



THE COUNTRY CLUB
JOHANNESBURG

The Gallery

In accordance with government tobacco legislation, this is a non-smoking restaurant
In the interest of other diners, please put all cellphones on silent

All prices are per person and include 14% vat
Please note that prices are subject to change without prior notice.
The Chef reserves the right to alter or change menu items as per seasonal availability, etc.



STARTERS

Goats Cheese & Butter Onion Tart (v)	R75.00
Garlic and herb cream cheese, crispy pastry and oven roast tomato jam	
Smoked Springbok Carpaccio & Litchi Compote	R80.00
Shaved salad of cucumbers, celery, baby carrots, radishes, crostini and herb shoots	
Crispy Asian styled Calamari	R70.00
Served with garlic, ginger, chilli, tomato, lemon, parsley and coriander	
Peri Peri Chicken Livers	R59.00
Pan fried chicken livers, onion, garlic, tomato, brandy, cream, crispy bacon and toasted homemade bread.	
Lamb Bobotie Phyllo Samosas	R80.00
Served with brinjal chutney and coriander sauce	

SALADS

Grilled Chicken & Avocado Salad	R70.00
Lettuces, tomato, cucumber, peppers and a Caesar dressing	
Traditional Greek Village Salad (v)	R60.00
Tomato wedges, cucumber, Kalamata olives, peppers, red onion, creamy Danish feta, oregano with a red wine vinegar and olive oil dressing	
Haloumi & Grilled Vegetable Salad (v)	R60.00
Lettuce, grilled baby marrow, brinjal, peppers, mushrooms, tomato and basil pesto	

SOUPS

Thai Spiced Chicken Coconut Soup	R50.00
Chilli, mange tout, carrot, ginger, lime, coriander and noodles	
Soup of the Day	R48.00
Ask your waitron of our daily specials	



MAIN COURSES

Bouillabaisse		R175.00
Linefish, salmon, prawns, mussels and clams stewed with saffron tomato onion and white wine broth with garlic aioli served with toasted baguette		
Crumbed East Coast Sole		R140.00
Served with baby potatoes, baby leeks and a lemon and caper butter sauce		
Harissa Grilled Ostrich (recommended served no more than medium)		R140.00
Sweet potato, corn, date and tamarind purée with crispy onion		
Slow Roasted Orange & Chilli Pork Belly		R120.00
Croquette potatoes, sage butternut, apple purée and crackling		
Biltong Crusted Chicken Supreme		R110.00
Cauliflower purée, mushroom ravioli and mushrooms		
Potato Gnocchi with Roast Butternut (v)		R 100.00
Roast brinjal, gorgonzola cream and toasted walnuts		
Grills		
Served with a choice of chips or a side salad		
Lamb Cutlets	450g	R160.00
Beef Rib Eye	250g	R140.00
Beef Fillet	250g	R145.00
	180g	R125.00
Salmon Fillet	180g	R135.00
Side Sauces		R25.00
Red wine jus		
Mushroom and brandy sauce		
Three cheese sauce		
Green peppercorn sauce		
Peri-peri sauce		



TRADITIONAL CLUB FARE

Traditional Sandwiches

Served on your choice of white, brown, rye or health bread with a side salad or chips

Cheddar cheese and tomato	R40.00
Ham, cheese and tomato	R47.00
Chicken mayonnaise	R47.00
Bacon, egg and cheese	R50.00
Ham and cheese	R45.00

Classic Club Sandwich

R75.00

Grilled chicken breast, fried egg, bacon, mozzarella cheese, mustard mayonnaise, tomato and lettuce served with a choice of a side salad or chips

Chicken Wrap

R68.00

Salad greens, cucumber, cocktail tomato, feta cheese, avocado, olive oil and herb vinaigrette served with a choice of a side salad or chips

Smoked Salmon Wrap

R89.00

Salad greens, cucumber ribbons, red onion, kalamata olives, crispy capers, chive cream fraiche, olive oil, served with a choice of a side salad or chips

Beer Battered Hake and Chips

R90.00

Tartare sauce and a choice of a side salad or chips

Ox Liver and Onion

R75.00

Creamy mashed potatoes, tobacco onions and a red wine jus

Murgh Makhani

R85.00

Punjab style butter chicken curry, basmati rice, lentils, sambals and a poppadum

Grilled Beef Sirloin Steak (180g)

R110.00

Served with a fried egg and a choice of a side salad or chips

Pie of the Day

R70.00

Optional Sides for All Menu Items

Side salad	R25.00
Side chips	R25.00
Fried egg	R 7.00
Sliced avocado	R20.00
Seasonal vegetables	R25.00
Cauliflower mash	R20.00



BURGERS

All our patties are 200grams, chargrilled and served on our homemade sesame seed bun. Beef patties contain 20% pork mince. Served with a choice of a side salad or chips.

CCJ Beef Burger	R95.00
Grilled onions, bacon, tomato, cheddar cheese, pickles, tomato chutney and a fried egg	
CCJ Cheese Beef Burger	R75.00
Cheddar cheese, pickles and tomato chutney	
Avocado and Biltong Beef Burger	R90.00
Avocado, shaved biltong, tomato, pickles, cheddar cheese and onion rings	
CCJ Chicken Breast Burger	R85.00
Grilled onions, mushrooms, tomato, cheddar cheese, pickles, tomato chutney and a fried egg	
Lamb Burger	R110.00
Coriander hummus, tomato, emmental cheese and onion rings	
Asian Spiced Pulled Pork Burger	R85.00
Asian coleslaw and onion rings on a brioche bun	
CCJ Banting Beef Burger	R100.00
Avocado, grilled onions, bacon, tomato, cheddar cheese, a fried egg, butternut rosti and side salad	
Banting Option	surcharge R15.00
Banting option available on all burgers, replace bun with butternut rosti	



DESSERTS

Banoffee Pie	R60.00
Peanut butter mousse, roast banana ice cream and salted caramel hazelnut crumbs	
Chocolate & Mango	R60.00
Chocolate milk tart, chocolate nut brownie, mango purée and mango ice cream	
Strawberries & Balsamic	R60.00
Strawberry mascarpone panna cotta, balsamic glaze, vanilla shortbread, basil balsamic strawberries and strawberry gel	
Lemon Meringue with a Twist	R60.00
Lemon curd ice cream, cinnamon ginger cake, pineapple meringue crumble and vanilla whipped cream cheese	
South African Cheese Board	R70.00
Preserves, fruit and nuts	



KIDS MENU (Kids under 12)

Sticky Ribs and Chips or Crudit�	R55.00
Spaghetti Bolognaise topped with Parmesan	R45.00
Beef Cheese Burger Sliders and Chips or Crudit�	R45.00
Crumbed Chicken Nuggets and Chips or Crudit�	R40.00
Crumbed Fish Goujons and Chips or Crudit�	R40.00
Healthy Platter	R45.00
A selection of cucumber, cocktail tomato, cheese sticks, apple, grapes and fruit yoghurt	
Plate of Chips	R25.00
Milkshake	R25.00
Vanilla, strawberry or chocolate or lime	
Ice Cream and Chocolate Sauce	R20.00
Optional Sides for Meals	
Side salad	R20.00
Side chips	R20.00
Seasonal vegetables	R20.00
Mashed potato	R20.00



WINE LIST



CHAMPAGNE

REIMS

Veuve Cliquot Yellow Label

R950.00

Fruit and brioche on the nose, elegance and crispness on the palate

REIMS

Moët en Chandon

R850.00

Pinot Noir, Pinot Meunier and Chardonnay for those who prefer a light delicate touch to their bubbles

CAP CLASSIQUE

STELLENBOSCH

Pongrácz

R220.00

Yellow stone fruit aromas / stimulating citric notes

FRANSCHHOEK

Graham Beck Brut

R230.00

Classic Pinot Chardonnay blend / bread brioche richness

STELLENBOSCH

Villiera Tradition Brut

R205.00

Yeasty tones / balanced vibrant acidity

FRANSCHHOEK

Môreson Pink (Brut Rosé)

R250.00

Fruity with slightly bitter tail

SPARKLING WINE

ROBERTSON

Rooiberg Flamingo Sparkling

R100.00

Raisin and cinnamon sweetness / cerise fun from red Muscadet

STELLENBOSCH

J.C. Le Roux Le Domaine

R120.00

Sweet and grapey Sauvignon Blanc, Chenin and Muscat



SAUVIGNON BLANC

STELLENBOSCH

CCJ House White - Stellenrust Sauvignon Blanc

Crisp acidity with a bouquet of yellow summer fruit

R125.00
glass R 34.00

FRANSCHHOEK

Miss Molly Kitchen Thief (Môreson)

Figgy quaffibility that is juicy and tropical

R145.00
glass R 42.00

ELIM

First Sighting (Strandveld)

Taut elegance / blackcurrant fragrance

R150.00

COASTAL

MAN Vintners

Mild acidity / tones of peach, fig and thatch

R125.00

CONSTANTIA

Klein Constantia

Tropical depth, lead with a papaya note and textured mineral finish

R225.00
glass R 72.00

ELGIN

Sophie Te'blanche (Iona)

Elegant and finely balanced Sauvignon Blanc

R155.00

ELGIN

Iona

Classic style / tropical with mineral finish

R250.00

ROBERTSON

Springfield Life from Stone

Delicious passion fruit and green pepper tones with underlying minerality

R199.00
glass R 60.00



CHARDONNAY

ROBERTSON
Cloverfield Wooded R130.00
Lemon citrus with a hint of marmalade glass R 40.00

FRANSCHHOEK
Rickety Bridge R170.00
Nutty nose with ripe peach flavours glass R 55.00

FRANSCHHOEK
Môreson Premium R340.00
Sweet and sour richness with limey note

CHENIN BLANC

FRANSCHHOEK
Stellenrust R120.00
Easy drinking, lightly oaked glass R 33.00

STELLENBOSCH
Ken Forrester R185.00
Stylish Chenin with rich apple, quince and almond

STELLENBOSCH
Ken Forrester Le Petit R105.00
Delightful crunchy apple freshness glass R 30.00



WHITE BLENDS AND OTHER VARIETALS

COASTAL Painted Wolf Lekanyane (Chenin / Viognier) fig, peach and nutty	R180.00
CONSTANTIA Buitenverwachting Buiten Blanc (Sauvignon / Chenin) Uncomplicated with fresh lime and a touch of sugar	R115.00 glass R 32.00
STELLENBOSCH Kumala Chenin Chardonnay Tropical fruit flavours well rounded with a hint of American oak	R 80.00
STELLENBOSCH Fleur du Cap Natural Light (Chenin / Sauvignon) Dainty, soft and refreshing low alcohol option	R100.00

ROSÉ & BLUSH WINES

STELLENBOSCH Brampton Rosé Fragrant rose petals and red currant	R110.00
PAARL Boschendal Blanc de Noir Rosé style with red fruit	R105.00 glass R 30.00
COASTAL Goats do Roam Shiraz lead herbal strawberry freshness	R105.00
TULBACH Waverley Hill (Organic) Easy drinking well balanced fresh flavours of litchi, guavas and apricots	R110.00



PINOT NOIR

HEMEL-EN-AARDE
Newton Johnston Felicite R170.00
Fresh smoky notes with herbal edged black cherry

CABERNET SAUVIGNON

COASTAL
MAN Vintners R130.00
Blueberry compote with fresh succulent drinkability glass R 40.00

WORCESTER
The Griffin R120.00
Herbaceous lightly spiced berry flavours

TULBACH
Waverly Hills (Organic) R170.00
No added sulphates - minty nuances with blackberry flavours

MERLOT

STELLENBOSCH R300.00
Hartenberg
Violets and sugared plums

STELLENBOSCH R225.00
Meinert
Medium bodied, with ripe plums, cinnamon and red berries

STELLENBOSCH R205.00
Overgaauw glass R 65.00
Herbaceous with plum undertones and espresso hints

WORCESTER R120.00
The Griffin glass R 31.00
Red fruits with ripe cherries and soft tannins



SHIRAZ

STELLENBOSCH
Saxenburg PVT Collection R310.00
Wild berries and fynbos on soft tannins

TULBACH
Waverley Hills (Organic) R170.00
The palate shows soft velvety tannins with a follow through of vanilla and red berries

DARLING
Darling Cellars Black Granite R120.00
Supple with fynbos and peppery notes glass R 34.00

COASTAL
MAN Vintners R120.00
Chocolate softness with gutsy tannins

PINOTAGE

STELLENBOSCH
Beyerskloof R130.00
A complex Pinotage, red berry flavours well integrated with oak glass R 41.00

FRANSCHHOEK
Môreson R315.00
Mulberry tones richly spread across velvet tannins

DEVON VALLEY
Middelvlei Free Run R175.00
Eminently quaffable packed with mulberries and blueberries



RED BLENDS & OTHER VARIETALS

WESTERN CAPE

Rupert & Rothschild Classique

(Cabernet / Merlot) Smoke, biltong, cassis and blueberries

R260.00

glass R 85.00

PAARL

Simonsvlei

(Cabernet / Merlot) Black fruit and toasted oak

R100.00

FRANSCHHOEK

Miss Molly In My Bed (Môreson)

(Cabernet / Merlot) Fresh ripe fruit in rounded comfortable build

R150.00

glass R 45.00

COASTAL

Painted Wolf Madach

(Shiraz / Mourverde / Pinotage) Savoury plum spice on long finish

R180.00

ROBERTSON

Cloverfield Shamrock Red

(Shiraz/Merlot/Petit Verdot) Food friendly blend of plum and
bramble berries

R105.00

CONSTANTIA

CCJ House Red – KC (Klein Constantia)

(Cabernet Sauvignon / Merlot) Enticingly fruity yet classic

R135.00

glass R 35.00



DESSERT

ROBERTSON

Rooiberg Red Muscadel

Confident in full sweet raisiny character

R108.00

glass R 35.00

STELLENBOSCH

Jordan Mellifera Noble Late Harvest

Named for the Cape honey bee – tingles with lime and refreshingly dry

R255.00

All prices include 14% VAT

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