



## OUR LUNCH MENU

12H30 - 16H00

| 1 - 15 PAX

### Starters

#### BEEF CARPACCIO

R82.00

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

#### LAMB PHYLLO WEDGES

R80.00

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

#### SOUP OF THE DAY

R72.00

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

#### BEEF BOBOTIE TART

R78.00

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

#### SALMON ARANCINI

R98.00

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

# Salads

## SESAME SEED CHICKEN SALAD

R94.00

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

R104.00

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

R110.00

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

R88.00

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**

R104.00

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

## **ARABIATA CALAMARI PASTA**

R104.00

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

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

R95.00

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**

R115.00

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**

R99.00

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

R115.00

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

## DEEP FRIED CAMEMBERT

R110.00

Whole crumbed Camembert accompanied by cranberry compote and crusty bread.

## HOMEMADE CHICKEN PIE

R90.00

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

R94.00

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

R84.00

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

# Mains

## CRUMBED CHICKEN BREAST

R130.00

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

R190.00

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

R195.00

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

## LAMB ROGAN JOSH

R175.00

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

## BRAISED OXTAIL

R180.00

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

## BUTTER CHICKEN CURRY

R155.00

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

## NORTH AFRICAN LAMB SHANK

R199.00

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

R62.00

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

## CHOCOLATE BROWNIE SUNDAE

R61.00

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

## PISTACHIO NUT PAVLOVA

R59.00

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

## WHITE CHOCOLATE & CRANBERRY CHEESECAKE

R65.00

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

## TIRAMISU SUNDAE

R65.00

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

## HOT CHOCOLATE PUDDING

R61.00

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

## ICE CREAM & CHOCOLATE SAUCE

R38.00

Smooth vanilla ice cream smothered in a wicked chocolate ganache.

## CHEESE PLATTER

R98.00

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

# *Cake*

CARROT CAKE WITH CREAM CHEESE ICING  
R38.00

CHOCOLATE MOUSSE CAKE WITH A DASH OF KAHLUA  
R36.00

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

