 - Fresh Dullstroom **TROUT** with lentils, almonds and wild marogo. Fried to perfection and splashed with a balsamic port reduction

R 95 excl. POT - **LEAN OSTRICH** cubes simmered with garden vegetables and potatoes in an ANC classic served in the 'potjie' with samp

Traditional three-legged cast iron pot used to cook on open fires



R 85 - **HAKE** topped with mixed cheeses, oven baked, served on a bed of mash and green peas

R 128 - A bone of note! Succulent **SMOKED EISBEIN** served on a garlic and parsley mash with a homemade sweet mustard sauce. Feel free to use your hands.

R 92 - **PASTA** with smoked Salmon, Mushrooms and Cream.

R 75 - **PORK SCHNITZEL** topped with a tangy cheese sauce, vegetables and chips.

R 65 - **BOBOTI WITH YELLOW RICE** Traditional

R 29 - **ON THE SIDE:** Vegetables of the day

BEKER KOFFIE EN BESKUIT R 30

"What else is patriotism but the love of things we ate in our childhood?"



Traditional South African cuisine with a modern twist

We combine real, wholesome ingredients to bring good old fashioned, homely cooking back to life. So kick off your shoes and share our unique culinary experience with friends and family.



PLAY AREA INSIDE FOR YOU'RE CHILDREN



KIDS' MEALS

Macaroni Cheese R 38
Fish Fingers & Chips R 39
Chicken Strips & Chips R 38

PAP EN WORS MET N EIER EN TAMATIE SH R 56



Starters

Soup of the day R 23
Chicken Liver Pate R 26
Tower of Trout, with cream cheese R 40

Salads

Chicken & Bacon Salad with fresh garden herbs R 70
Traditional Greek Salad with a creamy dressing R 55
Smoked Trout on a green salad R 80

A 10% surcharge is added to tables of 8 or more



Light Easy Meals

VETKOEK with butternut crisps

R 46 Mince with a side serving of Apple Chutney
R 52 Cheese and Biltong
R 37 Syrup/Jam and Cheese

PANCAKES

Served with butternut & beetroot crisps

R 56 Bobotie with onion and apricot compote
R 54 Malay Chicken Curry - Mild
R 58 Smoked Trout with Horseradish & Yoghurt
R 50 Cream Spinach with Feta and Mushroom
R 45 Ham and Cottage Cheese
R 45 Fried Banana and Caramel sauce
R 30 Traditional, X2 with Cinnamon Sugar

OPEN SANDWICHES

Toasted rye with butternut & beetroot crisps

R 70 Smoked Trout, cottage cheese & lemon preserve
R 69 Smoked Chicken with honey mustard mayo & red currant jelly

TOASTED SANDWICHES

Served on home-baked bread with potato chips

R 42 Chicken mayo, Gherkins, Peppadews
R 36 Ham, Cheese, Tomato & Fried Onion

BURGERS Served with potato chips

R 72 Crumbed Chicken, Camembert and Cranberry sauce
R 59 Traditional, 100% Beef
R 69 Traditional with Tangy Cheese Sauce



Our bread is homemade



Cakes made to order

Dullstroom in a Nutshell

Dullstroom was named after its Dutch founder, Wolterus Dull, and acquired official town status on 9 October 1893. At 2075m above sea level the town is the highest in Mpumalanga. In 1901 Dullstroom was all but completely destroyed in the Anglo-Boer War. In 1905 it was rebuilt and today the area is a sanctuary for birdlife and a fly-fisherman's paradise.

