

light snacks

sticky chicken samosas smoked mozzarella and sweet chilli dip	55
3 cheese and corn samosas mozzarella, emmental and cheddar with sweet corn and chive salsa	45
chicken wrap cajun grilled chicken, avocado, stir fry vegetables, grilled pineapple and honey mustard sauce (rocket)	70
beef wrap spicy beef strips , romanita tomato, avocado, horseradish mayonnaise and raita	80
ribs (200g) sticky barbeque pork loin ribs with micro salad	90
chicken wings grilled or crumbed chicken wings marinated in a chilli and lime sauce	85
gourmet burger (p) chargrilled beef burger (250g) with emmental, tomato relish, crispy bacon, hash brown, rocket and hand cut chips	135
barman's club (p) sliced roast chicken, hickory ham, bacon, gouda, tomato and rocket on ciabatta panini with sweet mustard mayonnaise	145
chicken burger free range chicken breast, charred pineapple salsa, crispy onions, dijon mustard, coriander and pickled cucumber	120

Light Meals

butternut, feta and rocket salad (v) honey toasted melba and crispy onions	70
march salad smoked chicken, cos lettuce, olives, avocado, mixed micro greens, sprouts, gherkins and parmesan	75
super food salad (vg) roasted sweet potatoes, popped rice, quinoa, broccoli, cranberry, mixed sprouts, coriander, avocado feta and balsamic vinegar	80
chicken soup slow cooked tomato based soup with baby root vegetables, smoked lentils and a hint of chilli	90
greek salad (v) greek salad with marinated olives, feta, red onion, mixed lettuce, cucumber, tomatoes and greek dressing	85
caprese tian (v) layered chargrilled aubergine, italian tomato, buffalo mozzarella and basil pesto with tomato coulis and basil infused olive oil	90
nicoise salad seared tuna, baby potatoes, anchovies, green beans, vine tomatoes, quail eggs and crisp croutons with mustard dressing	120
oak salad oak leaf lettuce, parmesan and garlic croutons with either: avocado and prawns (s) or grilled lemon and herb chicken	175 110

platters

gentleman's platter chilli beef wrap, chicken wings, masala chips and spare ribs	295
ladies platter sticky chicken wings, cheese and corn samosa, grilled chicken wrap and hand cut chips	245
library platter pork ribs, sticky wings, crumbed chicken and spicy frites	260

IMPORTANT NOTICE

(p) pork (a) alcohol (v) vegetarian (vg) vegan (sh) shellfish

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-kosher foods are also prepared and served on the premises.

PROKARD DINING BENEFITS APPLY

gourmet pastas

tossed in your choice of either penne, linguine, blackened spaghetti or julienne zucchini

twisted carbonara (p) cream, egg yolk, bacon, parmesan and ground pepper	100
bolognese (a) minced grass-fed beef, red wine, beef jus and basil leaves	115
basil and tomato roast baby onions, thyme marinated kalamata olives, sundried tomato, grilled aubergine and basil puree	85

signature dishes

scottish salmon pan seared salmon, stir fry vegetables and citrus beurre blanc	220
grilled kingklip grilled with dill, sautéed onions, lemon zest and chives, crushed new potatoes and buttered baby corn	180
supreme of chicken grilled free-range chicken, leek ragout, wilted baby spinach, sautéed mushrooms, creamed potatoes and thyme velouté	155
beef fillet 220g smoked potato, roasted beetroots, caramelised root vegetables and demi glaze	260
lamb shank sautéed baby beetroot, chilli cauliflower, creamy maize meal and artisan bread	250
lamb cutlet lamb cutlet, minted apple puree, sautéed garden vegetables and crushed baby potato.	245
mushroom risotto (v) textures of mushroom risotto with dehydrated mushrooms and mushroom veloute	95

after thoughts

cheesecake lemon and blueberry cheesecake, candied kumquats, honeycomb, honey and lavender ice cream	75
pannacotta coconut cream and lemongrass pannacotta, roasted pineapple, toasted pine nuts and coconut ice cream	80
eton mess rose meringue, soft meringue, strawberry jelly, berry puree, fresh berries, strawberry sorbet, chantilly mousse	55
cheese platter brie, camembert, smoked and original kwaito, emmental and blue cheese accompanied by preserves and homemade savory biscuits.	170
mélange of fruit seasonal variety of fruit with jelly and gels with chantilly cream	60
banana roasted caramalised banana, nuts brittle, chantilly cream, vanilla ice cream, berries, chocolate sauce	55
crème brûlée (a) with a turkish delight mousse, ginger and walnut crumble and malibu ice cream	75
lemon meringues crispy pastry case filled with lemon curd and strawberries, toasted meringues and mango sorbet	65

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