



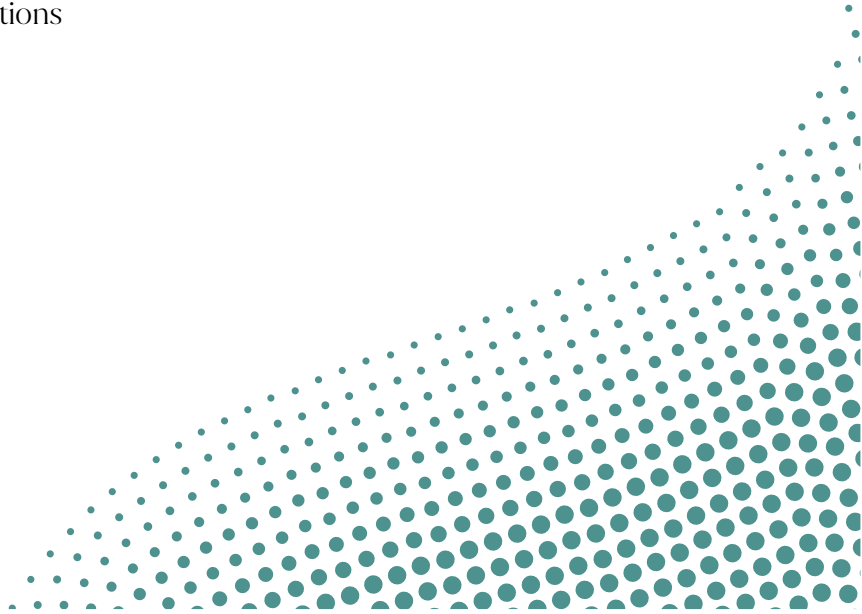
BALATA RESTAURANT

THE FAIRWAY HOTEL

BALATA (buh-lah-tuh, bal-uh-tuh) - The non-elastic, rubberlike, waterresistant gum that softens in hot water and is obtained from the latex of a tropical American tree, Manilkara bidentata: used chiefly in the manufacture of machinery belts, golf ball covers, and as a substitute for gutta percha.

A LITTLE HISTORY

Mike Austin sets world record with Balata ball. For years Austin was well known by professional golfers for his length off the tee. But it was one drive in 1974 that secured his name in history. While playing in the U.S. National Seniors Tournament, at the Winterwood Golf Course (now the Desert Rose) Austin was put in a foursome with PGA Champion Chandler Harper. After hitting several 400-yard drives, Chandler said, "Mike, let's see you really let one go." Austin drove the ball on 450-yard par 4. It carried to the edge of the green, bounced over and rolled past the pin and off the back edge. In a 2003 interview, Chandler said he found a ball on the next tee box and called to Austin, "This is impossible, but there is a ball over here." They identified the ball as Austin's and stepped off the distance back to the center of the green. The drive was 515 yards. As of 2009, the record still stands for the longest drive in a golf tournament. Several factors make this record feat especially amazing, although there was a tail wind estimated at 27-35 mph. The drive was done on level ground, using a persimmon wood driver with 10 degrees of loft and a 43.5 extra-stiff steel shaft, the ball was a soft balata and Mike Austin was 64 years old. The improved technology of today should achieve far greater distances in the same conditions





BALATA RESTAURANT

THE FAIRWAY HOTEL

Breakfast

Fresh Fruit Bowls

Fresh Fruit Bowl R75
A selection of fresh fruit topped with Passionfruit syrup

Fresh Fruit and Yoghurt Bowl R75
A selection of fresh fruit topped with Passionfruit syrup and Greek Yoghurt

The Fairway Omelettes

3 Egg Omelettes with a selection of fillings R85

Please choose from the following:

Ham, Bacon, Cheese, Onions, Peppers, Mushrooms, Tomato
Served with Toast

Eggs Benedict

Salmon Benedict R140
Toasted English Muffin, Smoked Salmon, Poached Egg, Hollandaise

Bacon Benedict R140
Toasted English Muffin, Bacon, Poached Egg, Hollandaise

Mushroom Benedict R95
Toasted English Muffin, grilled Mushrooms, Poached Egg, Hollandaise

Belgian Waffle

Topped with Berry compote, Mascarpone, caramelized Banana and Maple syrup R95



BALATA RESTAURANT

THE FAIRWAY HOTEL

Lunch

Soup of the Day

Please enquire from your Waitron
Served with Herb croutons

R95

Salads

Balata house Salad [Vegetarian]

Feta, Cucumber, red Onion, Plum Tomato, Kalamata Olives, red Wine vinaigrette

R95

Chicken Caesar salad

Grilled Chicken, baby Gem Lettuce, crispy Bacon, Anchovy, Garlic toast, Pecorino

R105

Vegan salad [Vegan]

Beetroot pickled Onion, baby Spinach, Crispy Chickpeas, semi dried Tomato, roasted baby Carrots, new Potato, Radish

R95

R140

Burrata Panzanella [Vegetarian]

Confit Tomato, Basil pesto, aged Balsamic, Herb toast

R140

Sandwiches

Fried Steak Sando

Korean fried Steak, XO Mayo, Milk Bread, pickled Cabbage

R120

Tempura Vegetable sando [Vegetarian]

Tempura Vegetables, XO Mayo, Milk Bread, pickled Cabbage

R145

Smoked Salmon Bagel

Red Onion, Cream Cheese, Capers, fresh Dill

R150

Prawn Brioche

Grilled Prawn meat, spicy Mayo, toasted Brioche bun

Wraps

Southern fried Chicken Wrap

Southern fried Chicken, Tomato, Pineapple, Cheddar, mixed Lettuce, Peri peri mayo

R130

Southern fried Veg Wrap

Southern fried Vegetables, Tomato, Pineapple, Cheddar, mixed Lettuce, Peri peri mayo

R115

Toasted Sandwiches

Chicken Mayo | Tuna melt, Cheese and Tomato

All Sandwiches and Wraps served with Hand cut Fries or a side salad

R100



BALATA RESTAURANT

THE FAIRWAY HOTEL

Lunch

Main Course

Balata Lamb curry R260
Served with sambals and steamed Basmati Rice

Charred Cauliflower Steak [Vegan] R155
Warm Fennel Vinaigrette, charred Tomato and new Potato salsa, pickled Fennel

Pea and roasted Pepper Risotto [Vegan] R180
Red pepper coulis, Parmesan crisp, baby leaves

Steaks

Sirloin Steak 200g R160

Sirloin Steak 300g R190

Beef Fillet 200g R210

Beef Fillet 300g R250

Ribeye Steak 300g R220

Served with a fried Egg, Hand cut fries or a house salad

Burgers

Balata Burger Single R175

Balata Burger Double R220
Succulent grilled 100 % pure Beef Burger layered with crispy Bacon, confit Tomato, crisp Garden greens and Brie on a toasted Brioche Bun

Balata Fried Chicken Burger Single R155

Balata Fried Chicken Burger Double R190
Korean fried Chicken fillet topped with Sriracha mayo and pickled Cucumber on a toasted Brioche Bun with Plum Tomato and baby Gem Lettuce

Falafel Burger [Vegetarian] R135
Crispy Falafel Patty, Chimichurri Yogurt, baby Gem Lettuce, Plum Tomato on a toasted Brioche Bun

All Burgers are served with Hand cut Fries or a side Salad



BALATA RESTAURANT

THE FAIRWAY HOTEL

Lunch

Butter Chicken Satay

Flame grilled Chicken Satay with Butter Chicken spices served with Basmati rice and Sambals

R185

Adobo Chicken Tacos

Fragrant Adobo Chicken Taco topped with avocado salsa, fresh coriander and pickled onion

R175

Cajun Style grilled Chicken Breast

Served with steakhouse fries, side salad and wild mushroom sauce

R195

Tempura Hake

Served with steakhouse fries, side salad and remoulade sauce

R195

Pork Ribs

500g Flame grilled pork ribs served with a side salad and steakhouse fries

R240

Humus

House made hummus topped with crispy chickpeas, confit tomato and fresh coriander. Served with toasted Pita chips

R145



BALATA RESTAURANT

THE FAIRWAY HOTEL

Lunch

Kids menu

Balata Beef burger <i>Pure Beef Burger with confit Tomato, crisp Garden greens and mature Cheddar on a toasted Bun</i>	R65
Balata Fried Chicken Burger <i>Korean fried Chicken fillet topped with mayo and pickled Cucumber on a toasted Bun with Plum Tomato and baby Gem Lettuce</i>	R65
Crumbed Chicken strips and Chips	R65
Margarita Pizza	R65

Desserts

Baked Lemon Tart <i>Vanilla Ice Cream, soft meringue, roasted Pineapple puree, Honeycomb</i>	R95
Sticky Toffee pudding <i>Chocolate Ice cream, Salted caramel tuille, Caramel mousse</i>	R95
Cannoli Tart <i>Ricotta, dark Chocolate, candied Orange, French Vanilla Ice Cream</i>	R105
Baked Cheesecake <i>Citrus crumble, Milk Jelly, Passionfruit sorbet</i>	R95
Pineapple Carpaccio [Vegan] <i>Mint crumble, Passion Fruit sorbet, Berry compote</i>	R95
Seasonal Fruit Platter <i>A selection of freshly sliced season Fruit topped with Passionfruit coulis</i>	R90



BALATA RESTAURANT

THE FAIRWAY HOTEL

Dinner

Starters

Oysters | Natural (each) R38

Oysters | Mignonette (each) R42

Soup of the Day

Please enquire from your Waitron
Served with Herb croutons R95

Tempura Cauliflower sliders [Vegetarian]
XO Mayo, Coriander, Brioche Bun, Sriracha R85

Line Fish Ceviche
Tigers milk dressing, spiced Mayo, pickled Vegetables, Coriander R140

Peri peri Chicken livers
Grilled Chicken livers, Peri peri, Ciabatta toast R95

Noc chum Aubergine Tacos [Vegetarian]
Crème Fraiche, Jalapeno and roasted Tomato salsa R85

Coal roasted Tiger Prawns [3 Tiger Prawns]
Mozambique style hot sauce, Lime Toast, charred Lemon R140

Tempura Vegetables [Vegan]
Served with Ponzu dipping sauce R95

Seared Beef tartar
Herb toast, Horseradish dressing, cured Egg yolk, Rocket R135

Salads

Balata house Salad [Vegetarian]
Feta, Cucumber, red Onion, Plum Tomato, Kalamata Olives, red Wine vinaigrette R95

Chicken Caesar salad
Grilled Chicken, baby Gem Lettuce, crispy Bacon, Anchovy, Garlic toast, Pecorino R105

Vegan salad [Vegan]
Beetroot pickled Onion, baby Spinach, Crispy Chickpeas, semi dried Tomato, roasted baby Carrots, new Potato R95

Burrata Panzanella [Vegetarian]
Confit Tomato, Basil emulsion, aged Balsamic, Herb toast R140



BALATA RESTAURANT

THE FAIRWAY HOTEL

Dinner

Speciality Main courses

Sticky Pork Belly
Duck fat roasted Potatoes, burnt Apple, baby Carrots, crackling, Rum jus R260

Coal roasted Line Fish
Warm Fennel Vinaigrette, crispy Squid, charred Tomato and new Potato salsa, pickled Fennel R270

Oxtail Casserole
Slow braised Oxtail, served with Herb Pomme puree and roasted baby Vegetables R260

Lamb Shank
Slow braised Lamb shank, Coriander Pomme puree, Apricot puree, Honey roasted baby Carrots, spiced jus R295

Balata Lamb curry
Served with sambals and steamed Basmati Rice R260

Flame Grilled

Ribeye Steak 300g
Confit Potato, roast Cauliflower, Bone Marrow sauce, wild Mushrooms R260

Beef Fillet 200g R240

Beef Fillet 300g R320
Biltong Pomme puree, coal roasted baby Vegetables, XO Butter

Sirloin Steak 200g R170

Sirloin Steak 300g R210
Confit Potato, roast Cauliflower, Bone Marrow sauce, wild Mushrooms

Tomahawk 900g R760
Duck Fat roasted Potato, Chimichurri, roasted baby Carrots

Peri peri baby Chicken R250
Sweet Potato Confit, Honey roasted baby Carrots, Smoked Butternut, Natural sauce R275

Balata Chesa Nyama R155
Boerewors, Lamb chop, Steak, half baby Chicken served with Pap croquette, Chakalaka and Tomato compote

Charred Cauliflower Steak [Vegan] R170
Warm Fennel Vinaigrette, charred Tomato and new Potato salsa, pickled Fennel

Grilled Calamari
Served with roast baby Vegetables, Lemon Cream and Herb Risotto



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THE FAIRWAY HOTEL

Dinner

Pasta and Rice

Tiger Prawn and Mussel Linguini <i>Butter roasted Tiger Prawns, Mussels, Saffron, Mascarpone, Garlic, Chilli</i>	R230
Flame grilled chicken Gnocchi <i>Flame grilled Chicken thighs, Lemon cream, shaved Parmesan, fresh Basil</i>	R190
Mushroom Gnocchi [Vegetarian] <i>Wild Mushrooms, white Truffle, Parmesan crisp, Confit Tomato, Herb Gnocchi</i>	R190
Autum Vegetable Risotto [Vegetarian] <i>Confit root Vegetables, Shaved Parmesan, semi dried Tomato, Mascarpone</i>	R185
Pea and roasted Pepper Risotto [Vegan] <i>Red pepper coulis, pickled vegetables, baby leaves</i>	R180

Burgers

Balata Beef Burger Single	R175
Balata Beef Burger Double <i>Succulent grilled 100 % pure Beef Burger layered with crispy Bacon, confit Tomato, crisp Garden greens and mature Cheddar on a toasted Brioche Bun</i>	R210
Balata Fried Chicken Burger Single	R155
Balata Fried Chicken Burger Double <i>Korean fried Chicken fillet topped with Sriracha mayo and pickled Cucumber on a toasted Brioche Bun with Plum Tomato and baby Gem Lettuce</i>	R190
Falafel Burger [Vegetarian] <i>Crispy Falafel Patty, Chimichurri Yogurt, baby Gem Lettuce, Plum Tomato on a toasted Brioche Bun</i>	R135

All Burgers are served with Handcut Fries or side Salad

Kids menu

Balata Beef burger <i>Pure Beef Burger with confit Tomato, crisp Garden greens and mature Cheddar on a toasted Bun</i>	R65
Balata Fried Chicken Burger <i>Korean fried Chicken fillet topped with mayo and pickled Cucumber on a toasted Bun with Plum Tomato and baby Gem Lettuce</i>	R65
Crumbed Chicken strips and Chips	R65
Margarita Pizza	R65



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Dinner

Sides

Steamed Rice	R45
Mash Potato	R45
Fries	R45
Pap croquettes	R45
Baby Vegetables	R45
Garden Salad	R45

Sauces

Green Peppercorn sauce	R45
Bone Marrow sauce	R45
Red wine sauce	R45
Lemon Cream	R45
Chimichurri	R45

Dessert

Baked Lemon Tart	R95
<i>Vanilla Ice Cream, soft meringue, roasted Pineapple puree, Honeycomb</i>	
Sticky Toffee pudding	R95
<i>Chocolate Ice cream, Salted caramel tuille, Caramel mousse</i>	
Baked Cheesecake	R95
<i>Citrus crumble, Milk Jelly, Passionfruit sorbet</i>	
Pineapple Carpaccio [Vegan]	R95
<i>Mint crumble, Passion Fruit sorbet, Berry compote</i>	
Cannoli Tart	R105
<i>Ricotta, dark Chocolate, candied Orange, French Vanilla Ice Cream</i>	
Seasonal Fruit Platter	R95
<i>A selection of freshly sliced seasonal Fruit topped with Passionfruit coulis</i>	
Local Cheeseboard	R120
Serves 1	R210
Serves 2	
<i>A selection of local Cheese with Preserves and Crackers</i>	