

## Sesonke Restaurant

### Lunch Menu

***Sabi Sun Platter*** **R135**

Lemon peppered trout, droëwors sticks and chicken strips. Served with cream cheese, marinated olives, tortilla crisps and a seasonal fresh Lowveld fruit medley.

***Gourmet Greek Salad*** **R85**

a Chunky salad mix of vine tomatoes, seeded cucumber and sliced peppers on shredded salad leaves with feta, marinated olives, croutons with and a fresh herb vinaigrette. **(V)**

***Cajun Chicken Caesar Salad*** **R90**

Grilled Cajun spiced chicken strips with mixed salad greens, cherry tomatoes and cucumber. Finished with boiled egg, croutons, parmesan cheese and a creamy herbed salad dressing.

***Fish 'n Chips*** **R115**

Crisp battered hake goujons served with a savory crunchy coleslaw, homemade tartar sauce, lemon wedges and potato fries.

***Game Boerie Roll*** **R85**

Flame-grilled venison boerewors in a split roll with braised onions and Danish feta cheese served with Sheba sauce and potato fries.

***Cheddar Burger*** **R145**

Flame-grilled prime beef patty with melted cheddar on a toasted bun with lettuce and tomato, gherkins accompanied by an onion marmalade and potato fries.

***Chicken Burger*** **R125**

Grilled breast of chicken, **Hot or Not** – Mozambique Peri-Peri **OR** Zesty Lemon and Herb basting on a toasted bun with lettuce and creamy mayo with potato fries.

### **Add your choice of sauce**

**Pepper Sauce / Mushroom Sauce / Peri Peri Sauce** **R25**

### ***Pasta***

Rich tomato Neapolitan sauce with black olives and oregano. **(V)** **R110**

**Add Chicken** **R125**

Creamy mushroom, garlic and parsley sauce. **(V)**

**R110**

**Add Chicken** **R125**

Served with your choice of penne pasta **OR** spaghetti served with chilli oil and parmesan cheese

**Please Take Note**

**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 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, please ask our Kitchen Management about any specific allergens in the food before eating any from the buffet or from the menu.**

**Shisanyama Platter** **R230**

An authentic spiced mixed grill. Lamb shoulder chop, steaklet, game boerewors and chicken drumstick with homemade chakalaka, mielie pap and traditional tomato Sheba sauce.

**Kassler Chop** **R185**

Grilled smoked pork cutlet complemented by a whole-grain honey mustard apple puree served with savoury crunchy coleslaw and potato fries.

**Wraps**

**Chicken Wrap** **R110**

Chicken strips with wok-fried mixed vegetables and sweet chilli sauce.

**Haloumi Wrap** **R110**

Grilled haloumi cheese with wok-fried mixed vegetables with lettuce and hummus. **(V)**

Served with potato fries **OR** a fresh seasonal side salad

**Toasties**

Toasted sandwiches, brown or white bread, with your choice of fillings

- Classic roast chicken and mayo **R75**
- Cheddar, mozzarella and herbed tomato slices **R70**
- Hickory ham, cheddar cheese and tomato slices **R80**

Served with potato fries **OR** a fresh seasonal side salad

**Kiddies**

**Chicken Strips** **R70**

Crumbed chicken strips. Served with potato fries.

**Fish Pops** **R70**

Served with potato fries.

**Spaghetti Bolognaise** **R70**

**Macaroni and cheese** **R70**

**Desserts**

**Ice Cream and Fruits** **R65**

Vanilla ice cream with fresh seasonal Lowveld fruits **OR** chocolate sauce.

**Fresh Fruit Pavlova** **R65**

Fresh seasonal fruits with whipped cream and crunchy meringue.

**Gateau of the Day** **R65**

Please enquire from your waitron!

**Home Baked Scones** **R55**

Served with strawberry compote and whipped cream.

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## Sesonke Restaurant

### Dinner Menu

#### Starters

- Sabi River Trout Salad** **R95**  
Lemon peppered flaked smoked trout served with crisp tortilla wedges, dill pickles and lemon wedges.
- Gourmet Greek Salad** **R85**  
a Chunky salad mix of vine tomatoes, seeded cucumber and sliced peppers on shredded salad leaves with feta, marinated olives and croutons with a fresh herb vinaigrette. **(V)**
- Cajun Chicken Caesars Salad** **R90**  
Grilled Cajun spiced chicken strips with mixed salad greens, cherry tomatoes and cucumber. Finished with boiled egg, croutons, parmesan cheese and a creamy, herbed salad dressing.
- Garlic Mussels** **R90**  
West Coast half-shell mussels simmered in a creamy garlic infused white wine sauce served with herbed crostini toasts.
- Bacon and Cheese Eggplant Bake** **R90**  
A creamy, layered, cheese and bacon eggplant bake, finished with rustic bread, pepper dew infused tomato drizzle.  
**\* Remove Bacon for Vegetarian option. (V)**

#### Main Courses

- Rump Steak** **R220**  
300g Flame-Grilled rump served with potato fries and vegetables **OR** a dressed side salad.
- Lamb Curry** **R215**  
Chef Michael's traditional Durban style on the bone lamb curry prepared with authentic herbs and spices accompanied by assorted sambals, chutney and poppadom's.
- Kassler Chop** **R185**  
A grilled, smoked Kassler chop, complemented by a whole-grain honey mustard apple puree served with potato fries and vegetables **OR** a fresh seasonal side salad.
- Chicken Skewer** **R185**  
Skewered and rolled, deboned chicken thighs with a creamed Mozambique peri-peri sauce served on aromatic basmati rice.
- Dullstroom Trout** **R210**  
Whole rainbow trout, oven-baked with a spinach, caramelized onion, feta and macadamia nut filling. Served with a zesty orange butter cream sauce and potato fries **OR** a fresh seasonal side salad.
- Grilled Hake** **R155**  
Whole grilled Hake accompanied by a lemon herbed butter sauce and lime wedge, served with potato fries **OR** a fresh seasonal side salad

#### Add your choice of sauce

- Pepper Sauce / Mushroom Sauce / Peri Peri Sauce** **R25**

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### ***Pasta***

Rich Neapolitan tomato sauce with black olives and oregano <b>(V)</b>	<b>R110</b>
<b>Add Chicken</b>	<b>R125</b>
Creamy mushroom, garlic and parsley sauce <b>(V)</b>	<b>R110</b>
<b>Add Chicken</b>	<b>R125</b>

Served with your choice of penne pasta **OR** spaghetti served with chilli oil and parmesan cheese

### **Burgers**

<b><i>Cheddar Burger</i></b>	<b>R145</b>
Flame-grilled prime beef patty with melted cheddar on a toasted bun with lettuce and tomato, gherkins accompanied by an onion marmalade and potato fries.	

<b><i>Chicken Burger</i></b>	<b>R125</b>
Grilled breast of chicken, <b>Hot or Not</b> – Mozambique peri-peri <b>OR</b> Zesty lemon and herb basting on a toasted bun with lettuce, creamy mayo and potato fries.	

### **Add your choice of Sauces**

Pepper Sauce / Mushroom Sauce / Peri Peri Sauce	<b>R25</b>
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### ***Kiddies***

<b><i>Chicken Strips</i></b>	<b>R70</b>
Crumbed chicken strips served with potato fries.	

<b><i>Fish Pops</i></b>	<b>R70</b>
Served with potato fries.	

<b><i>Spaghetti Bolognaise</i></b>	<b>R70</b>
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<b><i>Macaroni and cheese</i></b>	<b>R70</b>
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### ***Desserts***

<b><i>Ice Cream and Fruits</i></b>	<b>R65</b>
Vanilla ice cream with fresh seasonal Lowveld fruits <b>OR</b> chocolate sauce.	

<b><i>Fresh Fruit Pavlova</i></b>	<b>R65</b>
Fresh seasonal fruits with whipped cream and crunchy meringue.	

<b><i>Gateau of the Day</i></b>	<b>R65</b>
Please enquire from your waitron!	

<b><i>Our Pastry Chefs Dessert Buffet</i></b>	<b>R105</b>
Please help yourself from our daily selection of desserts from the buffet counter.	

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## **PIZZA MENU**

We serve Italian style pizza with a crisp thin base – made from fresh dough, covered with Prontofresco sauce, topped with cheese.

***Margherita***

Prontofresco - tomato sauce, smoked mozzarella cheese and basil pesto.

***M R80 L R110***

***Sabi Pepperoni***

Pepperoni slices, garlic and mozzarella cheese.

***M R110 L R150***

***Hawaiian***

Ham, pineapple and mozzarella cheese.

***M R90 L R125***

***Mexican***

Spicy beef mince with chilli and peppers, topped with mozzarella.

***M R95 L R130***

***Barnyard***

Slow roasted chicken, sweet chili sauce, peppers, feta and mozzarella cheese.

***M R95 L R130***

***Veggie Patch***

Aubergine, butternut, mushrooms, pepper, onion and feta cheese. **(V)**

***M R95 L R130***

## ***Extra Toppings***

Tomato, Onion, Chilli.

**R10**

Mozzarella Cheese, Mushrooms, Pineapple, Aubergine, Olives, Green Pepper.

**R20**

Bacon, Chicken, Mince, Feta.

**R25**

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