

LIGHT MEALS All light meals are served with Fries and a side of slaw

BURGERS

R165

Beef, chicken or vegetable patty topped with cheddar cheese, gherkins, fried onion, lettuce, tomato

Add bacon @ R25

Add fried egg @R25

CHICKEN WINGS

R180

500g chicken wings basted with either BBQ or peri peri served with a dipping sauce

TOASTED SANDWICH OR WRAP

R135

White, brown or wrap, toasted or plain with choice of two fillings.

(Tomato, ham, cheese, chicken mayo, pastrami and gherkin, bacon, egg, halloumi)

Additional filling @R25

FISH AND CHIPS

R160

110g fish fillet served with lemon and tartar sauce

MEATY PLATTER

R190

60g boere wors, 100g chicken kebab, 100g lamb loin chop

CHICKEN SCHNITZEL

R130

125g crumbed chicken fillet served with a mushroom sauce

ALL DAY ENGLISH BREAKFAST

R120

(Available from 11H30)

2 fried eggs, grilled tomato, 2 rashers bacon, 1 breakfast beef sausage,

1 slice buttered toast



SALADS AND STARTERS

GREEK SALAD

Garden greens, cucumber, tomato, red onion, peppers, olives, feta cheese, traditional dressing

R85

ROCKET SALAD

Rocket leaves, tomato, cucumber ribbons, grilled artichokes, parmesan cheese, lemon vinaigrette

R140

CHICKEN SALAD

Crumbed chicken strips, haloumi, assorted lettuce, cucumber ribbons, julienne of apple, sunflower seeds, honey mustard dressing,

R145

SOUP OF THE DAY

Freshly made, croutons, bread rolls

R65

CALAMARI STRIPS

125g of scored strips of calamari, julienne of carrot, citrus segments, garden greens, pumpkin seeds, lemon and herb dressing

R145

PERI PERI CHICKEN LIVERS

Pan-fried livers, creamy peri peri sauce, baguette

R135



MAIN COURSE

LINE FISH **R250**

Grilled 240g line fish topped with herbs, garlic and parmesan, on ratatouille and mashed potato

LAMB CUTLETS **R295**

300g cutlets, braised red cabbage with apple, potato croquettes and rosemary jus

CHICKEN LEG **R195**

240g Chicken leg quarter with spinach, grilled mushroom, hot honey butter, and potato wedges

PORK CHOP **R270**

300g loin chop with sweet potato mash with toasted nuts, braised beans, thyme jus reduction

LAMB ROGAN JOSH **R270**

400g bone in lamb cubes stewed in a spicy rich sauce and served with basmati rice

CREAMY MUSHROOM PASTA **R125**

Tagliatelli pasta, mushroom sauce, parmesan cheese

ARIBIATTA PASTA WITH SOYA CHICKEN STYLE STRIPS **R155**

Chicken style vegan strips tossed in a tomato sauce with tagliatelli pasta, herbs, parmesan cheese

GRILLS – 300G RIBEYE OR 300G FILLET STEAK **R310**

Served with mixed vegetables, rosemary jus and your choice of starch

SIDES AND SAUCES **R45**

French fries, traditional pap, creamy garlic mashed potato, basmati rice, thyme jus, mushroom sauce, pepper sauce, tomato smoor, BBQ, peri peri,



DESSERT

NEW YORK STYLE CHEESE CAKE **R90**

Thick cream cheese and double cream, baked on a golden oat biscuit base.
Served with vanilla ice cream and berry coulis

FRESH FRUIT SALAD AND ICE CREAM **R65**

Fresh seasonal fruit and a scoop of vanilla ice cream

MALVA PUDDING **R90**

Traditional Cape malva pudding with custard, topped with a scoop of ice cream and berry coulis

APPLE CRUMBLED **R90**

Apples, raisins, biscuit base, streusel crumble topping, fresh apple slices, vanilla ice cream

CARROT CAKE **R95**

Cake made with carrots, banana, nuts, cinnamon, cream cheese and lemon frosting.
Served with vanilla ice cream and berry coulis

MILKSHAKE **R55**

Strawberry, Chocolate, Bubble gum, Banana, Lime

ICE CREAM AND CHOCOLATE SAUCE **R55**

Trio of vanilla ice cream drenched in chocolate sauce

KIDDIES MEALS

HAKE FISH STICKS **R125**

175g of crumbed hake sticks, fries, tartar sauce

MARGARITA PIZZA SNACK **R95**

Traditional margarita pizza square

TENDER CHICKEN STRIPS **R120**

160g chicken strips, Fries

PLATE OF CHIPS **Small R70 Large R85**

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.