

Dinner Menu

DINNER SERVED FROM 18:00

Kitchen closes at 21:00

Starters

- | | |
|---|------------|
| SOUP OF THE DAY
Served with bread | R39 |
| MUSHROOM PHYLLO BASKET
Creamy mushroom served in a phyllo basket topped
with bacon pieces | R45 |
| ESCARGOT (Snails)
Prepared in garlic butter
- with mozzarella | R55
R59 |
| DEEP FRIED CALAMARI
Served with tartare sauce & rice | R49 |
| PAN FRIED CALAMARI
Prepared in lemon butter | R49 |
| OSTRICH CARPACCIO
Served on rocket with parmesan cheese & olive oil | R79 |
| SNOEK THERMIDOR
Served on a bed of rice | R45 |
| CRUMBED MUSHROOMS
Served with tartare sauce | R59 |
| BOBOTIE SPRINGROLLS
Served with sweet chilli sauce | R49 |

10% Service charge will be added to tables of 06 & more
Unfortunately we do not allow split bills.



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Salads

GARDEN SALAD - FULL PORTION	R59
GARDEN SALAD - HALF PORTION	R45
CAESAR SALAD	R79
CHICKEN MAYO SALAD	R75
BLUE CHEESE, BACON & GREEN FIG SALAD	R75

Main Course

All main courses are served with vegetables of the day and choice between potato wedges, chips, baked potato or rice. **R10** surcharge for a side salad instead of starch

SIRLOIN	200g	R119
	300g	R139
FILLET	200g	R139
	300g	R169
MADAGASCAR SIRLOIN	300g / 200g	
Fresh green pepper corns inside, topped with pepper cream sauce		R165 / R145
MADAGASCAR FILLET	300g / 200g	
Fresh green pepper corns inside, topped with pepper cream sauce		R179 / R165
PEPPERSTEAK STRIPS	250g	R105
Topped with Madagascar sauce		



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CHEESE & MUSHROOM SIRLOIN	300g / 200g
Steak topped with a slice of cheese & mushroom sauce	R155 / R139
OSTRICH STEAK	200g
Flambéed & served in a creamy port wine sauce topped with green figs	R179
PORK JAHLFREZI	R115
Slightly smoked pork, flavoured with a special blend of herbs and grilled to perfection	
CRUMBED PORK LOIN	R110
Slightly smoked & deep fried till golden brown	
CORDON BLEU	R145
Crumbed steak with bacon & cheese filling	
CHICKEN CORDON BLEU	R129
Crumbed chicken breast with bacon & cheese filling	
SPINACH & FETA SCHNITZEL	Beef / Chicken
Schnitzel fried till golden brown & topped with spinach & feta sauce	R129 / R115
CHEESE & MUSHROOM SCHNITZEL	Beef / Chicken
Schnitzel fried till golden brown & topped with real cheese & mushroom sauce	R135 / R119
GUACAMOLE SCHNITZEL	Beef / Chicken
Schnitzel fried till golden brown & topped with guacamole, bacon & feta	R139 / R129



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CRUMBED BEEF STRIPS	R80
SCHNITZEL - BEEF	R115
- CHICKEN	R89
- PORK (slightly smoked)	R105
CHICKEN ROULADE	R105
Debone chicken stuffed with ham, spinach & feta	
MEDITERRANEAN PHYLLO CHICKEN PIE	R99
Flaked chicken mixed with mushroom, peppers, onion & pesto	
BOBOTIE	R89
Traditional - homemade & served with coconut & chutney	
OSTRICH CARPACCIO	R145
Served on rocket with parmesan cheese & olive oil	
VEGETARIAN PLATTER	R95
Ask your waiter	
HAKE	R85
Prepared in a light homemade batter	
DEEP FRIED CALAMARI	R99
Served with tartare sauce	
PAN FRIED CALAMARI	R99
Prepared in lemon butter	
SNOEK THERMIDOR	R80
Served on a bed of rice	



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Side Orders

RICE / BAKED POTATO	R15
VEGETABLES	R29
DEEP FRIED POTATO WEDGES / CHIPS	R29
ONION RINGS	R30

Sauces

MUSHROOM, CHEESE, MONKEY GLAND, GARLIC, MADAGASCAR PEPPER SAUCE	R25
SPECIAL SAUCE	R29
Any of the above sauces mixed	
REAL HOMEMADE BLUE CHEESE SAUCE	R30
CHILLI SAUCE	R25
LEMON / GARLIC BUTTER	R20

Dessert

CASSATA	R40
Home made ice cream with brandy, fruit & nuts	
FULL CREAM ICE CREAM	R35
With chocolate or caramel sauce	
CHEESE CAKE	R49
Served with ice cream or cream	



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ICE CREAM PHYLLO TOFFEE Full / Half
Ice cream wrapped in phyllo, deep fried &
topped with a toffee sauce R59 / R39

BAKED PUDDING R45
Warm, homemade pudding, served with ice cream
or cream

WHISKEY DON PEDRO R35

KAHLUA DON PEDRO R38

PEPPERMINT DON PEDRO R32

AMARULA DON PEDRO R32

FANGELICO DON PEDRO R40

MILKSHAKE R28

Hot Beverages

IRISH COFFEE R32

IRISH COFFEE WITH JAMESON R45

KAHLUA COFFEE R38

FILTER COFFEE—Single R20

DECAF COFFEE R20

AMERICANO R22

CAPPUCCINO R25

ESPRESSO Single/Double

R14 / R20

HOT CHOCOLATE / MILO R25

