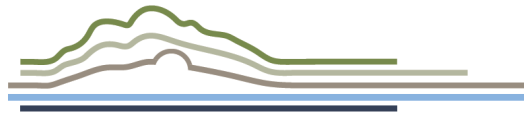


## THE ROBBERG ROOM

### Starters

<b>Soup of the Day</b>	<b>R75</b>
Please enquire for today's variety	
<b>Greek Salad</b>	<b>R105</b>
Mixed lettuce with tomato wedges, cucumber, pepper strips, carrot julienne, feta, olives, sundried tomatoes, and croutons, served with homemade herbed vinaigrette	
<b>Spicy Chicken Livers</b>	<b>R80</b>
Pan-fried livers simmered in a creamy peri-peri sauce served with a toasted bread stick	
<b>Calamari</b>	<b>R85</b>
Fried calamari strips with a light herbed dusting served on savoury rice with homemade tartare sauce and lemon	
<b>Camembert Bites</b>	<b>R80</b>
Fried camembert cheese with dill pickle and sweet chilli sauce	
<b>West Coast Mussels Pot</b>	<b>R125</b>
Simmered in a mild chili garlic herbed cream served with a toasted bread stick	
<b>Dressed Smoked Salmon</b>	<b>R145</b>
With onion, avocado, basil pesto, croutons, cracked black pepper and creamy lemon mayo	
<b>Wagyu Carpaccio</b>	<b>R130</b>
Fine slices of wagyu beef tenderloin with pickled mushrooms, parmesan, basil pesto and balsamic reduction	



## THE ROBBERG ROOM

### Main Courses

<b>Grilled Linefish</b>	<b>R230</b>
Please enquire for today's catch served with rustic fries and lemon butter sauce	
<i>Add:</i>	
• 3 grilled Queen prawns	<b>R95</b>
<b>Calamari</b>	<b>R160</b>
Deep-fried with a light herbed crust OR simply grilled served on savory rice with rustic fries OR a dressed side salad and a tartare sauce	
<b>Beacon Island Hake</b>	<b>R145</b>
The crispiest battered fresh hake fillet in town! Served with rustic fries, homemade tartare sauce and lemon wedges	
<b>Queen Prawns</b>	<b>R280</b>
Eight butterflied grilled prawns on savoury rice with creamy lemon butter OR peri-peri sauce	
<b>Seafood Platter</b>	<b>R695</b>
Eight butterflied grilled prawns, twelve garlic mussels, fried calamari, battered hake, savory rice, and rustic chips with your choice of creamy lemon butter OR peri-peri sauce	
<b>Seafood Pasta</b>	<b>R185</b>
Prawns, mussels, calamari and hake in a creamy feta and garlic infused sauce, tossed with your choice of penne noodles or tagliatelle ribbons	
<b>Butter Chicken Curry</b>	<b>R170</b>
Aromatic creamy chicken curry served with savory rice, poppadum and tomato sambal	
<b>Chicken Schnitzel</b>	<b>R145</b>
Parmesan infused panko crumbed chicken breast served with a cheese sauce and rustic fries	
<b>Gnocchi</b>	<b>R140</b>
Potato dumplings in spinach and mushroom cream sauce served with Parmesan cheese	



## THE ROBBERG ROOM

### Main Courses

**Pulse Casserole** **R120**  
A smoked paprika spiced casserole prepared with fresh tomatoes, red beans, butter beans and chickpeas finished with feta cheese and fresh coriander served with savoury rice

**Baked Sweet Potato** **R120**  
With butternut and beetroot topped with roast vegetables and rocket served with hummus and a dressed side salad

#### From our Grill

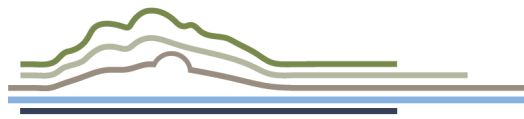
- **Beef fillet 250g** **R250**
- **Rump 300g** **R225**
- **Pork ribs 500g** **R260**
- **3 x Lamb loin cutlets** **R240**

Flame-grilled to your liking with rustic fries OR sweet potato fries OR a dressed side salad

**Sauces** - Pepper / Cheese / Garlic / Mushroom / Spicy peri-peri **R30**

#### Main course optional accompaniments:

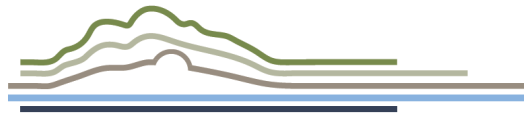
- Chefs dressed side salad **R40**
- Creamed spinach with feta **R45**
- Fresh garden vegetable medley **R35**
- Rustic chips **R35**
- Savory rice **R35**



## THE ROBBERG ROOM

### SUSHI

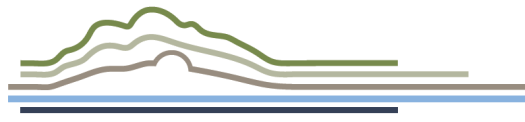
<b>MAKI</b> (6 piece)	
Crispy veg and Avo	<b>R60</b>
Salmon	<b>R75</b>
<b>SASHIMI</b> (4 piece)	
Salmon	<b>R125</b>
<b>CALIFORNIA ROLL</b> (8 piece)	
Salmon, avocado and cucumber	<b>R110</b>
Prawn, avocado and cucumber	<b>R110</b>
Rainbow roll	<b>R115</b>
<b>FASHION SANDWICH</b> (6 piece)	
Salmon	<b>R130</b>
Prawn	<b>R110</b>
Crispy veg	<b>R90</b>
<b>NIGIRI</b> (3 piece)	
Salmon	<b>R100</b>
Prawn	<b>R95</b>
<b>Salmon Roses</b> (4 piece)	<b>R125</b>



## THE ROBBERG ROOM

### A Sweet Finish

<b>Ice Cream Scoops</b> Homemade peanut butter or banana butter ice cream	<b>R25 per scoop</b>
<b>Soft Serve Ice Cream</b> Served in a cone	<b>R30</b>
<b>Baked Cheesecake</b> A New York styled biscuit based vanilla cheesecake berry compote and ice cream	<b>R75</b>
<b>Chocolate Brownie</b> Served with homemade peanut butter or banana butter ice cream	<b>R80</b>
<b>Malva Pudding</b> Served warm with ice cream	<b>R75</b>
<b>Chocolate Lava Pudding</b> Warm chocolate centered pudding served with ice cream	<b>R90</b>
<b>Gateau of the Day</b> Please enquiry for today's offering	<b>R75</b>




## THE ROBBERG ROOM

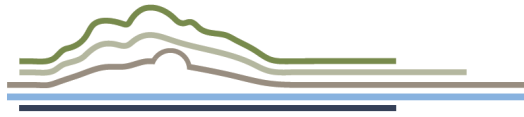
### Wine List

#### Bubbly

JC Le Roux Le Domaine	R235
JC Le Roux La Fleurette	R235
Leopards Leap Chardonnay Pinot Noir	R305
Wade Bales Brut Rose	R290
Pierre Jourdan Belle Rose	R445
Pongracz Pinot Noir Chardonnay Brut	R465
Prosecco Sartori	R525

#### White Wine

<b>CHARDONNAY</b>	<b>750 ml</b>	
Ken Forrester Petit Chardonnay	R190	R65
Alvi's Drift Chardonnay	R225	
Durbanville Hills Chardonnay	R255	
<b>CHENIN BLANC</b>	<b>750 ml</b>	
Alvi's Drift Chenin Blanc	R225	
Simonsig Chenin Blanc	R245	R85
Kleine Zalze Chenin Blanc	R245	
Durbanville Hills <i>"The Cape Garden"</i>	R380	
<b>SAUVIGNON BLANC</b>	<b>750 ml</b>	
Van Loveren Sauvignon Blanc	R240	
Protea Sauvignon Blanc	R245	R85
La Motte Sauvignon Blanc	R310	R105
Durbanville Hills <i>"The Cape Garden"</i>	R380	
<b>WHITE BLEND</b>	<b>750 ml</b>	
Buitenverwachting Buiten Blanc	R230	R80
Pierre Jourdan Tranquille Blush	R240	
Van Loveren Daydream Chardonnay Pinot Noir	R240	



## THE ROBBERG ROOM

### SEMI SWEET

Jakkalsvlei White / Pink / Red Moscato  
Ken Forrester Petit Natural Sweet

750ml

R200  
R215



R75

### ROSE

Durbanville Hills Merlot Rose  
Jakkalsvlei Pinotage Rose  
De Grendel Rose  
Beyerskloof Pinotage Rose

750ml

R225  
R230  
R235  
R270



R80  
R80

### Red Wine

### CABERNET SAUVIGNON

Protea Cabernet Sauvignon  
Durbanville Hills Cabernet Sauvignon  
La Motte Cabernet Sauvignon

750ml

R215  
R225  
R415



R75

### PINOTAGE

Ken Forrester Petit Pinotage  
Jakkalsvlei Pinotage  
Beyerskloof Pinotage

750ml

R190  
R260  
R270



R65  
R90

### MERLOT

Badsberg Merlot  
Protea Merlot  
Durbanville Hills Merlot

750ml

R185  
R215  
R225



R75

### SHIRAZ

Protea Shiraz  
Durbanville Hills Shiraz  
Saronsberg Provenance Shiraz

750ml

R15  
R225  
R320



R75  
R110

### RED BLENDS

Van Loveren River Red Shiraz Pinotage  
Nederburg Baronne  
Simonsig Cabernet Sauvignon Shiraz  
La Mote Millennium  
Rupert & Rothschild Classique

750ml

R150  
R210  
R215  
R305  
R550



R75  
R105