

DAILY STEAK SPECIALS

Grills Station - Karan Beef
(Daily Steaks - R160.00)

*Grilled and served with Crisp Onion Rings,
Charred Jam Tomato and Rustic Fries*

T-Bone Steak (500g) | Rib Eye Steak (300g) | Sirloin Steak (300g)



MEDITERRANEAN TABLE

R80.00 Starter Portion | R135.00 Main Portion
Meze Table filled with Smoked Meats, Fish, Cold Cuts, Pâté and Dips,
Salad Bar with Mediterranean Grilled Vegetables.

SOUPS

R55.00

FRENCH BROWN ONION SOUP

Topped with Gratinated Brie Cheese Baguette.

SEAFOOD AND GRILLED CORN CHOWDER

Served with Herbed Puff Pastry Swirls.

HOT STARTERS

R75.00

GRILLED PRAWN MEAT BRUSCHETTA

Topped with a Lemon Cream and Gratinated with Mozzarella on a bed of Roast Zucchini
accompanied with Micro Greens.

PAN-FRIED FALKLANDS CALAMARI AND CAPERS IN BROWN BUTTER

Served with Cherry Tomato and Green Olives Salad, topped with Fresh Green Herbs.

GRILLED HALLOUMI SERVED ON A BED OF SAUTEED SPINACH

Topped with Fried Capers and served with Red Bell Pepper Puree and an Onion Marmalade.

PAN FRIED VEAL SCALLOPINI SERVED ON ANGEL HAIR PASTA

With Porcini Mushrooms, Snow Peas, Cherry Tomato and a Lemon Cream Sauce.

WEST COAST MUSSEL POT

Cooked with Delicate Fresh Herbs, a Hint of Garlic, a Jigger of Dry White Wine and
Finished with Cream. Served with Continental French Fries.

PASTA DISHES

R95

LINGUINI ALLA CARBONARA WITH FRIED PANCETTA

Topped with Shaved Parmesan Cheese.

PENNE PASTA ON A BED OF TOMATO AND HERB RAGOUT

With Roasted Garlic and Pecorino Cheese. (V)

CHICKEN BREAST, MUSHROOM AND PECORINO CHEESE GNOCCHI

Topped with a Dill Cream Sauce

VEGETARIAN MAIN COURSE

R90

CASHEW NUT, SPINACH AND MOZZARELLA PARCEL

Served on Tomato Ragout with Sautéed Green Beans and Red Kidney Beans.

BUTTON MUSHROOM AND GORGONZOLA

Gratinated with Mozzarella Cheese, Red Wine Onion Marmalade, Origanum,
Fresh Herbs and Torn Bread Croutons.

SLOW COOKED RED MEAT

R160

SLOW COOKED LAMB SHANK

Served with Buttery Mashed Potato, Root Vegetables, Poached Spinach and Lamb Jus.

BRAISED SHORT RIB OF BEEF

Served with Creamed Potato Bake, Butternut Mousse,
Button Mushrooms and a Rich Red Wine Jus.

CHICKEN DISHES

R155

ROAST CHICKEN THIGHS

Served with Sicilian Caponata, Broccoli Florets and Sautéed Potatoes.

CHICKEN BREAST AND PEA RISOTTO

With Basil Pesto Cream and Shaved Parmesan Biscuit Crumble.

SPECIALITY DISHES

R165

BEEF FILLET MEDALLION

With Grilled Porcini Mushrooms, Asparagus Spears, Mushroom Shaped Potato served with a Rich Deep Bordelaise Sauce.

MILANESE PANÉED PORK CUTLET

With Ratatoulie, Cherry Tomato and Fondant Potato and a Tomato and Olive Sauce.

SPRINGBOK LOIN IN A GREEN PEPPERCORN SAUCE

With Cinnamon Carrots, Spiced Date and Apricot Compote and Barley-Chick Pea Timbale

FISH DISHES

R165

GRILLED KABELJOU PUTTANESCA (CHERRY TOMATO, CAPERS AND OLIVES)

Served with Grilled Zucchini, Mashed Potato and Balsamic Reduction.

SOLE THERMIDOR

Grilled Sole topped with Butter Poached Prawn Meat, Cheese Sauce Gratinated with Parmesan, Pomme Chateaux, Asparagus and Trout Roe

GRILLED LARGE TIGER PRAWNS

Served with Lemon Rice, Grilled Buttered Vegetables with a Garlic Peri Peri Sauce.

DESSERTS

R60

VANILLA PANNA COTTA

An Italian Panna Cotta Infused with Vanilla, on Pistachio Sponge,
Vanilla Tuille and Raspberry Gel.

FRESH BERRIES CITRUS LEMON TARTLETS

Tangy Lemon, Strawberry Paste, Cream Cheese Mousse and Fruit Creations

DULCEY CARAMEL AND CHOCOLATE TART

A Sweet Caramel Centre topped with Belgian Ganache, Sweet Pastry set on Caramel,
Passion Fruit and Chocolate Gel and Chocolate Ice Cream.

STRAWBERRY CHEESECAKE DELIGHT

Strawberry Cheesecake Slice topped with Strawberry Jelly, Mixed Berry Paste,
Red Velvet Meringues, Raspberry Cream and Macaroon.

BAKED HOT CHOCOLATE LAVA PUDDING

Served with Banana and Caramel Spring Rolls, Crème Chantilly and Crème Anglaise