



LUNCH MENU

Teremok Lodge offers guests casual dining options for your convenience. Our lunch menu is prepared with fresh, homemade ingredients and reflects our philosophy of wholesome food served without fuss. These meals need to be ordered an hour in advance, for service in our treehouse dining room, on the verandah or to your suite from 12h00 to 14h00.

OPEN SANDWICHES & BAGELS – R120

Your choice of a lightly toasted bagel or homemade health bread topped with a bed of greens and served with a side of crisps.

Smoked Salmon

Ribbons of smoked salmon, sliced avo and a drizzle of herbed aioli.

Pesto Chicken

Shredded roast chicken tossed in a fresh basil pesto mayo.

Bacon & Avo

A smear of cream cheese, sweet chilli sauce, smoky bacon and sliced avo.

Chilli Chicken

Shredded roast chicken tossed in a spicy homemade chilli sauce with cream cheese and topped with coriander.

TOASTED SANDWICHES – R100

*Your choice of brown or white bread with a filling.
Served with your choice of a side salad or crisps.*

Cheese & Tomato (V)

Cheddar cheese and sliced tomato.

Chicken Mayo

Shredded roast chicken dressed with mayo.

Chilli Chicken Mayo

Shredded roast chicken dressed with mayo and a hit of homemade chilli sauce.

Butter Chicken

Mild, fragrant butter chicken curry.

Bacon & Cheese

Cheddar cheese and smoky bacon.

SALADS & WRAPS – R120

Salads & wraps have a lettuce, cucumber, avo and tomato base. Wraps are served with a side of crisps.

Salads include feta and are served with a herbed aioli dressing and homemade health bread.

Pesto Chicken

Shredded roast chicken tossed in a fresh basil pesto mayo.

Chilli Chicken

Shredded roast chicken tossed in a spicy homemade chilli sauce.

BAF

Smokey bacon, avo and creamy feta drizzled with homemade herbed aioli.

Onassis

Ribbons of smoked salmon with a homemade fresh herbed aioli.

LIGHT BITES

Served with a side salad.

Butter Chicken Roti Roll – R120

Mild, fragrant butter chicken curry and fresh coriander rolled in a traditional roti.

Bacon & Onion Quiche – R120

Smoked bacon pieces and sweet slow-cooked onion quiche with homemade pastry.

Med Veg Quiche (V) – R120

Slow-roasted Mediterranean vegetable and feta quiche with homemade pastry.

DESSERTS

Chocolate Volcano (V) – R85

A rich chocolate dessert with a molten centre. Each little eruption contains half a slab of chocolate!

Served with fresh cream.

Eaton Mess (V) – R85

Meringue crumble topped with seasonal fruit and fresh cream.

Teremok Baked Cheesecake (V) – R90

Teremok's cheesecake is made with a decadent, thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base, and topped with a fluffy crème Chantilly.

Decadent Chocolate Brownie (V) – R60

Homemade brownie crammed with chocolate.
Served with fresh cream.

V – Vegetarian / GF – Gluten Free / DF – Dairy Free

VEGAN LUNCH MENU

Burrito Wrap – R120

Chickpea, avo, chunky salsa and coriander
with a sweet chilli sauce.

Served with a portion of crisps or side salad.

Hummus & Avo Open Sandwich – R120

Choice of toasted homemade health bread or bagel,
topped with hummus,
sliced avo and microgreens.

Served with a portion of crisps.

Snack Platter – R120

Crudités (mushroom, cherry tomatoes, cucumber) and
pickled onions served with caramelized onion
hummus and melba toast.