



the caversham mill family welcomes you

We offer an interesting range of wholesome meals, with a little twist here and there. There is a strong emphasis on trying to use local suppliers who provide fresh ingredients. These are then lovingly prepared in our kitchen. If you have any dietary requirements or specific food allergies, kindly let us know. The lingering memory of superb food will long outlive the short wait during the preparation of your meal (a 30 minute wait for main course is average).

a journey's start is always wonderful

- prawn thai curry and yes, you will get your hands dirty 46
- a classic return, asian duck spring rolls with a li'l bit of zulu love 42
- cinnamon & chocolate beef chilli with a dollop of crème fraiche 44
- deep fried la petit france brie on a salad with a spice island compote 58
- in keeping with where we are; creative & crafty; the caversham soup 36
- grilled portobello mushroom with feta cheese, mustard and peanut oil 38
- smoked game carpaccio with a caper muddle and our garden rocket 56

the essential part of your meander mosey

- warm moroccan chicken salad with a drizzle of garlic greek yoghurt 67
- great grilled fillet of beef, wasabi mash, imifino and a few other things 109
- whole deboned trout, from the 'berg, with vegetables and wedges 96
- made with love, rosemary & parmasan; stunning lamb cutlets 119
- lemon marinated pork chops with a thyme and mushroom crust 89
- a kicking good oxtail as only we can do it 123
- the renowned caversham pie. a long time favourite 85
- please chat to one of our waiters about the vegetarian dish
- the caversham 'hand'burger. with real fries. mnandi kakhulu 60
- red thai curry from the hills of chiang rai near the isan 86

the hedonistic end to a day of waterfall and meander

- a chocolate nemesis, for the fearless 35
- baked chocolate bourbon cheesecake 37
- sumptuous, sensual, simply startlingly good crème brûlée 33
- brilliant ballina ice cream, cappuccino/choc-mint/vanilla & choc sauce 31
- pavlovetta (???) 34
- indezi farm cheeseboard for twice people or once people 90/49

for those we create to be the future

- chicken nuggets 26
- fish fingers 20
- frankfurter and chips 35

a side carriage

- peeled and cut by us: chips – not small or chips – not big 18/24
- potatoes: mashed or wedged; you decide 20
- a medley roast vegetables decided by the market 20
- the caversham greek salad 25



on our backside

CAVERSHAM MILL

Restaurant, Manor & Cottages

to quench

(our tap water has been known to smell moobi)

cans of fizzy drinks		15
'tisers and teas:- apple, grape, pear; lemon, peach or green tea		17
cans of mixers		13
juice:- orange, apple, guava, ruby grapefruit, punch, mango		13
cordials:- passion fruit, kola tonic, lime		5
rock shandy		25
spring water (sml/large)		14/24
'shakes – milo, or honey-horlicks plus all the regular flavours		23
teas and coffees		15
warm me up drinks (milo etc)		18
double espresso		18
dom pedro and irish coffee		28
beer	:-castle, black label, castle light, hansa	15
non-beer	:-bavaria non-alcoholic	15
more beer	:-windhoek lager, light, draught, amstel	16
other beer	:-heineken, miller drafft, peroni, grolsch	16
micro brewery beer	:-robson's	25
	:-brewers & union	32
asian beer	:-singha	20
not beer	:-ciders etc	17



'never work before breakfast, if you have to work before breakfast, eat your breakfast first'

for to break the fast

(served daily from 8 until 10)

■ english breakfast: fried eggs, bacon, pork sausage, savoury mushroom and grilled tomato with feta. served with toast	59
■ rise and shine breakfast: scrambled egg, grilled tomato and feta, with a choice of either a pork sausage or bacon. served with toast	45
■ health breakfast: honeyed greek yoghurt, fresh seasonal fruit, and crunchy muesli	35
■ a basket of homemade bread, toast, bran muffin, jam and butter	35

when our wonderful kitchen staff are on a break...

■ a home baked scone	15
■ one of our great choc chip muffins with whipped cream	15
■ a healthy bran muffin	15
■ for the strong of spirit; a nemesis in the form of chocolate	35
■ sumptuous, sensual, simply startlingly good crème brûlée	33