



SPECIALS ON THE BLACK BOARD

Patience will be rewarded with freshly prepared food.

In South Africa a service fee is not included on the bill.


We reserve the right to add a 10% service charge to tables of six people or more.

Corkage R65 per 750ml bottle - not on Clementines Wine List

Corkage R85 per 750ml bottle - on Clementines Wine List

Corkage R100 for Sparkling Wine or Champaign

We do not accept American Express or Diners.



Main Courses

Pasta / Vegetarian

Fettuccine Pesto R 85
Pasta served with Homemade Basil Pesto (Contains Nuts)

Baked Chicken Penne Pasta..... R 120
Deboned Chicken Breast, Bacon, Mushroom with a hint of Chilli in a Creamy Sauce,
Topped with Grilled Parmesan Cheese and a Small Green Side Salad

Crespelle R 120
2 Pancakes, One filled with Aubergine and the other Spinach and Cream Cheese in a
Napolitana Sauce and topped with Grilled Parmesan Cheese and a Small Green Side Salad

Fettuccini Verdura..... R 85
Fettuccini Pasta in Napolitana Sauce with Stir Fried Vegetables, Lemon Grass and Soya Sauce

Poultry

Chicken Roulade..... R 135
Crumbed Chicken Breast filled with Feta, Spinach and Pepperdew, drizzled with
Cheese Sauce served with Potato Wedges and Veggies

Chicken Pot Pie R 125
Chicken and Mushrooms in a Cream and White Wine Sauce topped with Crispy
Phyllo Pastry served with Potato Wedges and Veggies

Chicken Tikka Masala Curry R 125
Succulent tender Chicken Strips in a traditional Spicy Curry Sauce served with
Basmati Rice, Sambals and Chutney

Chicken Schnitzel R 125
Served with Potato Wedges, Veggies and Cheese Sauce

Duck Confit R 175
2 Duck legs, Oven Roasted with Vegetable Spanacopittas, Ginger Orange Sauce and
Potato Wedges



Main Courses

[NEXT](#)

Lamb

Braised Lamb Shank R 190
Served with Mashed Potato, Veggies and Gravy

Lamb Bredie R 165
Tender Lamb Casserole in Red Wine, Tomato and Rosemary served with Potatoes, Rice or Mash

Cape Malay Lamb Curry R 165
Served with Yellow Lentil Rice, Sambals and Chutney

Beef

Oxtail Stew R 175
3 Hours Slow Braised Oxtail with Red Wine, Peeled Tomato, Carrots served with Rice, Mash or Potato Wedges and Veggies

Steak Rossini 300g R 185
Fillet Steak topped with Chicken Liver in a Spicy Tomato Sauce
..... 200g R 165
served with Potato Wedges and Veggies


Cordon Bleu 300g R 185
Beef Fillet, rolled with Smoked Ham and Cheddar Cheese
..... 200g R 165
served with Potato Wedges

Beef Fillet 300g R 170
Tender Marinated Beef Fillet, Grilled and served with
..... 200g R 150
Potato Wedges and Veggies

Rump Steak 300g R 150
Rump Steak served with Potato Wedges and Veggies

We recommend Steaks be grilled Rare, Medium-rare or Medium.
We do not take responsibility for Medium-well, and Well-done Steaks.
They can loose significant weight and size in cooking process.

Sauces R 25
Pepper, Mushroom, Garlic, Cheese, Chilli Cheese, Monkey Gland, Cheese and Mushroom



Main Courses

NEXT

Pork


Grilled Pork Loin Chops R 135
Drizzled with a Creamy Mustard Sauce, sided with Veggies and Mashed Potatoes

Kassler R 140
Smoked deboned Pork Chop, Grilled with Honey Besting and served with Whole-Grain Mustard Sauce, Potato Wedges and Veggies

Fish / Seafood

Pan Fried Trout R 140
Deboned (not pin boned - main skeleton removed) Rainbow Trout, Pan Fried in Olive Oil served with Lemon Garlic Butter Sauce, Potatoes and Veggies

Grilled Sole R 175
Grilled West coast Sole served with either Lemon Butter Sauce or Tar Tar Sauce, Rice and Veggies



Side Orders


Chilli Fresh R 12

Tempura Onion Rings (6) R 20

Extra Veg R 20

Extra Potato Wedges R 20

Side Salad R 20
Lettuce, Tomato, Cucumber, Onion and Rocket





Sweet Temptations

Pavlova R 55
Homemade Meringue with Fresh Cream and Fresh Seasonal Fruit

Chocolate Orange Terrine R 55
Frozen Rich, Dark Chocolate Terrine with a Hint of Orange and Cointreau

Lemon Meringue Ice Cream Cake R 55
Layers of Homemade Lemon Ice Cream and Meringue

Rhubarb Crumble R 60
Homemade Rhubarb Crumble, served with Vanilla Custard

Homemade Traditional Sago Pudding R 55
With a hint of Coconut and served with Custard

Crème Brûlée R 55
Classic, Homemade Crème Brûlée

Vanilla Ice Cream with Chocolate Sauce R 50

Cheesecake Supreme R 55
Baked Cheesecake with Lemon and Orange Zest

Chocolate Mousse R 55

For Coffees, Liqueurs, Irish Coffee's, Dom Pedro's and Whiskeys,
Please ask your Waiter.

