

Newlands Café Menu

Starters and Salads

Peri Peri chicken livers Served with freshly baked bread rolls.	80
Cajun chicken salad Spicy cajun chicken strips served with rocket, red onion, peppers, tomatoes and creamy ranch dressing.	90
Oak-smoked salmon avocado crostini Delicately smoked salmon with a tangy tomato, onion and avocado salsa.	140
Garlic snails Topped with garlic butter and cheese, served with crostini	120
Caesar salad Cos lettuce with anchovy and Caesar dressing	120
Caramelised pear and blue cheese salad Sticky caramelised pear with crumbled blue cheese and homemade balsamic vinaigrette	100
Soup of the day Chef's soup of the day served with fresh bread	45
Garlic mussels White wine steamed mussels in a creamy garlic and parsley sauce served with crispy ciabatta	150

Gourmet Sandwiches

*Choice of rye, seed loaf, sour dough or wrap,
Served with chips and side salad,*

Cajun chicken and avocado Layers of cajun roast chicken and avocado with a homemade chili sauce.	150
Newlands club sandwich Three layers of toasted bread with grilled chicken, crispy lettuce, fresh tomato a fried egg, avocado and crispy bacon.	145

*Good Food takes a little longer to prepare.
During Peak Periods your meal could take in excess of 35 minutes preparation time.
Your Understanding and patience are appreciated.*

Please advise your waiter if you have any food allergies.

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Smoked salmon & cream cheese wrap 165
Delicately oak smoked salmon with a tangy tomato, onion and avocado salsa

Barbeque steak and brie 180
Perfectly grilled barbeque sirloin steak with brie and caramelized onion

Toasted Sandwiches

Served on white, brown or rye with chips and side salad

Cheese and tomato 85
Classic toasted cheese and tomato.

Chicken mayonnaise 90
Creamy chicken and mayonnaise.

Burgers

Served with chips and side salad.

My burger 130
200g beef patty with lettuce, tomato, gherkin, shaved onions and melted cheese and tomato relish.

The Newlands burger 210
200g beef burger with bacon, avocado, blue cheese and onion marmalade

Crumbed chicken and jalapeno burger 165
Crumbed chicken breasts with a jalapeno aioli with, served with pickled cucumber

Hearty grilled veggie burger 135
Grilled chickpea and cumin burger topped with crispy fried onion rings and tangy tzatziki.

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Snacks and Light Meals

Spicy chicken wings	145
Grilled wings with perinaise and crispy fries	
Fish and chips	140
Battered fish with crispy fried chips and tartare sauce	
Crispy calamari	120
Fried calamari tubes with lemon and parsley mayonnaise and crispy fried chips	

Mains

Lamb shank	260
350g slow braised lamb shank with wholegrain mustard mash, roast vegetables And rosemary jus	
Chicken schnitzel	160
Crumbed chicken breast smothered in mushroom sauce, served with chips and a side salad.	
Line fish of the day	250
Grilled line fish with a potato rosti, wilted spinach and roast red pepper coulis	
Seared salmon	320
Salmon served with fennel mashed potato, sautéed green beans and honey mustard brown butter sauce.	
Braised oxtail	240
300g Soft and tender braised oxtail stew with homemade dombolo	
Thai chicken curry	150
Thai chicken curry with hints of ginger, served with egg noodles and crispy poppadum	

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Roast chicken thighs	150
Apricot and chutney glazed deboned chicken thighs, served with coleslaw and chips	
Ostrich fillet	230
Bacon wrapped ostrich fillet with butternut puree cannellini beans and rich red wine jus	
Pork fillet	160
Grilled pork fillet with a summer pear and arugula salad	
Vegetable stir-fry	145
Julienne vegetable with garlic and ginger soy, tossed with egg noodle and sesame oil	

From the grill

All steaks are served with a choice of chips and daily vegetable or garden salad and a sauce of your choice;

Pepper / mushroom /peri peri / chakalaka.

Beef fillet	300
250g Prime beef fillet grilled to your temperature preference.	
Rump steak	250
250g Rump steak grilled to your temperature preference.	
Karoo lamb chops	340
Three flame grilled lamb chops.	
Mixed grill	340
Lamb chop, boerewors and steak grilled to perfection with pap, chakalaka and grilled mielies.	

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Pasta's

Spaghetti bolognaise Beef and tomato ragout finished with fresh parmesan.	145
Newlands tagliatelle Grilled chicken breast with bacon, sliced sundried tomatoes, onions, olives and peppers finished in a garlic cream.	145
Bacon carbonara Crispy bacon, mushrooms and garlic cream sauce topped with fresh parmesan.	145
Chicken pesto alla Genovese Chicken strips in a creamy pesto cream sauce topped with grated parmesan	145
Pumpkin & spinach tagliatelle Oven roasted pumpkin tossed with spinach a light drizzle of olive oil and parmesan.	110

Desserts

Fruit salad Fresh seasonal fruit served with a choice of cream or ice-cream.	60
Baked cheesecake Oven baked cheesecake topped with a berry compote	100
Sticky chocolate brownie Freshly baked sticky chocolate brownie with ice-cream.	60
Hot chocolate fondant Freshly baked chocolate fondant with ice-cream.	95
Passion fruit panna cotta Panna cotta topped with a passionfruit and mint salsa, and a side ice cream	50

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