

# Yzani

*(Available from 6pm to 10pm)*

## **Starters**

### ***Soup of the day R75***

Please enquire with your waiter what our Meat or Vegetable based soups of the day are. Served with bread rolls & butter

### ***Seared Tuna Nicoise R140***

Modern take on the classic salad

### ***Peri-Peri Chicken Livers R105***

Gently sautéed Chicken livers in a spicy Peri-Peri sauce served with toasted Ciabatta

### ***Pan Fried Prawn Salsa R135***

Two pan fried prawns served on with a salsa of mango, red onion, cucumber, mint, coriander and a hint of chili finished with red wine vinegar

### ***Seared Duck and Feta Salad R135***

With mixed berry and balsamic dressing, baby greens, cucumber ribbons and feta cheese

### ***Panko Crumbed Halloumi and Roasted Vegetable Stack R105***

Roasted Bell Peppers, Grilled Aubergine and Baby Marrow drizzled with Basil Pesto Dressing topped with crumbed halloumi

### ***Leafless Greek Salad (V) R115***

A salad of Roma Tomatoes, Cucumber, Green Peppers, Red Onions, Calamata Olives & Feta cheese with a drizzle of Red wine vinegar & Olive oil

## **Mains**

### ***Maple Mustard Kingklip R240***

Served with Herb mashed Potato, Sautéed Spinach & an Apple, Celery, Spring onion salad

### ***Pumpkin, chic pea and Cauliflower Curry (V) R160***

A lightly spiced fragrant curry served with Basmati rice, Sambals and Roti

### ***Slow Braised Oxtail R205***

Slow braised Oxtail cooked in a Red wine sauce with Butterbeans served with mashed Potato

### ***Pan Fried Chicken Supreme R225***

Sweet potato croquettes, creamy baby spinach and exotic mushroom fricassee

### ***Parmesan Polenta (V) R160***

Griddled parmesan polenta Cake topped with roasted Tofu and Ratatouille, finished with balsamic reduction and basil oil

### ***Tagliatelle with a creamy baby spinach and mushroom Ragout (V) R195***

Tagliatelle pasta with assorted mushrooms in a light white wine and cream sauce with baby spinach

### ***Ostrich Bobotie R165***

Traditional curried minced ostrich topped with egg, accompanies with turmeric rice and tomato sambal

## ***Grill***

### ***200g Sirloin Steak R185***

### ***300g Aged Rump Steak R245***

### ***Mixed Grill Platter R275***

Sirloin Minute Steak, Boerewors, Chicken wing & Lamb chop

### ***Chargrill Lamb Loin Chops R305***

350g Lamb chops marinated with Garlic & Herbs

All grill items served with Fries and your choice of daily Vegetables or side Salad and a sauce of your choice (Pepper, Mushroom, Peri-Peri, Garlic & Herb, Creamy Cheese)

## ***Side Orders***

Extra Sauce R35

Fries R45

Sautéed Mixed Vegetables R45

Mielie Pap R35

## ***Desserts***

### ***Malva Pudding R80***

Moist spicy sponge with a warm Custard or Vanilla Ice cream

### ***Baked Lemon New York Cheese Cake R105***

Rich flavour of Cream cheese & Lemon, baked to perfection & garnished with mixed Berries coulis

### ***Banana Banoffee R105***

Banana mousse with caramelized Banana, Caramel, whipped cream and Ginger crumble

### ***Lime and Coconut Tart R95***

With Toasted Coconut, Candied lime and Cream

### ***Pistachio Ice Cream R85***

With Brown butter crumbs

***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.***