

## GRILLERS

SERVED WITH HAND-CUT POTATO WEDGES AND VEGETABLES OF THE DAY

200G PORK CHOPS

135



300G SIRLOIN STEAK

145



500G T-BONE STEAK

150



600G HARISSA BABY CHICKEN

125



## SAUCES

MUSHROOM & BRANDY

CHEESE & GARLIC

PEPPER

CHEESE

20

## DESSERT

LEMON CRÈME BRULEE

Served with a lemon soldier biscuit

49



BASIL PANNACOTTA

Served with berry compote

49



CHOCOLATE FONDANT

Served crème anglaise and ice cream

55



OREO CHEESECAKE

Served with caramel sauce

55



KIT KAT BAR ICE-CREAM

Served with chocolate sauce

49



CHEFS SURPRISE DESSERT

69

# Lunch Menu

 **EUPHORIA**  
GOLF & LIFESTYLE ESTATE

## BURGERS

### EUPHORIA BURGER

150g beef patty with lettuce, onion, tomato, cheese and cherry tomato chutney served with chips

79



### CHICKEN BURGER

Chicken breast with mayo, bacon, tomato, caramelised onions, lettuce and pineapple served with chips

89



## TRAMEZZINIS

### SALAMI AND MOZZARELLA WITH CHIPS

69



### SPINACH AND FETA WITH CHIPS (V)

69



### CHICKEN MAYO WITH CHIPS

79



## PLATTERS

SERVES 2

### SEAFOOD PLATTER

Calamari strips, mussels, prawn tails, crab sticks, mussels, baby octopus and hake served with chips

239



### MEATY PLATTER

4 wings, 4 meat balls, 4 mini samosas, 4 pork ribs, medium portion chips and dip

229



### BUSHVELD PLATTER

Biltong, dried wors, nachos, cheese cubes, cheese grillers, dried fruits, mixed nuts

189



## MAINS

### GRILLED LAMB CHOPS

Herb crusted lamb chops with creamy dauphinoise potatoes and sweet carrots served with a red wine jus

165



### LADIES FILLET

Served with butternut purée, crushed potatoes and a red wine jus

140



### SURF N TURF

200g rump steak topped with prawns and calamari served with green beans, dill potato wedges and garlic butter

160



### ZUCCHINI (V)

Deep fried baby marrow served with sweet chilli sauce and parmesan cheese

49



### CHEFS WRAP OF THE DAY

89



### HOT WINGS WITH CHIPS

99