

# Hazyview Sun



## Starters

**Letaba Greek Salad (V)** **R100**  
Mixed salad leaves with olives, feta, mixed peppers, red onion, sweet corn and cherry tomatoes served with our homemade creamy ranch dressing

**Chef's Chicken Salad** **R110**  
House smoked sliced chicken with mixed lettuce leaves, cherry tomato, cucumber, red onion, peppadews and pineapple complemented by a whole grain mustard and honey dressing

**Caprese Salad (V)** **R120**  
Burrata ball and mozzarella slices with cherry tomatoes, rocket and a basil pesto dressing

**Spicy Livers** **R70**  
Pan-fried chicken livers in a creamy peri-peri sheba sauce served with toast

**Jalapeno Poppers** **R 65**  
Spicy green jalapeno peppers stuffed with savoury cream cheese, crumbed then deep-fried and served with a wild berry fruit chutney dipping sauce

**Safari Calamari** **R110**  
Fried calamari rings with a light seasoned coating served with zesty lemon infused tartare sauce

## Main Grills

**Hazyview venison fillet** **R235**  
250g grilled cumin rubbed venison fillet served with a wild berry venison jus

**Mozambican Peri-Peri Chicken** **R175**  
Basted skewered deboned chicken thighs served with a spicy lemon, garlic and herb sauce

**Smoked Pork Ribs** **R230**  
500g lightly smoked BBQ basted pork ribs

**Rib-eye Steak** **R285**  
250g prime beef steak, grilled to your liking

**Lamb Cutlets** **R295**  
3 x lamb loin chops, grilled to your liking

**Line Fish** **R180**  
Pan-grilled fresh fish fillet served with caper lemon butter sauce - please ask for today's option

**All grills are served with your choice of chips / rice / potato mash / meal pap, together with fresh veggies or side salad**



## Side Sauces

Mushroom / Creamy cheese / Smoked black pepper / BBQ / Peri-peri **R35**

## Hot Pots

### Butter Chicken Curry

**R175**

A coconut creamed aromatic curry served with basmati rice and condiments

### Lamb Potjie

**R195**

On the bone lamb casserole slow-cooked with root veggies, garden herbs and spices finished with pinotage red wine and served with creamy potato mash

### Thai Vegetable Curry (V)

**R120**

An Asian inspired spicy mixed vegetable coconut creamed curry served with served basmati rice and condiments

### Seafood Thermidor

**R155**

Prawns tails, calamari, mussels and fish simmered in a white wine cream sauce served with savoury rice

## Pastas

### Chicken and Mushroom Penne

**R160**

Smoked chicken and sautéed mushrooms in a creamy basil pesto sauce with penne pasta

### Beefy Bolognese

**R160**

Prime beef mince slow cooked with tomato, garlic and herbs served with spaghetti

### Penne Arrabbiata

**R100**

A homemade spicy tomato, garlic and herb sauce tossed with penne pasta

All pastas are served with ground Parmesan cheese, chilli and garlic oil

## Burgers

### Signature Burger

**R175**

BBQ basted 180g beef patty with horseradish mayo, fresh avocado and onion rings on a toasted sesame bun with lettuce and fresh tomato slices served with chips

### Chicken Burger

**R120**

Crumbed chicken breast with a whole-grain mustard mayo, sautéed onion and mushrooms, melting cheese and shredded lettuce served with chips



## Desserts

<b>Apple Crumble</b> Served with Amarula cream	<b>R100</b>
<b>Fruit Salad</b> Served with sorbet	<b>R100</b>
<b>Trio of Ice-cream</b> Strawberry, vanilla & chocolate ice cream with chocolate wafers	<b>R85</b>
<b>Lemon Cheese Cake</b> Served with mixed berry compote	<b>R100</b>