



## OUR LUNCH MENU

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### *Starters*

#### BEEF CARPACCIO

R77.00

Marinated slivers of beef fillet crossed with Dijon mustard and sprinkled with Parmesan shavings.

#### LAMB PHYLLO WEDGES

R76.00

Tender lamb with roasted pistachio nuts encased in golden phyllo pastry, complimented with a sour cherry sauce.

#### SOUP OF THE DAY

R69.00

Please ask your server for today's selection. Served with assorted homemade breads.

#### BEEF BOBOTIE TART

R72.00

Sweet and spicy beef mince encased in golden phyllo pastry topped with a egg custard.  
Served with a mango chutney.

#### SALMON ARANCINI

R92.00

Delicate salmon, caper and rice balls served with a parsley and almond pesto.

#### GRILLED ASPARAGUS

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Tender grilled asparagus stems, topped with Hollandaise sauce and Parmesan shavings.

# *Salads*

## **SESAME SEED CHICKEN SALAD**

R86.00

Fried chicken strips coated in a sesame seed batter, placed upon a bed of crisp salad leaves, served with tomatoes, peppers, cucumber and avo (seasonal). Accompanied by honey mustard dressing.

## **CAPRESE SALAD**

R98.00

Mozzarella balls marinated in basil pesto, served with roasted herb tomato, avocado (seasonal), and crispy Parma ham wafers. Served with balsamic vinaigrette.

## **PANKO PRAWN & PEAR SALAD**

R102.00

Crisp panko prawn tails on a bed of fresh pear, radish and micro greens, served with a fennel and orange mayo.

## **BBQ CHICKEN QUINOA & CORN SALAD**

R82.00

Quinoa, black beans, corn kernels, red peppers, tomato & cucumber, with grilled BBQ chicken breast, drizzled with a coriander & lime dressing.

# *Pasta Dishes*

## **BASIL PESTO CHICKEN PASTA**

R98.00

Succulent sautéed chicken strips and baby marrow tossed with penne pasta and a creamy basil pesto sauce.

## **ARABIATA CALAMARI PASTA**

R98.00

Tender calamari tubes tossed with garlic and chilli, finished with Napolitano sauce & penne pasta.

## **SPINACH AND SUN DRIED TOMATO PASTA**

R89.00

Pasta tubes filled with spinach, sun dried tomatoes and feta, gratinated with sauce mornay and gruyère cheese, sprinkled with toasted pine nuts.

## **BEEF BOLOGNAISE CANNELLONI**

R109.00

Pasta tubes filled with beef bolognese and topped with a layer of Béchamel sauce and mozzarella cheese. Served with a garden herb side salad.

## **CHORIZO TAGLIATELLE**

R94.00

Tagliatelle pasta served with smokey chorizo sausage in a tomato and red pepper base, with fresh coriander, garlic and chilli.

# *Light Meals*

## **MUSSELS IN WHITE WINE**

R104.00

New Zealand half shell mussels cooked in a creamy white wine & herb sauce, served with garlic bread.

## **DEEP FRIED CAMEMBERT**

R105.00

Whole crumbed Camembert accompanied by cranberry compote and crusty bread.

## **HOMEMADE CHICKEN PIE**

R84.00

Succulent chicken and vegetables in a dark gravy covered with golden puff pastry.  
Served with a garden herb side salad or seasonal vegetables [please note takes 20mins to prepare].

## **BRINJAL MELANZANE**

R88.00

Layers of grilled Brinjal, Napolitano, basil and béchamel sauce, topped with a Parmesan and Mozzarella crust. Served with a garden herb side salad.

## **SPINOKOPETA TART**

R78.00

Spinach, dill and feta farce in a delicate phyllo pastry shell accompanied by a caper and yoghurt sauce.

# *Mains*

## **CRUMBED CHICKEN BREAST**

R119.00

Tender Chicken Breast coated in breadcrumbs, topped with creamed spinach and melted mozzarella cheese.  
Served with a garden herb side salad or seasonal vegetables.

## **BEEF FILLET MEDALLIONS**

R180.00

Beef Fillet of 220g, grilled to your specifications, served with potato rosti and green peppercorn & brandy sauce.  
Served with seasonal vegetables.

## **BASIL PESTO CRUSTED KINGKLIP**

R185.00

Grilled Kingklip topped with basil pesto, served on a bed of vegetables and noodles with a sour crème sauce.

## **LAMB ROGAN JOSH**

R165.00

Mild, spicy lamb & tomato curry, served with basmati rice, assorted sambals and seasonal vegetables.

## **BRAISED OXTAIL**

R170.00

Oxtail braised in red wine & vegetable sauce, served with creamed garlic potatoes.  
Served with seasonal vegetables.

## **BUTTER CHICKEN CURRY**

R145.00

Mild butter chicken curry served with basmati rice, assorted sambals and seasonal vegetables.

## **NORTH AFRICAN LAMB SHANK**

R190.00

Lamb shanks spiced with cumin, coriander and chilli, braised in red wine and tomato base.  
Served on a bed of Quinoa with a cucumber and yoghurt dip on the side.

# *Dessert*

## CRÈME BRULÉE

R58.00

A creamy baked custard enhanced with a dash of vanilla, topped with a crunchy praline and accompanied by macerated strawberries.

## CHOCOLATE BROWNIE SUNDAE

R59.00

Mason jar filled with layers of chocolate brownies, chocolate mousse, ganache, toffee sauce, whipped cream and salted nuts.

## PISTACHIO NUT PAVLOVA

R56.00

Crisp pistachio nut meringue disk filled with Crème Chantilly and topped with fresh seasonal fruit.

## WHITE CHOCOLATE & CRANBERRY CHEESECAKE

R62.00

Rich decadent baked cheesecake with cranberry coulis and topped with white chocolate shavings.

## TIRAMISU SUNDAE

R62.00

Mason jar filled with layers of delicate Tiramisu; coffee soaked biscuit, chocolate shavings & toasted almonds.

## HOT CHOCOLATE PUDDING

R58.00

Soft centered chocolate pudding served with homemade vanilla pod ice cream (Allow for 15min baking time).

## ICE CREAM & CHOCOLATE SAUCE

R36.00

Smooth vanilla ice cream smothered in a wicked chocolate ganache.

## CHEESE PLATTER

R92.00

A sinful selection of Cape cheese wedges, served with pickles, preserves and crackers.

*Cake*

CARROT CAKE WITH CREAM CHEESE ICING  
R36.00

CHOCOLATE MOUSSE CAKE WITH A DASH OF KAHLUA  
R34.00

All cakes served with either Vanilla Ice Cream or Crème Chantilly.

