

WELCOME TO

Governors House



Please note that a 10% gratuity will be added to tables of 8 or more.

Our food is freshly prepared to order, at busy times there may be a wait.

All our dishes are subject to availability on the day.

Images displayed may differ from actual dishes served.

Vegetarian (V) and Vegan (V+) options are available.



BREAKFAST

Served Wednesday to Sunday from 7am until 11am

<i>Creamy Apple Cinnamon Oats</i>	R58
Served with Fresh Apple Slices, Mixed Nuts and Maple Syrup (V)	

<i>Full Governors</i>	R135
Two Fried Eggs, Butter Thyme Mushrooms, Crispy Streaky Bacon, Beef Sausage, Crispy Potatoes with Tomato Relish and a choice of Toasted Farmhouse Rye, Brown or White Bread	

<i>Open Egg Omelette</i>	R90
Topped with Caramelised Onion, Sautéed Mushrooms, Feta and Rocket	

<i>Eggs Royale</i>	R135
English Muffin, Poached Eggs, Smoked Salmon and Hollandaise Sauce	

<i>Avo and Hummus Toast</i>	R80
Avocado and Red Pepper Hummus with Toasted Pumpkin Seeds, Pickled Carrots and Hot Honey Drizzle served with a choice of Toasted Farmhouse Rye, Brown or White Bread (V)	

<i>Croque Madame</i>	R105
Parma Ham, Poached Eggs, Béchamel, Grated Parmesan and Microgreens served on Toasted Farmhouse Rye Bread	

<i>Scrambled Egg on Toast</i>	R95
Fluffy Scrambled Eggs, Streaky Bacon, Truffle Mushrooms, Roasted Cherry Tomatoes with a choice of Toasted Farmhouse Rye, White or Brown Bread	

<i>Governors Breakfast Bowl</i>	R85
Chive Scrambled Egg, Crispy Potato and Red Onion Hash, with Roasted Cherry Tomatoes, Cheddar Cheese and Rocket	

Additional add-ons available on request

LUNCH & DINNER

*Served Wednesday to Saturday,
Lunch from 12pm to 3pm & Dinner from 5pm to 9pm*

TAPAS

Soy and Ginger Salmon Sashimi, Crispy Sushi Rice, Pickled Cucumber and Kewpie Mayo	R140
Coriander-spiced Beef Carpaccio, Horseradish Cream, Parmesan Shavings and Rocket	R110
Pulled Lamb and Potato Croquettes, Sundried Tomato Purée and Red Wine Jus Dip	R105
Steamed Mussels, Chorizo, Garlic and Chilli Tomato Sauce served with Garlic Focaccia	R105
Panko Crumbed Mozzarella Bites with a Chilli Crisp Mayo and Dressed Microgreen Salad (V)	R60
Panko Crumbed Prawns, Wasabi Mayo, Honey Soy Reduction and Shredded Rainbow Cabbage	R159
Crispy Butter-fried Artichokes, Dill Crème Fraiche with Rocket and Dill Lemon Dressing (V)	R85
Korean Fried Crispy Chicken Tenders, Gochujang Sauce, Pickled Cucumber with Yoghurt Chive Dip	R85
Baked Brie, Onion Chutney, served with Melba Toast (V)	R75
Focaccia with Rosemary and Garlic (V)	R65

BOWLS

Crispy Tempura Cauliflower, Sticky Sushi Rice, Edamame Beans, Avocado, Pickled Red Cabbage with Teriyaki Sauce and Kewpie Mayo (V)	R155
Hoisin Crispy Beef, Glazed Egg Noodles, Edamame Beans, Pickled Vegetables with Kewpie Mayo, Sesame Seeds and Chilli Crisp	R170
Grilled Chicken Breast, Cos Lettuce, Rocket, Roasted Sweet Potato, Blistered Cherry Tomatoes, Pickled Carrots with Honey and Mustard Mayo Dressing	R140
Citrus-seared Salmon, Glazed Egg Noodles, Edamame Beans, Steamed Tenderstem Broccoli, Pickled Red Cabbage and Chilli Crisp	R190



PIZZA

All our Bases are made with Focaccia Dough

Spicy Chorizo, Roasted Red Pepper, Goats Cheese, Olives, Basil Pesto and Baby Spinach	R150
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Pulled Lamb, Red Onions, Sundried Tomato, Feta, Mint Yoghurt Drizzle and Rocket	R160
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Classic Margherita with Cherry Tomato Jam, Mozzarella and Cheddar Cheese (V)	R95
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Sundried Tomato Pesto, Marinated Artichokes, Caramelised Onion, Baby Spinach and Parmesan Shavings (V)	R125
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BURGERS

Served with Skinny Fries and Crispy Onion Rings

<i>Double Smash Burger</i> Candied Bacon, Melted White Cheddar, Red Onion Marmalade, Roasted Garlic Aioli and Rocket	R159
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<i>Chicken Burger</i> Buttermilk Chicken Breast, Crispy Chorizo, Pickled Cucumber with Lime Avocado Crema and Basil Pesto Mayo	R145
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<i>Philly Burger</i> Seared Fillet, Melted Cheddar Cheese, Caramelised Onion and Sautéed Mushrooms	R165
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<i>Vegan Burger (V+)</i> Double Vegan Patty, Roasted Red Pepper Relish, Baby Spinach and Sliced Avocado served on a Mushroom Bun	R135
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SPECIALITY MEALS

MAIN COURSE

Braised Beef Short Rib, Creamy Parmesan Mash, Cherry Tomato Jam, Garlic Green Beans and Potato Crisps	R225
Wild Mushroom, Artichoke and Pea Risotto with Parmesan Shavings and Mirco Herbs	R155
Crispy Pork Belly, Roasted Sweet Potatoes, Wilted Baby Spinach, Honey-glazed Baby Carrots and Red Wine Jus	R195
Butter Chicken and Prawn Curry, Coriander Basmati Rice, Pickled Red Onion with Cucumber Raita and Focaccia	R195
Seared Lamb Rump, Spiced Carrot Purée, Triple Cooked Chips, Roasted Cherry Tomatoes, Garlic Green Beans with Red Wine Jus	R240
Filet au Poivre – Pepper-crusted Fillet, Green Pepper Corn Sauce, Pomme Frites, Tenderstem Broccoli with Roasted Cherry Tomatoes	R240
300g Grilled Sirloin, Triple Cooked Chips, Glazed Baby Carrots, Roasted Cherry Tomatoes with a Caramelised Garlic and Parsley Butter	R210
300g Basted Rump, Triple Cooked Chips, Tenderstem Broccoli with Mature Cheddar Cheese and a Mushroom and Thyme Sauce	R225

SIDES

Garden Salad	R45
Skinny Fries	R40
Tempura Onion Rings	R40

SAUCES

Mushroom and Thyme Sauce	R40
Green Peppercorn Sauce	R40
Red Wine Jus	R35
Truffle Cheese Sauce	R40
Caramelised Garlic and Parsley Butter	R30

DESSERT

Classic Tiramisu with Chantilly Orange Whipped Cream, Orange and Coffee Syrup	R90
Dark Chocolate Cheesecake, Oreo Biscuit Base, Chocolate Ganache served with Mixed Berry Sorbet and Fresh Berries	R85
Lemon Meringue Panna Cotta, Italian Meringue, Short Crumb Biscuit and Lemon Curd	R80

KIDS MENU

BREAKFAST

Scrambled Egg, Streaky Bacon, Skinny Fries, and Toast	R55
Mixed Berry Waffle, Whipped Cream, and Maple Syrup	R45
Oat Bowl, Cinnamon Sugar, Blueberries	R35

LUNCH & DINNER

Fish Bites and Skinny Fries	R65
Ham and Cheese Quesadilla	R50
Panko Chicken Strips and Skinny Fries	R65
Cheese Burger and Skinny Fries	R70
Sticky Ribs and Skinny Fries	R80

DESSERT

Ice Cream and Bar-One Chocolate Sauce	R35
Chocolate Brownie and Ice Cream	R45

MILKSHAKES

	KIDS
Chocolate, Strawberry,	R55 R40
Vanilla, Bubblegum,	
Lime, Coffee	

GOURMET MILKSHAKES

Strawberry Cheesecake	R70
Cookies & Cream	
Peanut Butter Brownie	

HOT DRINKS

Hot Water, Lemon, Honey	R22
Five Roses Ceylon, Rooibos, Green Tea	R25
Hot Chocolate	R40

COFFEE

Espresso	R30
Americano	R32
Decaf Americano	R34
Cappuccino, Double Espresso	R36
Decaf Cappuccino, Café Latte	R38
Café Mocha	R45
Iced Frappe	R50

Add R15 for Whipped Cream or Hazelnut Syrup





COCKTAILS

Mojito R80
Bacardi White Rum, Lime, Fitch & Leedes
Soda Water, Crushed Mint

Strawberry Daiquiri R85
Bacardi White Rum, Strawberries, Fresh
Lime

Frozen Berry Margarita R85
Jose Cuervo Silver Tequila, Triple Sec,
Frozen Berries

Classic Margarita R85
Jose Cuervo Silver Tequila, Triple Sec,
Lime Juice

Moscow Mule R75
Smirnoff Vodka, Fitch & Leedes Ginger
Beer, Lime, Mint

Berry Gin Fizz R85
Tanqueray Gin, Sugar Syrup, Berries
& Strawberry Syrup

Passion Flower Spritz R85
Smirnoff Vodka, Fitch & Leedes
Lemonade, Passionfruit, Fresh Lemon

Aperol Spritz R90
Aperol, Sparkling Brut, Fitch & Leedes
Soda Water, Fresh Orange Slice

Sangria R85
Red Wine, Richelieu Brandy, Triple Sec,
Fitch & Leedes Soda, Orange Juice, Apple
Slices

NON-ALCOHOLIC

Coke, Coke Zero, Fanta Orange, R30
Crème Soda, Sprite, Sprite Zero,
Stoney, Iced Tea, Cappy Juice
Appetizer, Grapetizer R40
Red Bull R45
Fitch & Leedes Mixers - Tonics, Soda, R24
Ginger Ale, Dry Lemon, Lemonade
500ml Still or Sparkling Water R22
750ml Glass Still or Sparkling R50

SHOOTERS

Jägermeister, Jose Cuervo Gold, Jose R28
Cuervo Silver, Springboks, Cactus Jack
Jägerbombs R40

BEER, CIDERS & COOLERS

Castle Lager, Castle Lite, Black Label, R32
Hansa, Amstel Radlar, Flying Fish
Heineken, Heineken Silver, Heineken 0% R38
Windhoek Draught, Corona, Corona 0% R40
Hunters Dry, Hunters Gold, Brutal Fruit R36
Klippiess & Cola, Savanna Dry, R40
Savanna Lite, Savanna 0%

PREMIUM SPIRITS

COGNAC
Hennessy, Courvoisier V R50

BRANDY
Klipdrift, Richelieu, Olof Bergh R24
Klipdrift Premium R28
KWV 10 R36

RUM
Captain Morgan, Spiced Gold, Bacardi R25

WHISKEY
Bells, J&B, Famous Grouse R28
Jameson R34
Johnny Walker Black 12YR, R45
Chivas Regal 12YR
Jameson Reserve R50
Glenfiddich 15 YR R80
Glenfiddich 18 YR R170
Johnny Walker Blue R250

VODKA & CANE
Smirnoff Vodka, Cape To Rio Cane R24
Absolut Vodka R28

GIN
Gordons, Tanqueray R24
Bombay Sapphire, Gin Society Pink R34
Hendricks, Inverroche Amber, Malfy R44
Blood Orange

Please note all drinks are subject to availability.



WINE LIST

FRENCH CHAMPAGNE

	Bottle
Veuve Clicquot	R1,900
Moët & Chandon	R1,750

CAP CLASSIQUE

Krone Night Nectar Vintage Demi Sec	R425
Simonsig Kaapse Vonkel Brut Rosé	R395
Kleine Zalze Brut	R355

WHITE WINE

SAUVIGNON BLANC

Diemersdal	R210
Spier	R175
Iona Sophie Te'Blanche	R225
Vondeling	R255
Stettyn Tobie	R195

CHENIN BLANC

Ernie Els Big Easy	R205
Painted Wolf The Den	R190
Ken Forrester Petit	R180

CHARDONNAY

Landskroon	R180
Stellenzicht Thunderstone	R215
Oak Valley Beneath the Clouds	R295

VARIETALS

Haute Cabrière Chardonnay Pinot Noir	R245
Cederberg Bukettraube	R295
Springfield Miss Lucy	R310

ROSÉ

Darling Cellars Pyjama Bush	R160
Saronsberg Lady At The Water	R275
Bon Courage Like Father Like Son	R160
Sweet Rosé	

RED WINE

CABERNET SAUVIGNON

Kleine Zalze	R195
Ernie Els Big Easy	R255
Fat Bastard	R295

MERLOT

Arniston Bay	R195
Bon Courage The Mulberry Bush	R175
Edgebaston David Finlayson	R235

PINOTAGE

Rhino Run Diceros	R215
Stettyn	R175
Beyerskloof	R245

PINOT NOIR

Haute Cabrière Unwooded	R250
Oak Valley Sounds of Silence	R295

SHIRAZ / SYRAH

Painted Wolf The Den	R215
Bosman Generation 8	R195

MALBEC

Rustenberg Stellenbosch	R285
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BLENDS

La Motte Millennium	R275
Alto Rouge	R255

GOVERNORS HOUSE CELLAR SELECT

Lismore Barrel Fermented	
Sauvignon Blanc	R430
Babylonstoren Chenin Blanc	R380
Simonsig Labyrinth Cabernet Sauvignon	R440
Meerlust Rubicon	R1,220
Anthonij Rupert Optima	R540

WINE BY GLASS

Spier Sauvignon Blanc	R65
Ken Forrester Petit Chenin Blanc	R65
Landskroon Chardonnay	R65
Darling Cellars Pyjama Bush Rosé	R65
Bon Courage Like Father Like Son	R65
Sweet Rosé	
Kleine Zalze Cabernet Sauvignon	R70
Bon Courage The Mulberry Bush Merlot	R70
Stettyn Pinotage	R70
Bosman Generation 8 Shiraz	R70

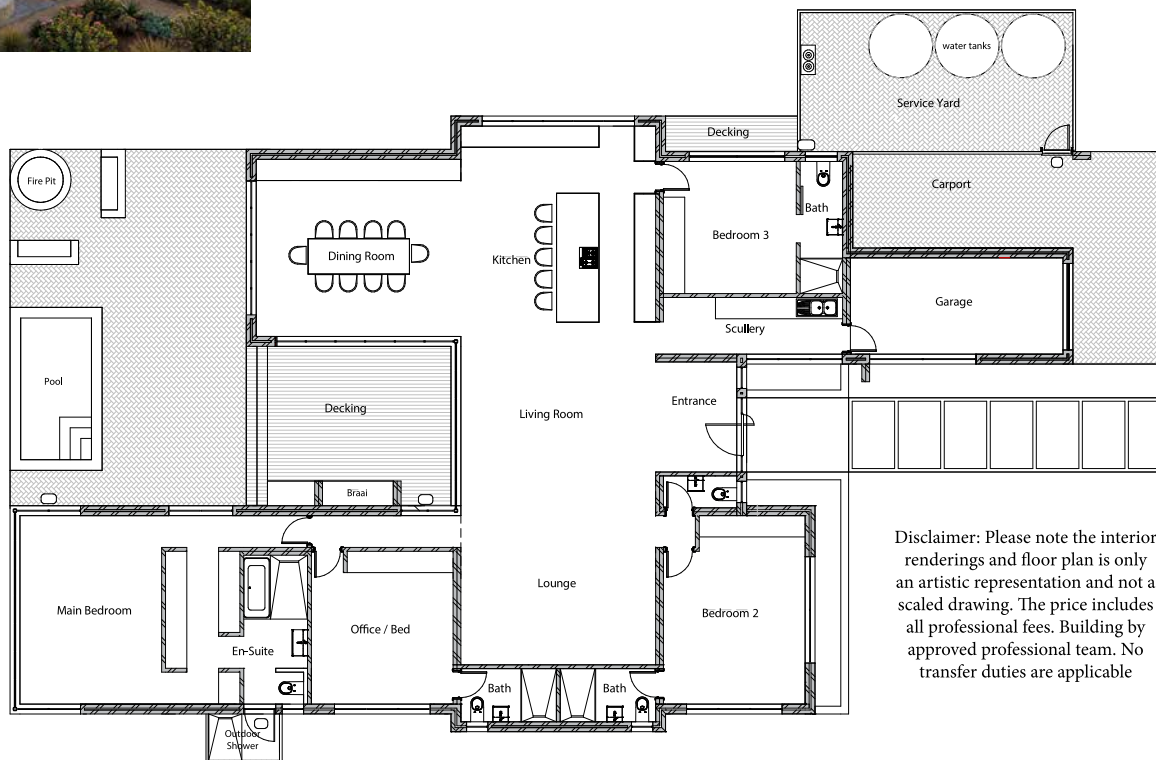
FOREST VILLA HOME



4 4.5 2
  
 HOME SIZE: 340M²

Price incl. plot + Vat.
R5 700,000
 NO TRANSFER DUTY

This spacious single-story home is designed for active family living, featuring an open-plan kitchen and living area that flows seamlessly onto a covered braai area and swimming pool, ideal for gatherings or quiet moments alike. With luxurious finishes and fine attention to detail, it is perfectly suited to modern luxury living.



Disclaimer: Please note the interior renderings and floor plan is only an artistic representation and not a scaled drawing. The price includes all professional fees. Building by approved professional team. No transfer duties are applicable

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Property Consultants:

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