



Connexxion Restaurant
Dinner
MENU

All prices include VAT

Allergy Notice: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

STARTERS

SOUP OF THE DAY R80

Served with healthy seeded bread and sundried tomato butter.

STICKY SOYA-MARINATED CHICKEN WINGS R115

Chicken wings marinated in soya sauce, sesame oil, chili, coriander, lime, and ginger. Served with crispy shaved cucumber, fried rice, and Asian sauce.

TRIO OF ARANCINI R90

Smoked beef, chicken, and mushroom with basil pesto. Served on our homemade tomato chutney.

CRISPY CHICKEN LIVERS R80

Served with crispy carrot and cucumber shavings on pea puree, spicy sweet chili jam, topped with gremolata and pea shoots.

CRUMBED MILD SPICED FISH CAKES R110

Served with a delicious paprika dip made of cream cheese, red pepper, garlic, paprika, parsley, honey, and olive oil. Served on top of beetroot and fresh garden salad leaves.

CRISPY & GRILLED CALAMARI R115

Served on a bed of salad greens with smoked mint yogurt, charred orange segments, and a lemon wedge.

✓ CLASSIC GREEK SALAD R100

GRILLED HALLOUMI AND CAJUN CHICKEN SALAD R125

Marinated in Cajun spice, baby leaves, cocktail tomatoes, red onion, avocado, poached pear, crushed walnuts, dressed with mint and lime dressing.

✓ GRILLED APRICOT AND MANGO SALAD R130

Grilled apricot wedges, mango slices, cherry tomatoes, toasted ciabatta slices with cream cheese and sweet chili jam, deep-fried capers, avocado, toasted cashew nuts, mixed lettuce, and rocket dressed with mint and lime dressing.

MEDITERRANEAN SALAD R115

Slightly roasted cherry tomatoes, roasted yellow peppers, roasted beet wedges, rocket leaves, halved olives, croutons, served with homemade hummus, basil pesto, and pea shoots, finished with a light citrus dressing.

PASTAS

✓ SMOKED TOMATO PASTA R95

Spaghetti with home-smoked tomato sauce, sun-blushed tomatoes, rocket, pea shoots, and parmesan cheese.

CONNEXION CHICKEN PASTA R145

Tagliatelle, olives, sun-blushed tomatoes, peppers, sundried tomato pesto in a creamy sauce. Finished with fresh rocket and parmesan cheese.

SEAFOOD SPAGHETTI R210

Garlic and lime-marinated calamari, mussels, and prawns. Spaghetti with thinly sliced red cabbage, paprika, roasted pepper, and a cream cheese sauce on the side.

✓ SUMMER LINGUINI R125

Linguini pasta with onion, chickpeas, roasted butternut, sun-blushed tomatoes, spinach, sautéed in coconut milk and topped with parmesan cheese.

✓ BUTTERNUT & MUSHROOM RISOTTO R100

FROM OUR LOCAL OCEAN

TRADITIONAL FISH 'N CHIPS R155

FLAME-GRILLED WHOLE LINE FISH R290

Served on smooth maple and carrot puree, mashed potatoes, steamed broccoli and lemon butter sauce.

SEAFOOD PLATTER R255

Teriyaki fish skewers, calamari, hake goujons, lime and garlic butter mussels, served with fries, tartar sauce, and fresh lime.

MAINS

GRAIN-FED HALF BABY CHICKEN R185

Flame-grilled and served with fries. Choice of flavor: lemon & herb, BBQ, or peri-peri.

THAI CHICKEN MEATBALLS IN PEANUT SAUCE R195

Mixed with ginger, garlic, and chili. Served in Thai red curry and peanut sauce with basmati rice and topped with sweet potato chips.

✓ EGGPLANT SCHNITZEL R120

Eggplant with mashed potatoes, garlic butter, homemade tomato chutney, roasted red pepper strips, capers, sautéed mushrooms, and parmesan cheese.

CHEF'S SIGNATURE CURRIES

MUTTON CURRY R285

Served with basmati rice, roti, and sambals.

✓ VEGETABLE CURRY R175

Served with basmati rice, roti, and sambals.

GINGER, GARLIC & COCONUT SEAFOOD CURRY R280

Mussels and prawns cooked in coconut milk, cream, Thai green curry paste, ginger, and garlic. Served with egg-fried basmati rice, spring onion, and coriander.

FROM THE GRILL

(Choose 2 sides and 1 sauce)

300G GRILLED CHICKEN BREAST R185

300G BEEF SIRLOIN STEAK R275

350G BEEF RIB-EYE STEAK R285

MIX GRILL PLATTER R255

SLOW-BRAISED BEEF SHORT RIB R225

Sides (Choose 2)

Coleslaw | pumpkin | steamed and buttered green vegetables | creamy spinach | fries | mashed potatoes | fried rice

Sauces (Choose 1)

Rosemary jus | Peri-peri | Mushroom | Peppercorn

DESSERT

BAKED CHEESECAKE R90

With berry coulis and ice cream or whipped cream.

HOT CHOCOLATE LAVA CAKE R100

With chocolate sauce, ice cream, or whipped cream.

ICE CREAM R70

3 scoops served on chocolate soil, finished with chocolate and strawberry sauce.

SEASONAL FRUIT SALAD R75

Served with your choice of cream or ice cream.