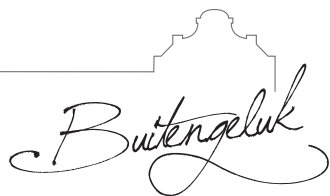


Buitengeluk



OUR LUNCH MENU



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Starters

BEEF CARPACCIO

R95.00

Marinated slivers of beef fillet with pickled shimeji, crispy capers, asparagus and gremolata.

BEEF BOBOTIE TART

R85.00

Sweet and spicy beef mince in phyllo pastry with savoury custard topping. Served with a fruity chutney.

CITRUS SALMON TIRADITO

R110.00

Orange and Fennel cured salmon topped with Avocado puree with a passionfruit, soy & honey dressing.

SPICY CALAMARI

R98.00

Pan seared calamari with red pepper, spring onion & coriander with Sriracha & lime mayo.

CAPRESE SALAD TART

R94.00

Herb pastry case filled with marinated cocktail tomatoes, bocconcini, roasted aubergine puree and basil salt.

Salads

SESAME SEED CHICKEN SALAD

R98.00

Fried chicken strips coated in a sesame seed batter, placed upon a bed of crisp salad leaves, served with tomatoes, peppers, cucumber and avo (seasonal). Accompanied by honey mustard dressing.

CAPRESE SALAD

R120.00

Mozzarella balls marinated in basil pesto, served with roasted herb tomato, avocado (seasonal), and crispy Parma ham wafers. Served with balsamic vinaigrette.

BBQ CHICKEN QUINOA & CORN SALAD

R92.00

Quinoa, black beans, corn kernels, red peppers, tomato & cucumber, with grilled BBQ chicken breast, drizzled with a coriander & lime dressing.

ASIAN RIB EYE SALAD

R98.00

Spiced, seared and sliced ribeye accompanied by pickled vegetable salad with a sweet soy dressing.

Pasta Dishes

BASIL PESTO CHICKEN PASTA

R120.00

Succulent sautéed chicken strips and baby marrow tossed with penne pasta and a creamy basil pesto sauce.

SPINACH AND SUN DRIED TOMATO PASTA

R110.00

Pasta tubes filled with spinach, sun dried tomatoes and feta, gratinated with sauce mornay and gruyère cheese, sprinkled with toasted pine nuts.

MUSSELS IN WHITE WINE

R115.00

Half shell mussels in a creamy white wine, herb sauce tossed with tagliatelle pasta.

OXTAIL CANNELLONI

R140.00

Succulent braised oxtail in a red wine and vegetable gravy encased in pasta tubes topped with a Bechamel sauce and Parmesan shavings.

Light Meals

HOMEMADE CHICKEN PIE

R105.00

Succulent chicken and vegetables in a dark gravy covered with golden puff pastry.
Served with a garden herb side salad or seasonal vegetables [please note takes 20mins to prepare].

BRINJAL MELANZANE

R96.00

Layers of grilled Brinjal, Napolitano, basil and béchamel sauce, topped with a Parmesan and Mozzarella crust. Served with a garden herb side salad.

SPINOKOPETA TART

R92.00

Spinach, dill and feta farce in a delicate phyllo pastry shell accompanied by a caper and yoghurt sauce.

BAKED CAMEMBERT

R115.00

Delicate, melting Camembert cheese flavoured with honey and thyme served with a Grape compote and toasted bread shards.

Mains

CRUMBED CHICKEN BREAST

R160.00

Tender Chicken Breast coated in breadcrumbs, topped with creamed spinach and melted mozzarella cheese.
Served with a garden herb side salad or seasonal vegetables.

BASIL PESTO CRUSTED KINGKLIP

R225.00

Grilled Kingklip topped with basil pesto, served on a bed of vegetables and noodles with a sour crème sauce.

LAMB ROGAN JOSH

R195.00

Mild, spicy lamb & tomato curry, served with basmati rice, assorted sambals and seasonal vegetables.

NORTH AFRICAN LAMB SHANK

R225.00

Lamb shanks spiced with cumin, coriander and chilli, braised in red wine and tomato base.
Served on a bed of Quinoa with a cucumber and yoghurt dip on the side.

CUMIN BRAISED PORK BELLY

R185.00

Honey apple puree, charred baby onions and sweet potato, seasonal vegetables
and a whole grain mustard jus.

250G BEEF FILLET

R235.00

Beef Fillet grilled to your specifications, on a pumpkin & thyme puree with polenta croquettes, seasonal
vegetables and a garlic Portabellini mushroom jus.

NORWEGIAN SALMON

R260.00

Seared Salmon on a base of garlic and caper new potatoes with a spinach cream, confit cherry tomatoes,
asparagus and pak choy.

Dessert

CRÈME BRULEE

R68.00

A creamy baked custard enhanced with a dash of vanilla, topped with a crunchy praline and accompanied by macerated strawberries.

PISTACHIO NUT PAVLOVA

R65.00

Crisp pistachio nut meringue disk filled with Crème Chantilly and topped with fresh seasonal fruit.

TIRAMISU SUNDAE

R70.00

Mason jar filled with layers of delicate Tiramisu; coffee soaked biscuit, chocolate shavings & toasted almonds.

CHOCOLATE MOUSSE

R65.00

Delicate chocolate mousse on a coco crumb with caramelized white chocolate ganache and honeycomb.

DARK CHOCOLATE TART

R70.00

70% dark chocolate & orange ganache encased in a crisp pastry topped with toasted coconut & raspberry.

CINNAMON BUTTERED BRIOCHE

R64.00

Toasted brioche with cinnamon sugar, custard gelato, fresh berries and passionfruit coulis.

ICE CREAM & CHOCOLATE SAUCE

R40.00

Smooth vanilla ice cream smothered in a wicked chocolate ganache.

TRIO OF ICE CREAM

R65.00

Homemade Vanilla, Chocolate & Caramel gelato, topped with salted butterscotch in a tuille basket.

CHEESEBOARD FOR 2 TO SHARE

R180.00

A selection of Hard Manchego, Semi hard Dutch goats cheese, Soft Brie and Blue mould cheese. Served with pear, rosemary & red wine jam accompanied by toasted bread shards and water biscuits.

