



Kelsey's
THE RESTAURANT

RESTAURANT MENU

Starters

Caprese ④

Tomato, Buffalo Mozzarella, basil pesto, balsamic caviar, pickled onions R135

Greek salad ④

Red onions, cucumber, olives, Danish feta, avocado, cherry tomatoes, served with creamy balsamic dressing R120

Mussel hot pot

200g Half-shelled mussels, creamy white wine and garlic sauce, toasted ciabatta R135

Ostrich carpaccio

Thinly sliced fillet, truffle mushroom mousse, shaved Parmesan, croutons, caramelized onions, rocket, herb oil R155

Calamari

Grilled calamari tubes, crispy tentacles, semi-dried tomatoes, baby marrow ribbons, and garlic lemon butter R155

Melanzane parmigiana ④

Baked eggplant with layers of Mozzarella in tomato and basil sauce R120

Grilled prawns

Spicy tomato sauce, confit peppers, salsa, and grilled lime R145

3 Prawns R145

6 Prawns R225

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 buffet or from the menu.

Soup

Soup du jour
Served with toasted ciabatta

R110

Fish

Succulent pan-seared salmon
Cauliflower purée, coriander and lime bulgur salad,
broccolini, and passionfruit beurre blanc

R355

Sustainable line fish
Spiced pea purée, warm pulse salad, confit baby onions,
lemon, and coriander beurre blanc

R255

12 Grilled prawns
Grilled limes, lemon butter sauce, and a choice of side

R420

Main Meals

Oven-roasted pork belly
Cumin and carrot purée, confit baby onions, charred cauliflower, corn, and jus R185

Lamb curry
Deboned leg of lamb infused with light coconut curry sauce,
served with fragrant basmati rice and sambals R255

Braised oxtail
A soul warming dish of slow braised oxtail served with mashed potatoes
and confit baby onions R310

Pan-seared brick chicken
Grilled half chicken served with creamy peri-peri sauce and a choice of side R205

500g Beef ribs
Served with French fries, coleslaw, and toasted sesame seeds R285

Chickpea, butternut, and eggplant curry ④
Cooked in coconut and tomato curry sauce,
served with fragrant basmati rice and sambals R185

Meat Selection

300g Beef rib-eye	R305
300g Beef rump	R235
250g Beef fillet	R305
360g Lamb chops	R335

All meats are served with onion purée, blistered cherry tomatoes, and brown mushrooms

Sauces

Green peppercorn sauce / mushroom sauce / creamy garlic peri-peri sauce / lemon beurre blanc	R40
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Sides

French fries / pap / chakalaka / 3 slices of ciabatta / roasted butternut / mashed potato creamed spinach / sautéed spinach / baby vegetables / basmati rice / side salad	R45
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Pasta

A choice of pasta / penne / spaghetti / gnocchi / fettuccine

Sauces

Alfredo

Streaky bacon, wild mushroom crème, Parmesan

R145

Bolognese

Classic ground beef mince in a light tomato sauce with Parmesan

R155

Pollo peppadew

Chicken breast, peppadew crème, Parmesan shavings, and a touch of basil pesto

R140

Arrabbiata

Creamy arrabbiata sauce, Parmesan, and parsley

R135

Dessert

Traditional Malva pudding
Served with cinnamon-infused custard or vanilla ice cream R95

Slice of cake
Please enquire with your waiter for available flavours R95

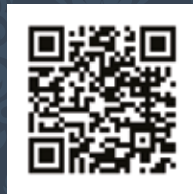
Warm apple pie
Served with vanilla ice cream R100

Selection of cheeses
Selection of local cheese, preserves, and crackers R120

Fresh seasonal fruit salad R85



Southern Sun



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