



AFRICAN PRIDE

MELROSE ARCH HOTEL

JOHANNESBURG

to start

butternut, feta and rocket salad (v) honey toasted melba and crispy onions	70
march salad smoked chicken, cos lettuce, olives, avocado, mixed micro greens, sprouts, gherkins and parmesan	75
super food salad (vg) roasted sweet potatoes, popped rice, quinoa, broccoli, cranberry, mixed sprouts, coriander, avocado feta and balsamic vinegar	80
chicken soup slow cooked tomato based soup with baby root vegetables, smoked lentils and a hint of chilli	90
greek salad (v) greek salad with marinated olives, feta, red onion, mixed lettuce, cucumber, tomatoes and greek dressing	85
caprese tian (v) layered chargrilled aubergine, italian tomato, buffalo mozzarella and basil pesto with tomato coulis and basil infused olive oil	90
nicoise salad seared tuna, baby potatoes, anchovies, green beans, vine tomatoes, quail eggs and crisp croutons with mustard dressing	120
oak salad oak leaf lettuce, parmesan and garlic croutons with either: avocado and prawns (s) or grilled lemon and herb chicken	175 110
three cheese ravioli (v) mature cheddar, feta and smoked mozzarella with a vegetable veloute	95

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-kosher foods are also prepared and served on the premises.

PROKARD DINING BENEFITS APPLY



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speciality dishes

bolognese (a) minced grass-fed beef, red wine, beef jus and basil leaves	115
scottish salmon pan seared salmon, stir fry vegetables and citrus beurre blanc	220
grilled kingklip grilled with dill, sautéed onions, lemon zest and chives, crushed new potatoes and buttered baby corn	180
supreme of chicken grilled free-range chicken, leek ragout, wilted baby spinach, sautéed mushrooms, creamed potatoes and thyme velouté	155
beef fillet 220g smoked potato, roasted beetroots, caramelised root vegetables and demi glaze	260
lamb shank sautéed baby beetroot, chilli cauliflower, creamy maize meal and artisan bread	250
lamb cutlet lamb cutlet, minted apple puree, sautéed garden vegetables and crushed baby potato.	245
mushroom risotto (v) textures of mushroom risotto with dehydrated mushrooms and mushroom veloute	95

charcoal grill

choose from our selection of fine cut meats, grilled to your specifications, all our grill items are accompanied by roasted baby vegetables and one accompaniment

beef rump	300g	195
beef ribeye	500g (on the bone)	270
pork loin ribs	400g	210
beef sirloin	300g	205

accompaniments **35**

baked potato and crème fraiche and chives	pilaf rice
Steamed vegetables	triple cooked chips
creamy mashed potatoes	creaméd spinach with wild mushrooms

sauces **35**

mature cheddar	creamy wild mushroom
red wine demi-glace	spicy relish
crushed pepper	red wine mustard seed

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