



THE ROBBERG ROOM

Starters

Soup of the Day Please enquire for today's variety	R80
Gourmet Greek Salad (V) Cucumber with mixed greens, tomato wedges, peppers and carrot julienne finished with feta cheese, garlic croutons, marinated olives and sundried tomatoes, complemented by a creamy Greek yoghurt and feta dressing	R115
Thai Mussel Pot West coast mussels simmered in an aromatic Thai spiced coconut sauce served with coriander buttered toast	R135
Smoked Ostrich Carpaccio Fine slices of cured ostrich with rocket, Parmesan cheese shavings, basil pesto, balsamic reduction and crispy onions	R130
Jeweled Couscous (V) Savoury couscous stacked with marinated beetroot and chick pea salsa complemented by a cumin yoghurt dressing	R140
Halloumi (V) Flash fried crumbed halloumi cheese accompanied by flame-grilled macerated strawberries, balsamic pearls with a garden salad bouquet and sweet chilli dressing	R165
Prawn Cocktail Steamed pink prawn tails in a zesty lemon 1000 island dressing with shredded lettuce, tomato and avocado	R155

Food allergy warning:

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Main Courses

Fresh Fish

- Today's line fish - simply grilled, served with parsley lemon butter sauce and rustic fries **R235**
- Mediterranean style - grilled fish fillet on couscous with a herbed sundried tomato sauce with calamata olives, lemon and garlic **R265**
- Crispy battered fresh hake fillet with rustic fries, tartare sauce and lemon wedges **R160**

Calamari

Calamari strips deep-fried with a light herbed crust OR grilled served on savoury rice with lemon butter and tartare sauce, your choice of rustic fries OR a dressed side salad **R165**

Fettuccini Pasta

150g grilled salmon set upon creamy white wine salmon sauced fettuccini finished with lemon peppered basil pesto **R330**

Mixed Seafood Platter to share....

8 x grilled prawns, fried calamari strips, chef's garlic cream mussels and battered hake fillets served with savoury rice, rustic fries, lemon butter and peri-peri sauce **R700**

Mixed Seafood Platter for 1....

3 x grilled prawns, fried calamari strips, chef's garlic cream mussels and battered hake fillets served with savoury rice, rustic fries, lemon butter and peri-peri sauce **R230**

Chefs Curry of the day

Today's selection served with basmati rice, sambals, chutney and poppadum **SQ**

Chicken Supreme

Parmesan crusted free range chicken breast with a herbed feta cheese filling served on creamy sundried tomato fettuccini **R280**

Lamb Shank

Slow cooked with red wine, garlic and garden herbs served with creamy mash potato **R345**

Beef Oxtail

Braised oxtail casserole with root veggies and butter beans served with horseradish creamed mash potato **R265**

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Seafood Pasta	R195
Prawns, mussels, calamari and hake simmered in a lemon infused paprika cream sauce with your choice of penne or tagliatelle	
Gnocchi (V)	R160
Potato dumplings in a creamy spinach, mushroom and blue cheese sauce drizzled with sundried tomato pesto	
Pulse Casserole (V)	R125
A smoked paprika spiced casserole prepared with fresh tomatoes, red beans, butter Beans and chickpeas finished with feta cheese and fresh coriander served with basmati rice	
Moon Dahl (V)	R125
A traditional Indian spiced yellow split pea puree with braised onion, spinach and tomato served with basmati rice	
Mediterranean Vegetable Stack (V)	R170
Grilled butternut, zucchini and aubergine on quinoa with a roasted tomato and basil sauce	
Seafood Pasta	R195
Prawns, mussels, calamari and hake simmered in a lemon infused paprika cream sauce with your choice of penne or tagliatelle	
Pizza's	
Classic margarita – Tomato based pizza sauce and mozzarella	R90
Tropical – Ham & pineapple	R115
Veggie Deluxe – Spinach, mushrooms, peppers, sundried tomato & feta	R160
Regina – Mushroom, ham and green pepper	R145
Meaty Feast – Bacon, ham, boerewors and chicken	R150
Seafood – Prawns, mussels, calamari and hake	R175
BBQ Chicken – Chicken strips with feta and peppadews	R130
B&B – Bacon, butternut, blue cheese and onion	R165
Gluten free surcharge	R30

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From The Grill

- **Beef fillet 250g** R255
- **Rump 300g** R230
- **Rib-eye 300g** R285
- **Ostrich fillet** R255
- **Pork ribs 500g** R270

Served with your choice of rustic fries OR dressed side salad OR steamed vegetables

Sauces:

- Mushroom & herb R35
- Black pepper corn R35
- Creamy cheese sauce R35

Main course optional accompaniments:

- Chefs dressed side salad R45
- Creamed spinach with feta R45
- Fresh garden vegetable medley R40
- Rustic chips R50
- Savoury rice R35

Family Favourites

Burgers

R135

Your choice of a Beef, Chicken or Veg patty served on a toasted bun with all the trimmings – lettuce, tomato, dill pickle, onions served with rustic fries or a dressed side salad

Add:

- Cheese R15
- Grilled bacon R
- Sliced jalapinos R15
- Prego sauce R15
- Extra patty R60

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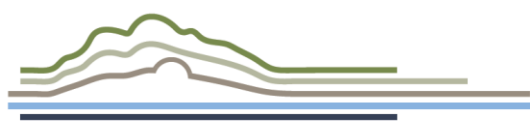
SUSHI

MAKI (6 piece)	
Crispy veg and Avo (V)	R65
Salmon	R80
SASHIMI (4 piece)	
Salmon	R130
CALIFORNIA ROLL (8 piece)	
Salmon, avocado and cucumber	R120
Prawn, avocado and cucumber	R120
Rainbow roll	R125
FASHION SANDWICH (6 piece)	
Salmon	R135
Prawn	R125
Crispy veg (V)	R95
NIGIRI (3 piece)	
Salmon	R110
Prawn	R105
Salmon Roses (4 piece)	R130
Extras:	
• Wasabi	R5
• Pickled ginger	R10
• Japanes mayo	R15

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Dessert

Ice Cream Scoops Homemade peanut butter, Vanilla or Chocolate	R25 per scoop
Homemade Baked Cheesecake Biscuit based vanilla cheesecake served with berry compote	R75
Chocolate Brownie Served with homemade peanut butter or banana butter ice cream	R80
Malva Pudding Served warm with ice cream	R75
Chocolate Lava Pudding Warm chocolate centered pudding served with ice cream	R90
Crème Brule Vanilla bean baked custard served with short bread biscuits	R75
Chocolate Mousse Enjoy the best of both worlds – White & Milk Chocolate Mouse	R65
Banana Spring rolls Caramelized banana and coconut infused spring rolls topped with caramel sauce	R80

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