

al Fiume

Riverside Restaurant



CN Contains Nuts **CP** Contains Pork **G** Gluten **P** Pescatarian **HS** High Sugar **CS** Contains Sugar **P** Poultry **CD** Contains Dairy
V Vegetarian **BF** Banting Friendly **HC** High Cholesterol **SBF** Semi Banting Friendly **AL** Alcohol

Antipasti Starters

Arancini **V CD G R65**

Risotto balls with Mushrooms, Parmesan & Buffalo Ball Mozzarella with a Truffle infused sauce.

or

Pea Soup **V BF CD AL R55**

A refreshing Soup with a combination of butter sautéed leeks, Pea, and Mint. **Served Hot or Cold.**

or

Gorgonzola Gnocchi **V G CD R79**

Potato Dumplings in a Creamy Gorgonzola Sauce.

or

Smoked Duck and Calamari **P HS R115**

Pan fried Smoked Duck and Calamari in a Ketjap Manis and Spicy Oriental Dressing with Sticky Rice.

or

Sticky Smoked BBQ Chicken and Pineapple Salad **CS HS R69**

Served on Rocket & Baby Salad Greens.

or

Smoked Duck Breast Salad **BF P R115**

Chefs Preferred starter of Smoked Duck Breast with Sesame Seeds, Mange Tout, Mung Beans, Wild Baby Rocket Salad with black Bean and Ketjap Mani Dressing.

or

Quinoa, Chickpea and Lentil Salad **H BF V GF R69**

Served with Rocket Greens, Olives, diced Tomato, Cucumber and Onion in a Honey Vinaigrette Dressing.

or

Grilled Calamari in a Spicy Sambal Dressing **P HS R115**

A perennial al Fiume favorite. Tender baby Calamari Tubes grilled and served in a Spicy Sambal dressing.

Piatto Principale Main Course

Fillet Al Fiume **SBF CD AL CS G R185**

Our renowned char Grilled and tender Fillet topped with Rocket, Parmesan Shavings and our Slowly Reduced Balsamic. **Recommend rare.** Served with Mash & seared Seasonal Vegetables tossed in Olive Oil and Butter.

Or

Lamb Rack **BF SBF HC AL CS R245**

Best Lamb Rack flame Grilled, and flavored with a hint of Chili & Thyme, Balsamic and red Wine. **Recommend medium.** Served with Potato Croquettes and seared seasonal Vegetables tossed in Olive Oil and Butter.

Or

Green Thai Chicken Curry **SBF P R95**

Tender and Succulent Chicken Breast Strips sautéed in a hot Green Chili, Coriander and Coconut milk sauce. Served with a mixture of Wild, Basmati and Brown Rice plus heat extinguishing Cucumber & Carrot Pickles.

Or

Ostrich Fillet **BF AL CS R165**

Ostrich Fillet in a delicious Red Wine, Berry and cracked Black Pepper Sauce. Served with Potato Croquettes and seared **Recommend medium to rare.** Seasonal Vegetables tossed in Olive Oil and Butter.

Or

Chicken ala Ken **CP G P CD R119**

Bacon wrapped, Butter sautéed Breast filled with, Mushrooms, Mixed Bell Peppers and a hint of Chilli. Napped with a Marsala Ricotta Béchamel Sauce served on a Bed of Linguini.

Please note that a service fee of 10% will be added to tables of 6 or more guests.

River Place Lodge, No. 18, R511, Hennops River | Reservations: 079 886 9827

Email: info@riverplace.co.za | Web: www.riverplace.co.za

Menu: Summer 2019



Twice cooked Pork Belly - Note this product contains 50% or more fat SBF HC CS CP R145

Char Grilled & Succulent, topped with a coarse Apple, Honey and Chili Chutney. Served with Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter.

Or

Tilapia Tolivor SBF P AL R135

Sautéed in Butter with a dollop of Cream, a Sprinkle of Dill, a splash of White Wine and Fresh Lime Juice with Pink Peppercorns. Served with Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter.

Or

Tilapia & Prawns CD BF P AL R245

Tilapia topped with 3 Prawns as per the Tolivor. Served with Mash & Seared Seasonal Vegetables tossed in Olive Oil and Butter.

Or

Curried Lamb Shin SBF R149

Delicious, on the bone and slowly cooked until tender. It's a hot Durban Style Lamb Shin Curry. Served with Basmati Rice and Sambals.

Or

Spicy Curried Prawn and Pineapple Penne P G R215

Perfect Penne with 6 Spicy Curried Prawns tossed in Butter with Coconut Milk and diced Pineapple.

Or

Linguini Puttanesca G R105

Linguini in an Olive, Caper, Tomato and Anchovy Sauce.

Remove the Anchovies for a Vegetarian option.

Or

Herbed Meatballs and Linguini CP G HC R95

Seriously soft and delicious Herby Beef & Pork Meatballs in a Tomato and Basil Sauce with Linguini.

Or

Pesto Gnocchi V G R95

Potato Dumplings in a Creamy Tomato Basil Pesto and Mushroom Sauce.

Or

Penne Al Fiume V G R85

Penne tossed in Olive Oil with Olives, Garlic, Cherry Tomatoes, Buffalo Mozzarella and Cracked Black Peppercorns.

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Dessert

Lemon Tiramisu V G HS CD HS R49

A twisted Classic topped with a Berry Coulis.

Or

Crème Brulé V G CD HS R49

Served with an espresso infused Lady Biscuit.

Or

Honey & Amaretto infused Semifreddo V CN AL CD R45

Served with a sweet and sour Berry Coulis.

Or

Glass of Vanilla Panna Cotta, Citrus Jelly and Chocolate Mousse V CD CS R55

Or

Fresh Seasonal Fruits and Berries served with unsweetened or Chantilly Cream V CD HS R55

Or

A Four Cheese mini Savoury Cheese Platter V G CD CN R135

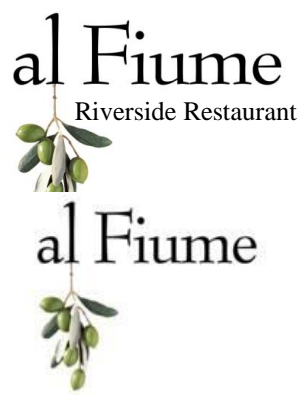
Camembert, Gorgonzola, Emmenthal and Cheddar cheeses with Olives, Fig Confit Nuts and Biscuits.

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Tempting Tantalizing Tapas Tasters

All portions served individually. Platters priced accordingly

The Tapas Menu is subject to time constraint availability

Arancini deep fried Risotto Ball with Mushrooms, Parmesan & Buffalo Ball Mozzarella with a Truffle infused sauce **R23**

OR

Gorgonzola Gnocchi Pan Poached in a Silky-Smooth and Creamy Butter Sauce **R20**

or

Smoked Duck - Mung Bean and Rocket Salad **R35**

or

Pan fried Smoked Duck and Calamari in a Ketjap Manis and Spicy Oriental Dressing **R35**

or

Sticky Smoked BBQ Chicken and Pineapple **R19**

or

Tempura Prawn with a Periyaki dip **R35**

or

Grilled Calamari in a Spicy Sambal Dressing **R35**

or

Anti Pasti **R25**

or

Char Grilled Pork Belly Bite with coarse Apple Chutney **R35**

or

Herbed Meatball in a sharp Tomato Relish **R15**

or

Hot Thai Green Chicken Curry **R27**

or

Linguini Puttanesca al Fiume **R35**

or

Mini Beef Fillet al Fiume **R35**

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