



**Dear Valued Patrons,**

Welcome to our bar & restaurant! We are delighted to have you join us. To ensure the best possible experience, we recommend making dining bookings in advance, especially during busy weekends, long weekends, and school holidays.

Please note that preference will be given to guests with confirmed reservations.

**Reservations & Enquiries**

Call: (039) 975 1226

Email: [caradine@hwresort.co.za](mailto:caradine@hwresort.co.za)

For suggestions or complaints, please email:  
[operations@hwresort.co.za](mailto:operations@hwresort.co.za)

**Additional Information**

- This is a licensed premises – Right of admission reserved.
- Corkage fee: R70 per bottle.
- **Some menu items may contain nuts, wheat, gluten, or seafood.** For dietary or nutritional queries, please consult the manager on duty.
- Menu items and prices are subject to change without notice due to availability and market conditions.
- Our business is CPA and POPI compliant
- Strictly no weapons or illegal substances permitted. CCTV cameras are in operation.

Kind regards,  
Management

## UNDER 12 KIDZ MENU

<b>Hotdog &amp; Chippies</b>	<b>65</b>
Vienna in a hot dog roll served with chippies.	
<b>Fish Balls &amp; Chippies (SF)</b>	<b>65</b>
Fish nuggets with chippies.	
<b>Chicken Burger &amp; Chippies</b>	<b>70</b>
A small, chef prepared patty, "just on a bun"	
<b>Spaghetti Bolognese with Grated Cheese</b>	<b>60</b>
<b>Chicken &amp; Chippies</b>	<b>70</b>
Nice crunchy chicken bites with chippies.	
<b>Beef Burger &amp; Chippies</b>	<b>75</b>
A small, chef prepared patty, "just on a bun"	
<b>Kids Portion of Chippies (V)</b>	<b>35</b>
<b>Ice Cream</b>	<b>35</b>
One scoop of vanilla ice cream with chocolate sauce.	
<b>Kids Milk Shakes (250ml)</b>	<b>30</b>
Chocolate, vanilla, strawberry, bubblegum, lime.	

V = Vegetarian      SF = Seafood



## **STARTERS**

### **Crumbed Chicken Strips 72**

Our chef's own delicious recipe, well worth a taste. Served with a sweet chilli sauce.

### **Steak Stripper 85**

A mouthwatering creation of steak strips, pan fried in butter & garlic, smothered in a garlic and pepper cream sauce.

### **Chicken Livers Peri-Peri 69**

Peri-peri at its best. Livers sautéed in butter and folded into a secret sauce with a hint of mild cheese with toasted speciality bread.

### **Heron's Garlic Snails 85**

As it states – traditional & garlicky!

### **Blue cheese & Garlic Snails 97**

Creamy garlic snails topped with blue cheese.

### **Calamari (SF) 105**

So popular that we have created in a starter form. Deep-fried tender strips of calamari, served on rice with our tartare sauce.

### **Cheesy Black Mushrooms (V) 95**

Black mushrooms grilled with garlic & butter, topped with melted cheddar & mozzarella cheese.

### **Sticky Wing Starter 75**

Six chicken wings smothered in a sticky, sweet BBQ sauce.

## **SALADS**

### **French Salad (V) 75**

Our beautiful vegetarian option.

### **Greek Salad (V) 95**

A traditional rustic Greek salad with olives and feta.

### **Heron's Chicken Salad 105**

With a honey & mustard dressing.

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## MEAT DISHES

All main dishes (with the exception of curries) are served with chips, rice or baked potato.

### **Crumbed Pork Schnitzel 135**

Shallow fried & crumbed. Delicious!

### **Gemini Rump**

Prime rump, char-grilled to perfection.

**200g 148**

**300g 185**

### **Premier Fillet (200g) 199**

Succulent and tasty. We recommend medium rare to taste that full flavour.

### **Surf 'n Turf (SF) 230**

200g Rump topped with deep fried calamari, served with a sweet chili dip.

### **Rib & Rump Steak Combo 220**

250g Marinated pork ribs & 200g matured rump steak.

### **Rib & Wing Combo 170**

250g Marinated pork ribs & 6 sticky BBQ chicken wings.

### **Sticky BBQ Wings 150**

12 chicken wings smothered in a sweet sticky BBQ sauce.

### **Rib & Calamari Combo (SF) 220**

250g Marinated pork ribs and tender deep fried calamari.

### **Eisbein 207**

Served with mashed potato, sauerkraut & mustard.

### **Natal Style Curries**

All served as either, 1/4 Bunny Chow or rice, & sambals.

**Chicken 120**

**Prawn & Chicken (SF) 155**

**Beef 145**

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## **BURGERS**

All burgers are served with chips.

**Chicken Burger** **115**

**Beef Burger** **125**

**Cheese Burger** **140**

Beef patty with melted cheddar & mozzarella cheese.

**Southern Fried Burger** **130**

Southern fried chicken strips, roasted pineapple & sweet chilli mayo.

**Mushroom Stack Burger** **150**

Beef patty, creamy mushroom sauce, crumbed mushroom & melted mozzarella cheese.

**'Resu'-Wrecked Heron's Burger** **165**

Beef patty, cheese x2, bacon x2 & egg.

Don't forget to check out our sauces & accompaniments,  
with any dish

***...GO ON, YOU KNOW YOU WANT TO***

## **VEGETARIAN**

**Vegetarian "Burger" (V)** **120**

**Mushroom Tower (V)** **120**

Black mushroom, sautéed spinach, garlic, olive oil & seasonal stir-fried vegetables.

**Vegetarian Pasta (V)** **125**

Tagliatelle pasta, olives & spinach in a spicy tomato & onion sauce.

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## POULTRY DISHES

All dishes served with chips, rice or baked potato.

### **Chicken Wrap** **135**

Pan fried honey mustard chicken, with lettuce, onion, tomato, cheddar cheese & sweet chili mayo.

### **Chicken Schnitzel** **130**

Crumbed chicken fillet topped with cheese sauce.

### **Chicken Cordon Bleu** **155**

Crumbed chicken breast filled with feta cheese, ham or bacon, covered with a cheese sauce.

## SEAFOOD

All main dishes are served with chips, rice or baked potato.

### **Fish & Chips (SF)** **135**

Fried or grilled prime hake, lightly battered.

### **Deep Fried Calamari Strips (SF)** **195**

Most popular dish on the menu. Served with our home-made tartare sauce.

### **Seafood Curry (SF)** **175**

Fish, mussels & shrimps served on a bed of rice with sambals.

### **Seafood Trio (SF)** **275**

Hake, prawns & calamari with tartare sauce & chips, or rice or a salad.

### **Family Seafood Platter (for four) (SF)** **SQ**

Hake fillet goujons, 12 x garlic mussels, 8 x prawns, 12 x fish balls & tender calamari strips.

## PASTA DISHES

### **Chicken & Mushroom Penne Pasta** **125**

Cooked in a creamy herb sauce and served with parmesan cheese.

### **Tagliatelle Alfredo** **120**

In true rich and passionate Italian style tagliatelle pasta, ham, mushrooms, garlic, cream & parmesan.

## ACCOMPANIMENTS

<b>Fried Egg</b>	<b>15</b>
<b>Cheese</b>	<b>15</b>
<b>Bacon x2</b>	<b>25</b>
<b>Full Prawn (SF)</b>	<b>32</b>
<b>Garlic Roll (V)</b>	<b>40</b>
<b>Battered Onion Rings</b>	<b>40</b>
<b>Portion of Chips (V)</b>	<b>55</b>
<b>Veggies Of The Day (V)</b>	<b>65</b>

## SAUCES

<b>Cheese</b>	<b>35</b>
<b>Garlic</b>	<b>35</b>
<b>Pepper</b>	<b>35</b>
<b>Peri-peri</b>	<b>35</b>
<b>Mushroom</b>	<b>35</b>

## DESSERTS

<b>Ice Cream &amp; Chocolate Sauce</b>	<b>55</b>
<b>Strawberry Cheesecake</b>	<b>70</b>
<b>Chocolate Volcano</b> (served with ice cream)	<b>75</b>
<b>Malva Pudding</b> (served with custard)	<b>75</b>
<b>Chocolate Brownie</b> (served with ice cream)	<b>75</b>

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## NON-ALCOHOLIC DRINKS

<b>Fruit Juice</b>	<b>30</b>
<b>Water Still</b> (500ml)	<b>27</b>
<b>Water Sparking</b> (500ml)	<b>27</b>
<b>Cold Drinks</b> (300ml)	<b>30</b>
<b>Appletizer / Grapetizer</b> (330ml)	<b>40</b>
<b>Milkshakes</b> (300ml)	<b>46</b>
Chocolate, Vanilla, Strawberry, Bubblegum, Lime.	

## HOT DRINKS

<b>Filter Coffee</b>	<b>29</b>
<b>Americano</b>	<b>36</b>
<b>Cappuccino</b>	<b>36</b>
<b>Single Espresso</b>	<b>15</b>
<b>Double Espresso</b>	<b>20</b>
<b>Café Latte</b>	<b>38</b>
<b>Hot Chocolate/Milo</b>	<b>40</b>
<b>Tea – Traditional/Rooibos</b>	<b>25</b>

## ALCOHOLIC DRINKS

<b>Amarula Dom Pedro</b>	<b>60</b>
<b>Cape Velvet Dom Pedro</b>	<b>60</b>
<b>Frangelico Dom Pedro</b>	<b>65</b>
<b>Kahlua Dom Pedro</b>	<b>65</b>
<b>Irish Coffee</b>	<b>75</b>
<b>Kahlua Coffee</b>	<b>75</b>

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## METHODE CAP CLASSIQUE

<b>Kleine Zalze Brut Rose</b>	<b>350</b>
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## SPARKLING WINE

<b>JC le Roux le Domaine</b>	<b>220</b>
<b>JC le Roux la Fleurette</b>	<b>220</b>
<b>JC le Roux la Chanson</b>	<b>220</b>
<b>Pongraz Brut</b>	<b>385</b>

## WHITE WINE

<b>Two Oceans Sauvignon Blanc</b>	<b>155</b>
<b>Beach House Sauvignon Blanc</b>	<b>159</b>
<b>Zonnebloem Sauvignon Blanc</b>	<b>230</b>
<b>Spier Chenin Blanc</b>	<b>195</b>
<b>Durbanville Hills Chardonnay</b>	<b>195</b>
<b>Fat Bastard Chardonnay</b>	<b>265</b>

## BLENDED WHITE WINE

<b>Graca</b>	<b>150</b>
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## SEMI - SWEET WHITE WINE

<b>Nederburg Stein</b>	<b>175</b>
<b>De Krans Moscato</b>	<b>195</b>

## ROSE WINE

<b>Nederburg Rose</b>	<b>175</b>
<b>Durbanville Hills Merlot Rose</b>	<b>195</b>
<b>Spier Chardonnay Pinot Noir</b>	<b>195</b>

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## RED WINE

<b>Beyerskloof Pinotage</b>	<b>265</b>
<b>Tall Horse Pinotage</b>	<b>165</b>
<b>Spier Pinotage</b>	<b>220</b>
<b>Porcupine Ridge Shiraz</b>	<b>185</b>
<b>Zonnebloem Merlot</b>	<b>285</b>
<b>Durbanville Hills Merlot</b>	<b>195</b>
<b>Robertsons Sweet Red</b>	<b>145</b>

## BLENDED RED WINE

<b>Rupert &amp; Rothchild Classique</b>	<b>495</b>
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## WINE BY THE GLASS

<b>Dry White</b>	<b>25</b>
<b>Extra Light</b>	<b>25</b>
<b>Semi-Sweet White</b>	<b>25</b>
<b>Sweet Rose</b>	<b>25</b>
<b>Dry Red</b>	<b>28</b>