

Newlands Café Menu

Starters

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| Peri-peri chicken livers | 110 |
| Spicy tomato concassé served with edombolo | |
| Greek salad | 100 |
| Baby leaf lettuce with cucumber, olives, cherry tomatoes, red onion, croutons, black pepper feta cheese and dressed with an organic olive oil | |
| Caesar salad | 120 |
| Cos lettuce tossed with crispy bacon, anchovies, croutons, powdered Parmesan and a pickled egg served with a Caesar dressing | |
| Summer chicken salad | 150 |
| Cape oak smoked Cajun chicken breast with baby leaf lettuce, cherry tomatoes, pineapple, cucumber, strawberries and cream cheese finished with a whole grain mustard dressing | |
| Quinoa Salad | 120 |
| Red & white Quinoa, crunchy chickpeas, avocado, baby leaf lettuce, cashew nuts, poach grilled peaches and onion tobacco dressed with a Newlands house herb dressing | |
| Burrata Salad | 150 |
| Burrata cheese served with basil pesto, cucumber, cherry tomatoes, toasted garlic croutons, deep fried basil and finished with olive oil pearls and a balsamic reduction | |
| Mussel and clam hot pot | 170 |
| Summer white wine cooked down with mussels, clams and cream with a touch of chilli and served with garlic & parsley toasted ciabatta | |
| Smoked salmon Cobb salad | 170 |
| Iceberg lettuce and bulgur wheat salad with bell peppers, cherry tomatoes, avocado, feta, nanami togarashi spiced mango, cucumber and grilled corn kernels finished with a creamy ranch dressing | |
| Soup de jour | 70 |
| Chef's soup of the day served with bread | |

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

November 2024.

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Sandwiches

Choice of breads (gluten free/low GI/seeded bread/Rye/brown/white/sourdough/wrap)
Served with fries, salad or sweet potato fries

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| Chicken Mayo | 95 |
| Chicken folded in mayonnaise with fresh cracked black pepper and spring onion | |
| Cheese & tomato | 90 |
| Melted cheddar and mozzarella cheese with fresh tomato and basil pesto | |
| Tuna mayo | 95 |
| Tuna mayonnaise mixed with capers, fresh lemon dill, jalapeno and fresh cracked pepper finished with a cheddar melt | |
| Newlands PLT | 160 |
| Pulled pork dressed in a house blend sauce with bacon, ice berg lettuce, tomato, topped with melted Emmental cheese. | |
| Dagwood | 160 |
| Roast beef & bacon with a fried egg, avocado, fried onions, tomato and melted Cheddar & Emmental cheese | |
| Open Salmon Sandwich | 170 |
| Smoked Salmon and cucumber with dill herbed cream cheese and lemon drizzled rocket topped with lemon pepper pearls | |
| Beef sandwich | 160 |
| Smoked and slow cooked BBQ beef with rocket, tomato, jalapeno and sauerkraut served with a whole grain mustard mayo | |
| Buddha Sandwich | 110 |
| Roasted seasonal vegetables, quinoa, chickpeas, avocado, sautéed spinach and hummus | |

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Burgers

(Choice of fries or salad or sweet potato fries)

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| Beef burger | 140 |
| 200g smoked beef patty with Emmental cheese, rocket, pickled cucumber and relish on a Brioche bun | |
| Newlands burger | 190 |
| 200g Beef patty with smashed avocado, a fried egg, pickled cucumber ribbons, Emmental cheese, tomato and deep fried onion rings on a Brioche bun | |
| Chicken Burger | 170 |
| Dunked Panko crumbed chicken breast whole grain mustard, slaw and shredded Iceberg lettuce on a Brioche bun | |
| Lamb Burger | 140 |
| 200g Lamb patty with deep fried cream filled jalapenos and tzatziki, on a charcoal bun with rocket, tomato, fresh cucumber ribbons, red onion and Emmental cheese. | |
| Vegetable Burger | 140 |
| Vegan patty with Vegan Macon, smoked vegan cheese and onion rings on a Brioche bun spread with Hummus and tomato relish | |

Pizzas

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| Vegetable | 160 |
| Artichokes, peppers, mushrooms, peppadew, olives, caramelised onion, smoked aubergine and wilted spinach | |
| Lamb | 170 |
| Slow cooked lamb shoulder with masala spiced red onion marmalade, rocket and basil pesto | |
| Chicken | 170 |
| Cajun chicken, mushroom, peppadews and caramelised onion | |

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Pulled Pork 170
Barbeque pulled pork with crispy onions

Pastas

Choices of Linguine/Spaghetti/Penne/Gnocchi

Beef Bolognese (Vegan option available) 150
Beef mince cooked in a Napolitano sauce topped with Parmesan cheese

Creamy chicken 150
Tender chicken fillet strips cooked in a creamy truffle sauce with spinach and mushrooms topped with Parmesan cheese

Slow cooked beef ragu 150
Beef cooked in a tomato concassé topped with Parmesan cheese

Carbonara 150
Egg yolk emulsion sauce with bacon and Parmesan

Coconut Prawn arrabbiata 180
Spicy arrabbiata cooked down with coconut cream and succulent prawns topped with a lemon herbed gremolata

Pasta alla Norma 150
Pan fried aubergine with a caper, olive and tomato concassé topped with vegan cheese

Specialities

Duck and Mushroom Risotto 180
Creamy confit pulled duck risotto with exotic mushrooms and scented with truffle

Southern Fried Chicken wings 150
Served with fries

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| Lamb shank | 290 |
| Served with a herbed mash potato, seasonal vegetables and a lamb jus | |
| Vegan bowl | 160 |
| Deep fried chickpeas, macon and quinoa with pickled carrots, cucumber ribbons and mixed beans, topped with avocado, cocktail tomatoes, tofu, fried cabbage and artichoke in a creamy aubergine dressing | |
| Coconut chicken curry | 160 |
| Tender breasts of chicken cooked in an aromatic coconut cream curry sauce with basmati rice and served with a salsa & carrot pickle chilli | |
| Pork belly | 180 |
| Slow braised pork belly with a butter bean mash served with a honey and soy slaw, pork crackling and an apple puree | |
| Cola braised beef short rib | 250 |
| Slow cooked cola braised beef short rib served with Parmesan herbed mash potato and baby vegetable | |
| Oxtail | 250 |
| Slow cooked oxtail with beans and carrots served with creamy mash potato | |
| Salmon | 330 |
| Lemon scented pan fried salmon with a dill herbed béarnaise sauce and a beetroot puree, served with baby vegetables, a corn salsa and potatoes au gratin | |

Grills

(All grills are delicately rubbed with a house herb rub, cracked pepper and salt)
Choice of one side and one sauce

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| Ribeye 300g | 310 |
| T-bone 400g | 300 |
| Beef Fillet 300g | 320 |

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| Lamb chops x4 | 350 |
| Chicken thighs deboned x4 | 160 |
| Line fish 250g | 290 |
| Prawns x 8 | 360 |

Sides

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| Roasted honey butternut | 45 |
| Creamed spinach | 45 |
| Sautéed Spinach | 45 |
| Sautéed Mushrooms | 45 |
| Fries | 45 |
| Sweet potato fries | 45 |
| Pap | 45 |
| Greek Salad | 45 |
| Savoury Rice | 45 |
| Herbed Mashed potato | 45 |
| Steamed bread | 45 |

Sauces

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| Mushroom | 30 |
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| Pepper | 30 |
| Jus | 30 |
| Peri-peri | 30 |
| Chakalaka | 45 |
| Lemon butter | 30 |

Dessert

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| Lemon cheese cake A biscuit base lemon cheesecake mousse topped with passion fruit jelly and rose scented meringues | 80 |
| Dragon fruit semifreddo Chocolate brownie topped with dragon fruit semifreddo and drizzled with a chocolate glaze and lime gel, a raspberry puree on the side. | 80 |
| Pumpkin panna cotta Cinnamon scented pumpkin and coconut panna cotta dressed with a pumpkin puree and candied pecans, served with shortbread | 80 |
| Sticky date pudding Moist date pudding served with a butterscotch sauce topped with amarula ice cream | 80 |
| Fruit Platter Served with sorbet | 80 |

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