



Menu

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.

Please ask for the Chef on Duty should you have specific dietary requests.

All Day Menu

(Available from 11am to 10pm)

Soup of the Day R75

Served with homemade bread rolls & butter

Classic Chef Salad R120 (V)

Lettuces, avocado, fresh pineapple, feta, olives, cucumber ribbons, red onion & croutons tossed together and served with honey & whole grain mustard dressing on the side

Sticky Chicken Salad R135

Tender chicken strips, soy, orange & sesame basting, crisp lettuce, cucumber ribbons, pineapple, tomato, wholegrain mustard dressing & wonton crisps

Trio Spring Rolls R105

A selection of Duck, Prawn & Vegetarian crisp spring rolls, served with homemade pineapple & chilli jam

Patagonia Calamari R155

Deep fried Patagonia Calamari served with tartar sauce & rustic fries

Chicken Wings R145

Deep fried chicken wings served with sweet chilli dipping sauce, rustic fries & side salad

BBQ Ribs R160

Slow baked pork ribs glazed with homemade BBQ sauce served with apricot and Dijon mustard sauce & rustic fries

Chicken Wrap R130

Tortilla wrap with grilled chicken strips, mild Tikka spice, mayonnaise, lettuce, avocado, cheese, tomato & cucumber served with rustic fries & sweet chilli sauce

Club Sandwich R135

Streaky bacon, lettuces, tomato, fried egg, melted cheddar cheese with a layer of chicken mayo on your choice of white or brown bread served with rustic fries

Masala Steak Ciabatta R140

Grilled steak with touch of BBQ & Masala sauce, crisp lettuce, red onion & gherkin on toasted Ciabatta served with rustic fries & Chakalaka sauce on the side

Beef Burger R145

Our combination of chuck brisket and short ribs provides the perfect leanness-to-fat ratio for a juicy burger. Topped with melted cheese served on a bed of crispy lettuces, red onion & tomato on a Brioche bun with a jalapeno sauce on the side

Crispy Chicken Burger R145

Deep-fried chicken breast on a bed of crispy lettuces, red onion & tomato, topped with melted cheese served on a toasted Brioche bun. Served with rustic fries and a cheese sauce on the side

Vegetarian Baked Moussaka R135 (V)

Baked eggplant, zucchini, bell peppers, mushrooms and tomato chutney layers with Béchamel sauce and side salad

Dinner Menu

(Available from 6pm – 10pm)

Hake & Chips R150

Battered hake served with rustic fries & tartar sauce

Catch of the Day R180

Grilled catch of the day served with wasabi mash, sautéed Julian vegetables & lemon butter sauce

Flame-Grilled Chicken R180

Flamed grilled half chicken basted in your choice of lemon and herb, mild or hot peri-peri sauce. Served with rustic fries and a side salad

Mee Goreng R95 (V)

A Malaysian style stir-fry of egg noodles with Asian vegetables, coriander & a homemade teriyaki sauce

- Add chicken R45
- Add Beef R55
- Add Prawns R65

Slow Braised Oxtail R185

Slow braised oxtail cooked in red wine sauce with butter beans
served with mashed potatoes

Dahl Curry R130 (V)

Dahl & vegetables with light Malaysian spiced curry served with Basmati rice,
roti & sambals

Cape Malay Chicken Curry R165

Tender pieces of chicken in a silky smooth spiced tomato, butter and cream
sauce served with basmati rice, roti & sambals

Rump Steak R215

Grilled 300g matured rump steak with our home-made basting, sautéed
vegetables, deep fried onion rings, mushroom sauce & rustic fries

Mixed Grill Platter R225

Grilled Sirloin minute steak, Boerewors, chicken wing and a lamb chop served
with sautéed vegetables, mushroom sauce & your choice of pap or rustic fries

Chargrill Lamb Chops R250

350g Lamb chops marinated with garlic & herbs, served with sautéed
vegetables, rustic fries & pepper sauce

T-bone Steak R210

Chargrill 300g T-bone steak marinated with fresh wild herbs, olive oil &
garlic served with roasted butternut, creamy spinach & pepper sauce

Sushi Plate R155

1pc salmon rose, 1pc prawn nigiri, 2pc salmon California roll, 2pc tuna
California roll, 3pc avo maki, served with pickled ginger & wasabi

Chef Special R215

Ask your waiter for the special of the day

Side Orders

Rustic fries R 35 sml / R65 lrg

Creamy spinach R 45

Roasted butternut R 45

Sautéed vegetables R 45

Crispy onion rings R 45

Mielie pap R 35

Desserts

Malva Pudding R70

Moist spicy sponge with a warm custard

Baked Lemon New York Cheese Cake R80

Rich flavour of cream cheese & lemon baked to perfection garnished with mixed berries coulis

Chocolate Spring Roll R80

Crispy fried pastry filled with a decadent chocolate & almond ganache served with homemade mango ice cream

Homemade Raspberry Ripple Ice cream R70

Topped with chocolate brownie crumbs

Homemade Caramel Popcorn Ice cream R70

Topped with chocolate chips

Seasonal Fruit Platter R75

A selection of local sliced fruits

Cake of the Day R75

Ask your waiter for the speciality cake of the day

Artisan Cheeseboard R150

A selection of local artisan cheeses served with homemade preserves, cheese straws & crackers