

JULY 2017

Magnolia

restaurant & cocktail lounge

CASTERBRIDGE LIFESTYLE CENTRE

— WHITE RIVER —

Menu

Seasons in Africa
ADVENTURES • HOTELS • LODGES

STARTERS

stuffed olives –

filled with ricotta, garlic and herbs,
crumbed and deep fried 55

beef fillet carpaccio –

with pecorino, rocket, mustard
and horseradish dressing 80

ostrich carpaccio –

peppered butternut, rocket and
baby onion marmalade 80

home cured salmon –

cured with fennel seed, salt and sugar, wholegrain
mustard mayo, pea, bacon and cucumber salad 85

tuna poke bowl –

ponzu marinated yellow fin tuna, seaweed, avocado,
roast sesame, cucumber and brown rice 85

tom-yum tempura prawns –

tom-yum mayonnaise, asian greens and
sugar chilli syrup 75

creamed garlic snails–

with garlic and blue cheese cream sauce
and garlic and thyme bruschetta 68

chilli salt squid –

caramelised lime and honey coated, with avocado
and chilli puree, chorizo ketchup and baby greens 70

pork belly poppers –

twice cooked with a sweet potato and chilli cream,
pickled ginger and tomato syrup 68

goats cheese, thyme and red onion tart (v) –

on crisp puff pastry rocket and beetroot salad
and truffle oil 65

SOUPS

Tuscan roast tomato soup (v) –
with garlic and basil pesto crostini 60

Local mushroom, camembert and thyme soup (v) –
olive oil and herb roasted croutons 65

ANTIPASTO

affettati misti (meat antipasto) –
parma ham, hickory ham, smoked chicken,
casalinga (salami), basil pesto, sliced pears, melon
with rocket, pickles and ciabatta bruschetta 150

vegetable antipasto –
artichokes in vinaigrette, wood fired
vegetables, olive tapenade, basil pesto,
hummus, emmenthal, grilled halloumi
with tomato crostini 115

SALADS

chopped house salad –
avocado, Danish feta, bean sprouts, croutons,
smoky bacon, creamy French dressing 85

caesar salad –
cos lettuce, croutons, parmesan,
bacon and anchovies 75

calamari salad –
grilled Patagonia calamari tubes, halloumi,
lettuce, rocket, Danish Feta, avocado and cucumber
with a naartjie infused sweet chilli dressing 105

FROM THE GRILL

served with your choice of homemade fries, basil pesto mash, jasmine rice or seasonal vegetables

	fillet 250g	rump 300g
grilled –		
finished with parsley and garlic butter	160	145
parisienne –		
rolled in peppercorns, served with Madagascan green peppercorn sauce	170	155
magnolia –		
sliced then topped with emmenthal cheese, avocado, peppadews and mushroom sauce	180	165
spare ribs (500g) –		
slow braised in a citrus broth then BBQ glazed		165
beef rib eye and bone marrow –		
250g beef rib eye with thyme and salt roast bone marrow, mushroom and green peppercorn sauce		185

GAME

kudu fillet –	
sweet potato and thyme mash, medley of seasonal mushrooms, green peppercorn sauce	175
springbok shank –	
slow roasted with juniper, cloves, nutmeg, cinnamon, and pancetta, potato and thyme mash, cherry tomato and pancetta jam	175

CURRIES

served with jasmine rice, sambals, roti and poppadom

chicken and prawn curry –	
garlic, ginger, masala and coconut cream	155
natal lamb curry "rogan josh" –	
mild lamb curry with Durbs masala, coriander and cumin	165

FISH & SEAFOOD

All our linefish is purchased from sustainable waters and is always fresh. Please note that it is subject to season and availability.

cajun grilled kingklip –

chilli, sundried tomato and zucchini tagliatelle,
avocado and lime puree and citrus butter 165

hake fillet –

grilled and stacked with pan fried spinach,
chorizo and spicy halloumi, prawn and
parsley butter sauce 155

prawn platter –

Medium Argentinian prawns, grilled with lemon,
garlic butter & peri-peri and your choice of jasmine
rice, homemade chips or creamy mash 50

CHEF'S FAVOURITES

prawn linguini –

prawns tossed with chilli, garlic, sundried
tomato, rocket, olive oil and sauvignon blanc 115

twice cooked pork belly –

sweet potato and chilli cream, baby marrow
tagliatelle, sugar ginger dipping sauce and
sesame tempura crumble 155

slow roast lamb shank –

slow braised with root vegetables and tarragon,
caramelized onion mash, toffee onions
and glazed baby carrots 175

PIZZA

All our pizza's are 100% homemade and are all served large.

margarita (v) – tomato base, mozzarella and basil 75

hawaiian – tomato base, mozzarella,
ham and pineapple 85

regina – tomato base, mozzarella,
ham and mushrooms 95

carne – tomato base, mozzarella, ham, bacon,
chorizo, mince, jalapeno, red onion, roast peppers 125

pesto – tomato base, mozzarella, basil pesto, goats
cheese, roasted walnuts, avocado and prosciutto 125

california – tomato base with buffalo mozzarella,
parma ham, avocado, rocket and balsamic
roasted cherry tomatoes 145

magnolia – tomato base, mozzarella, chicken, bacon,
feta, peppadews, creamed spinach and avocado 125

gorgonzola – tomato base, mozzarella, butternut,
gorgonzola, bacon, rocket and onion marmalade 130

lamb korma – tomato base, mozzarella, de-boned
spiced lamb, fresh coriander, mint and cucumber raita 145

prawn – tomato base, mozzarella, jalapeño,
chorizo and Cajun grilled prawns 155

salmon – oak smoked salmon, mozzarella, avocado,
rocket, crème fraîche and deep fried capers 115

mediterranean (v) – tomato base, mozzarella,
butternut, artichoke, roasted peppers, feta,
basil pesto and toasted pumpkin seeds 115

four seasons (v) – tomato base, mozzarella, bacon,
olives, sundried tomatoes, artichokes and basil 115

extras –

capers | chilli | garlic | onion 12

feta | olives | pineapple | peppers 18

bacon | mushrooms | ham | artichokes 25

chicken | salami | mince | chorizo 30

smoked salmon 55

DESSERTS

ice-cream –

served with bar-one chocolate sauce 35

choc nut sundae –

bar-one chocolate, hazelnuts, maraschino
cherries, cranberries and nougat 50

double chocolate tart –

with salted caramel ice-cream 55

spiced dark chocolate and orange fondant –

with vanilla ice-cream 55

key lime crème brûlée –

meringue shards and shortbread and thyme crumb 55

croissant, apricot “bread and butter” pudding –

with spiced anglaise 55

apple and pear strudel pie –

with cinnamon ice-cream 55

BEVERAGES

SABIE VALLEY COFFEE

normal	22
grande	30

ILLY COFFEE CORNER

Illy coffee	normal.....	25
	grande.....	35
cappuccino	single espresso	25
	double espresso	30
	add cream	4
espresso	single	18
	double	22
americano		26
macchiato		22
espresso topped with milk foam.		
magnolia frappe		28
double espresso and crushed ice-blend.		
brewed ice-coffee		28
filter coffee poured over ice.		
espresso coffee milkshake		24
espresso and ice-cream blend.		
frozen caffè mocha		34
espresso, hot chocolate and ice-cream blend.		
choc-o-chino		35
espresso and hot chocolate with milk and foam.		
rocky-chino		36
espresso, chocolate and hazelnut topped with hot milk, foam and chocolate shavings.		
caffé latte		30
flavoured latte - hazelnut vanilla.....		35
rooibos cappuccino		25
rooibos caffè latte		28
chai tea latte		28
teas - rooibos and five roses.....		18
herbal teas		20
chamomile, earl grey, english breakfast, green tea and chai tea.		
Hot Chocolate Horlicks Milo		30