

HOT STARTERS

SOUP OF THE DAY	40
TURKISH CIGARS Phyllo pastry stuffed with feta cheese, spinach and parsley and black pepper, rolled into 3 cigars.	65
CHICKEN WINGS Crispy BBQ chicken wings	45
MUSSELS Whole shell local mussels served in a creamy garlic sauce or cooked in garlic white wine and spring onions.	75
CALAMARI RINGS FRIED or GRILLED Deep fried with tartar sauce or grilled and tossed in lemon, garlic And a dash of peri peri	58
CHICKEN LIVERS Pan fried with caramelized onion, sherry, a touch of peri-peri and fresh cream	58
KATAIFI PRAWNS 2 Queen Prawns stuffed into camembert cheese, wrapped in finely shredded phyllo pastry and deep fried, topped with preserved fig	95
COLD STARTERS	
OYSTERS (wild large per oyster) w/a	28
SPRINGBOK CARPACCIO Served with parmesan shavings, wild rocket and preserved fig	74
CROCODILE CARPACCIO Served on sliced tomatoes with a dash of cranberry	74
CARPACCIO PLATTER 3 different carpaccios (warthog, springbok, crocodile)	190
SMOKED SALMON ROSTI GALETTE Layered Norwegian salmon, rosti potatoes and cream cheese	95
PRAWN COCKTAIL Cocktail prawns drenched in a seafood mayonnaise with chopped lettuce and tomato	72
BRUSCHETTA Sliced French bread toasted, brushed with olive oil and herbs, topped with tomato, onion and avocado	48

POULTRY

All dishes are served with a choice of - Either chips or baked potato or salad or vegetables or rice

BABY CHICKEN	165
600g baby chicken grilled with lemon and herb or peri peri	
CHICKEN JAZZI PEACH	155
Crumbed chicken breasts fried and topped with Roquefort sauce and sliced Peaches.	
CHICKEN LITE	130
Grilled chicken breasts served with salad or vegetables	
GRECIAN CHICKEN	140
Flame-grilled chicken breasts and topped with spinach and feta cheese	
CHICKEN SCHNITZEL	140
Crumbed chicken breasts fried and served with cheese sauce	

LAMB

PHYLLO LAMB	180
Roast lamb sliced and wrapped in phyllo pastry with your choice of mint sauce or tzatziki	
LAMB ANATOLIA	198
3 Karoo lamb chops grilled, and served with onion rings and tzatziki	
LAMB SHANK	195
Slow roasted with origanum, garlic, onions, rosemary, tomato and red wine	

GAME/VENISON

(Please note all venison is seasonal and subject to availability, rare to medium rare)

KUDU LOIN	198
Juicy flame-grilled loin of Kudu served medium rare or rare	
SPRINGBOK STEAK	240
Springbok steak flame grilled medium rare or rare	
VENISON DUO	240
Your Selection of 2 seasonal venison steaks served medium rare or rare	

STEAKS

All Steaks are served with a choice of either chips or baked potato or vegetables or salad.

GRECIAN FILLET	200g	185	300g	215
Grilled beef fillet smothered in a spinach and feta sauce				
FILLET DIANE	200g	185	300g	215
Grilled beef fillet topped with mushroom and wholegrain mustard sauce				
GARLIC FILLET	200g	185	300g	215
Beef fillet topped with fresh garlic butter or creamy garlic sauce.				
FILLET BASTILLE	200g	185	300g	215
Beef fillet in a creamy green peppercorn and a dash of brandy				
FILLET CHAMPIGNON	200g	185	300g	215
Beef fillet with garlic, mustard and sliced black mushroom				
TURK FILLETO				145
Pan-fried fillet strips with onion, garlic and mushrooms in a yoghurt sauce				
RUMP CAFÉ DE PARIS				240
420g Flame- grilled rump steak topped with our special brandy and herb butter and flambéed in brandy at your table				
RUMP n TUMBLE				245
420g Flame-grilled rump steak topped with grilled calamari rings				
T-BONE				198
500g T-bone flame-grilled				
T-BONE BORDELAISE				220
500g Grilled to your liking and served with a red wine and marrow sauce topped with a marrow bone.				
CHATEAUBRIAND DK (for two) w/a				490
650g whole fillet of beef, carved at your table and flambéed with brandy and Served with asparagus, mushrooms - medium-rare or rare				
MINI FILLET	200g			175
FILLET	300g			205
RUMP	420g			215
RUMP	280g			170

SEAFOOD

Please note all seafood items are subject to availability. Served with a choice of either chips, or baked potato, or vegetables or rice or salad.

CATCH OF THE DAY	195
Whole fresh fish grilled with olive oil and herbs.	
BEER BATTER FISH	145
Beer battered Hake deep-fried and served with tartare sauce	
KINGKLIP	188
Delicately grilled with lemon butter	
Mexicaine served in a sweet and spicy chilli, fresh pepper, mushroom and tomato-based sauce	198
Manhattan grilled and topped with creamy garlic and mushroom sauce	198
SOLE (m)	SQ
East coast sole grilled with lemon butter or crumbed and deep fried served with tartare sauce	
SOLE DE KELDER(m)	SQ
East coast sole grilled and topped with a creamy seafood sauce with mussels, Calamari and prawns	
CALAMARI RINGS FRIED / GRILLED	155
Deep fried with tartare sauce or grilled and tossed in lemon, garlic And a dash of peri peri	
PRAWN PLATTER	285
10 Medium Prawns pan grilled with lemon, or garlic butter.	
PRAWNS DE KELDER	395
5 Mouthwatering Large Black tiger prawns flame grilled, then tossed in pan with our special flavors of garlic, lemon and a dash of peri peri served with linguini or rice.	
SEAFOOD TREASURE (for 1)	685
Prawns, calamari, mussels, smoked sailfish carpaccio Filletted line fish and ½ crayfish Thermidor and rice	

SALADS

- SPICY CHICKEN SALAD** **95**
 Spicy chicken strips on a bed of salad and fried peppers with sliced mushrooms, and topped with honey and mustard dressing.
- SANDI'S SEAFOOD SALAD** **155**
 Calamari, prawns and mussels pan-grilled in a spicy sauce and tossed into a salad and topped with feta cheese.
- GREEK SALAD** **58**
 Traditional Greek salad with feta cheese and olives, rocket and lettuce

PASTA

- BEEF TAGLIATELLE** **145**
 Sliced Beef cooked in a tomato, mushroom and yoghurt sauce, served with tagliatelle
- CREAMY CHICKEN PASTA or CAJUN CHICKEN PASTA** **130**
 Butter fried chicken strips in a creamy white sauce served on tagliatelle.
 With mushrooms Or Hot and spicy chicken with tomato, onion and garlic with Cajun spices served on tagliatelle.
- SEAFOOD PASTA** **185**
 Prawns, mussels, calamari and fresh line fish poached in a tomato and herb sauce
 Served on linguini.
- BOLOGNESE** **120**
 Home-made beef mince in a hearty red sauce served with linguini.

VEGETARIAN & VEGAN

- VEGAN PLATTER** **140**
 Fried onions, sautéed mushrooms, baked potato, fried cauliflower and vegetables
- VEGETABLE JALFREZI (VEGAN)** **130**
 A meat-free curry, low in saturated fat and packed with goodness from butternut squash, cauliflower, peppers, artichokes and chickpeas
- VEGETABLE POTJIE (VEGAN)** **130**
 Seasonal vegetables in a rich tomato salsa with biriyani spices served with rice

SAUCES

BASTILLE	30
GRECIAN	30
GARLIC	30
BORDELAISE	30
MONKEY GLAND	30
DIANE	30

SIDES

CHIPS	30
ONIONS	30
VEGETABLES	30
MUSHROOMS	30
BAKED POTATO	30

DESSERTS

ICE CREAM PRALINE With butterscotch sauce and sticky nuts	45
DK CHOCOLATE BROWNIE With chocolate center, our special chocolate sauce and ice cream	55
BERRY PAVLOVA Meringue base topped with fresh blueberries and blueberry ice cream and cream	65
GRANADILLA CHEESECAKE Fridge cake topped with granadilla.	55
CRÈME BRULEE A rich custard base topped with spun sugar.	69
FRUIT SUNDAE Fruit salad, ice cream and cream	65
CHOCOLATE TORTE Thick luscious dark chocolate mousse with a biscuit base served with fresh cream	59
MALVA PUDDING A sweet pudding of Cape Malay origin. It contains apricot jam and has a spongy caramelized texture. Served with custard and ice-cream or cream.	49
ESPRESSO ICE CREAM Rum n Raisin ice-cream in a double shot of espresso, topped with chocolate shavings	49
DOM PEDRO (with amarula, bells or kahlua)	65