

## **STARTERS**

### **GREEK SALAD – R45**

Traditional salad of mixed lettuce served with feta, tomatoes, onions and cucumbers, served with a vinaigrette dressing

### **SMOKED SALMON SALAD – R55**

Locally smoked Salmon Trout wrapped around a tower of mixed greens with olive oil, cucumber, feta, tomatoes, onions and a reduced balsamic dressing

### **CALAMARI SALAD WITH CHILLI DRESSING – R42**

Succulent crumbed and fried calamari strips served on a bed of mixed salad leaves, cucumber, tomatoes, onion and a mild chilli dressing

### **CAPRESE SALAD – R42**

Fior De Latte Mozzarella, served with tomatoes, basil leaves and a balsamic dressing

### **SOUP OF THE DAY – R35**

Prepared according to fresh ingredients available  
See blackboard for today's special

## **SANDWICHES**

On home baked baguettes, served with potato wedges

### **RARE ROAST BEEF BAGUETTE – R65**

Sirloin Steak, with crispy lettuce, cucumber, tomatoes and a mustard dressing

### **HAM, TOMATO AND CHEESE BAGUETTE – R55**

Gypsy Ham, Lettuce Tomato and Cheddar Cheese

### **SMOKED SALMON AND CREAM CHEESE BAGUETTE – R55**

Smoked Salmon Trout with cream cheese, lettuce, capers and a squeeze of lemon juice

### **GOURMET CHEESE BURGER – R65**

Two Homemade beef patties served with lettuce, cucumber, tomato, melted cheddar cheese, sprinkled with deep fried onion rings. Tomato sauce on the side

## **PASTAS**

### **PENNE PUTTANESCA – R70**

Tomato based, prepared with olives, anchovies and capers with a hint of chilli. Sprinkled with pecorino

### **SEAFOOD LINGUINI – R95**

Tender Line fish, prawns, calamari strips and mussels set in a creamy sauce with a mild curry flavour

### **SPAGHETTI BOLOGNAISE – R65**

Traditional minced beef and tomato-based all time favourite

### **TAGLIATELLE CARBONARA – R78**

Rich and creamy sauce with ham, onions and garlic finished with crispy bacon bits

### **VEGETABLE TAGLIATELLE – R55**

Fresh seasonal vegetables combined in a creamy cheese sauce. Simple but delicious