

Hebron

Haven Hotel

Natal Midlands • Farm To Table Excellence

• BREAKFAST • LUNCH • DINNER

Breakfast

SERVED 7AM - 11AM

Light & Healthy

Homemade Granola  95

Honey toasted mixed nuts, cranberries & coconut served with Greek yoghurt & seasonal fruit

Avo on Toast  95

Served with confit tomatoes, feta, red onion marmalade & a poached egg on ciabatta

Classic Breakfast

Easy Breakfast 72

Two fried eggs, back bacon & toast

Big Breakfast 125

2 eggs, back bacon, baked beans, mushrooms, beef sausage & toast

Signature Breakfast

★ **Hebron Omelette** 115

3 egg omelette filled with bacon, cheese & caramelised onion

Spanish Omelette 109

3 egg omelette with crispy potatoes, chorizo & tomato relish

Eggs Benedict 129 / 143

Two poached eggs served on a homemade English muffin

- With Bacon R121
- With Salmon R143

On-The-Go

Breakfast Wrap 75

Scrambled egg, tomato relish, cheese & crispy bacon

Lunch

SERVED 11AM - 8PM

Light Meals & Wraps

★ **Roast Veggie Wrap**  79

Seasonal roast vegetables with basil pesto and salad greens

Crumbed Chicken Wrap 79

Crumbed chicken strips with sweet chili, tomato and salad greens

Toasted Sandwiches

Your choice of bread, served with chips

Chicken Mayo 89

Ham, Cheese & Mustard 76

Cheese & Tomato  67

Pub Classics

Hake & Chips 136

Grilled or fried & served with mushy peas, chips & tartare sauce

Bangers and Mash 99

Two beef sausages with homemade mash, gravy and a side of peas

★ **Chicken Schnitzel** 135

Crumbed chicken breast with your choice of mushroom, cheese or pepper sauce

- Served with either Chips or Seasonal Roast Veggies or Side Salad

Burgers

Hebron Beef Burger & Chips 142

200g homemade patty, avo, cheddar cheese & onion marmalade

Chicken Burger & Chips 129

Crumbed or grilled chicken breast with cheddar cheese, slaw and spicy mayo

Starters

SERVED 11AM - 8PM

Signature Starters

Creamy Mussels 121

Mussels served in a creamy white wine & garlic sauce with toast

★ **Chicken Liver Pâté Pots** 95

Smooth homemade pâté with brandy, served with melba toast

Crumbed Camembert Bites 105

Eight bite-sized pieces of camembert, crumbed and served with cranberry preserve

Classic Pub Starters

Deep Fried Mushrooms 85

Button mushrooms crumbed and fried with garlic aioli

Salt & Pepper Calamari 110

Crumbed or grilled with garlic aioli & salad

Trinchado Chicken Livers 95

Grilled chicken livers in our creamy trinchado sauce

Chicken Strips 109

Grilled or crumbed & deep fried, served with chips & honey mustard sauce

Dietary Information: V = Vegetarian | Please inform us of any allergies or dietary requirements
All main courses served with your choice of chips or seasonal vegetables unless otherwise stated-

★ indicate Chefs Selection


Mains

SERVED 11AM - 8PM

Steaks

Steak, Egg & Chips 145
300g Rump steak cooked to your preference, topped with a fried egg

Vegetarian

Aubergine Melanzane  127
Layers of aubergine, napolitana sauce and basil, topped with mozzarella

Pizzas

Focaccia 85
A crispy pizza base with garlic and rosemary

Margherita  92
Napolitana sauce & mozzarella cheese

BBQ Chicken, Avo & Mushroom 149
BBQ sauce base with chicken, avocado and mushrooms

Napoli 155
Classic Anchovy and Capers

Bacon, Avo & Feta 145
Crispy bacon with fresh avocado and creamy feta cheese

Spare Rib Pizza 145
Tender pulled pork ribs with BBQ sauce and red onion


Kiddies

Beef Burger & Chips 79
100g homemade patty, cheddar cheese

Chicken Burger & Chips 69
Crumbed chicken breast with cheddar cheese

Chicken Strips & Chips 65
Crumbed & deep fried, served with chips

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 indicate Chefs Selection

Mains

SERVED 11AM - 8PM

Light & Fresh

★ Soup of the Day 89

Served with toast

Grilled chicken Salad 125

Grilled chicken salad, salad greens, feta, croutons, olives, tomato and mixed peppers with house dressing

Greek salad 89

Salad greens, feta, olives, tomato and mixed peppers with house dressing

Sharing

Charcuterie Board 150

Selection of cold meats, preserves, Indezi cheese, bread and crackers

Loaded Fries 85

Crispy fries topped with cheese sauce, bacon bits & spring onions

Beef Nachos 135

Spiced beef mince, melted cheese, salsa, sour cream, guacamole & Jalapeños

Pasta

Creamy Chicken Pesto 134

*Cream based sauce with Chicken & Basil pesto
served with either penne or Linguine*

Puttanesca Pasta 145

*Tomato based sauce with crispy bacon, Olive and capers
served with either Penne or Linguine*

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Dinner

SERVED 6PM - 8PM

Main Courses

Premium Steaks

300g Ribeye Steak 233

Ribeye steak cooked to your preference with either a pepper, mushroom or cheese sauce

200g Fillet Steak 233

Fillet steak cooked to your preference, with either a pepper, mushroom or cheese sauce

Signature Mains

★ **Dargle Valley Spare Ribs** 245

500g portion of succulent ribs with chips and coleslaw

Crispy Pork Belly 229

Served with mustard mash & stir fried vegetables

Whole Trout 240

Local trout grilled to perfection, served with seasonal vegetables, rice and creamy caper sauce

Calamari 231

200g portion of Calamari Strips served with Rice and Veg, either Grilled or fried

Comfort Classics

Lamb Curry 240

A house favourite served with rice, sambals & poppadum

Chicken Cordon Bleu 155

Crumbed in panko & parmesan, filled with hickory ham & cheese, topped with béarnaise sauce


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★ indicate Chefs Selection

Dinner

SERVED 6PM - 8PM

Vegetarian

Mushroom Risotto  168
Creamy mushroom risotto with parmesan and fresh herbs

Desserts

★ **Malva Pudding** 72
Traditional South African dessert served with custard and ice cream

Dom Pedro 89
Creamy liqueur-based dessert drink

Chocolate Brownie 69
Rich chocolate brownie served with vanilla ice cream and chocolate sauce

Irish Coffee 89
The perfect end to your meal

Ice Cream & Chocolate Sauce 45
Simple & delicious

Sides & Extras

Portion of Chips 24 / 44
Medium / Large

Side Salad 55
Mixed greens, spring onions, black olives, feta, croutons, peppers, tomato & cucumber

Seasonal Vegetables 55
2 portions of fresh seasonal roast vegetables

Sauces 30
Mushroom / Pepper / Cheese

Lunch Specials

SERVED MONDAY TO FRIDAY 11AM - 14PM

Beef Burger and Chips	85
<i>100g home made beef patty on a home made bun, served with fries</i>	
Pie chips and Gravy	75
<i>Chicken and Mushroom or Chicken Curry from The Crazy Chicken Lady</i>	
Beef & Ale Pie	80
½ Chicken & chips	89
<i>Choose either, lemon & Herb, Peri-Peri or BBQ</i>	
Chicken Curry	69
<i>Homemade Chicken curry and Rice</i>	

**For the latest happenings at
Hebron Haven Hotel, join our
WhatsApp group on 081 496
3434 or follow us on Facebook
and Instagram**

Hebron

Haven Hotel

Located in the Heart of the Natal Midlands

OPENING HOURS

Breakfast : 7am - 11am

Lunch : 11am - 8pm

Dinner : 5pm - 8pm

Farm to Table • Locally Sourced

Authentic South African Hospitality