

Rafters Restaurant

Storms River Village

Welcome and Bon Appetit!!



BREAKFAST

Eggs on Toast: Fried eggs or creamy scrambled eggs on white or whole wheat toast served with tea, coffee or juice. R44

Three (Free Range) Egg Omelette: Fluffy omelette, prepared with fresh garden herbs and your choice of two fillings: mushrooms, cheese, bacon or tuna (extra fillings at R10 each). R49

Lumberjack Breakfast: Two eggs, bacon, sausage, grilled tomato, beans, toast, homemade jams and a medium juice. R75

Lumberjill Breakfast: (a little less than Jack's) One egg, sausage, grilled tomato, toast, homemade jams and a small juice. R65

Health breakfast: (V) Seasonal fruit, crispy muesli, Bulgarian yoghurt, drizzled with honey and a sprinkle of granola. R55

JUNIOR MENU

Hot Dog: Served with a side helping of potato wedges, a salad garnish and our special hot dog sauce
Single: R46 **Double:** R52

Chicken nuggets: Served with a portion of potato wedges, a salad garnish and tomato sauce. R49

Spare ribs: 200grms of prime pork rib basted in our secret sauce, prepared until succulent and tender. Served with potato wedges, and side salad R65

Pasta with cheese/Tomato sauce: Freshly prepared pasta with a choice of cheesy sauce OR chicken and mushroom sauce. Served with a portion of daily veggies. R42

SALADS

Lollies' Green Salad (V): A selection of organically grown local salad greens with tomato, olives and feta cheese. **Large R75 Medium R62**

Thai Chicken Salad: Moist strips of succulent chicken breast lightly pan fried in a sweet chilli sauce. Served on a bed of fresh salad greens **R79**

Smoked Salmon Salad: Delicious smoked salmon on bed of salad greens grown locally and delivered fresh daily. **R85**

Calamari Salad: Tender rings of local crumbed calamari with lemon and hint of garlic, served with crisp lettuce. **R75**

LIGHT MEALS

Soup of the day (V): Our delicious homemade soup served with freshly baked bread.....always vegetarian friendly. ask your waiter **R55**

Rafters Wrap (V): Smoked salmon, cream cheese, cucumber, tomato, capers and peppadew wrapped and ready to enjoy! **R78**

OR Smoked chicken, cucumber, tomato & pineapple. **R75**

Toasted Sandwiches: Triple decker toasted cheese and Tomato **R62**

Triple decker toasted Chicken Mayonnaise **R62**

Triple decker Ham, Cheese & Tomato **R62**

On whole wheat or white bread with a helping of potato wedges and salad garnish.

Woodcutter's Platter: Local cheeses, homemade preserves, paté, pickles, olives, crackers and our homemade baked bread. **R110**

Mini Cheeseboard (V): A selection of cheeses, served with little Karoo olives, peppadews and crackers **R78**

STARTERS

Soup of the day (V): *Our delicious homemade soup served with freshly baked bread.....always vegetarian friendly, please ask your waiter for today's special.* R55

Pâté with Home baked bread: *Our daily-baked bread served with homemade paté of the day.* R59

Starter Salad (V): *Farm fresh greens grown in our village by Lollies Muller...with olives, feta, tomatoes and seasonal produce.* R65

Garlic & Herb Roll (V): *Our home baked roll with butter, garlic and herbs* R22

MAIN COURSES

Fish Dishes...

Hake and Wedges: *Deep fried hake in a golden batter...potato wedges & salad garnish.* R89

Line Fish of The Day: *Ask your waiter for seasonal availability. Locally caught line fish (SASSI green code) served with a green salad, basmati rice OR pan fried potato wedges OR a selection of our seasonal vegetables.* R140

Prawn Curry: *A combination of coconut, tomato, spices and mild chillies. Served with basmati rice and a side salad.* R118

Calamari Rings: *Tender rings of local crumbed calamari with lemon and a hint of garlic. served with veggies of the day or wedges & salad.* R110

King Prawns: *Perfectly fried... 6 seasoned, pan fried whole prawns in butter, garlic, fresh lemon juice. Served with basmati rice and wedges or salad.* R130

Vegetable Platter (V): *A selection of seasonal vegetables, lightly crumbed mushrooms and a plump baked potato with grated cheese / cottage cheese and a side salad.* R105

Salomé's Chicken Curry: *Juicy portions of chicken, slowly simmered in a mildish curry sauce with herbs and spices. Served with seasonal vegetables & fragrant basmati rice.* R110

Tsitsikamma Special Spare Ribs: 400 / 600 grams of prime pork ribs, slow roasted until tender and succulent. Basted with our secret sauce, served with potato wedges and a side salad.

400gr R130 600gr R180

Phumla's Lamb Shank: Karoo lamb shank, lovingly simmered to perfection in a clay tagine, seasoned with garlic, rosemary, herbs and spices. Served with creamy mashed potato and fresh seasonal vegetables. R165

Real Rafters Burger: 100% Nguni beef patty topped with tangy cheddar cheese, sliced tomato, lettuce and onion. Served with potato wedges, a side salad and our secret barbecue sauce. R88

Double Burger: As above but more! R105

(Chickpea & Lentil patty vegetarian option available) R75

Huguenot Beef Pot: Our Afro-French dish...prime cubed South African beef, simmered slowly in red wine with garlic, bacon, chopped apricots and tomatoes, and served with basmati rice and vegetables of the day R150

Ostrich Bobotie: A traditional Cape Malay dish...prime, minced ostrich with spices, a hint of garlic & dried apricots baked with a cream and egg topping. Spicy, but not too hot. Served with seasonal vegetables & Basmati rice R130

Desserts

And one or two other bits to end off the evening!

Ice Cream and Hot Choc Sauce: The old favourite!! Creamy vanilla ice cream with our secret chocolate sauce. R48

Chocolate Brownies: Decadent chocolate pecan nut brownies, with a hot chocolate sauce. Served with a scoop of vanilla ice cream R65

Traditional Malva Pudding: Maybe the most famous of all South African desserts...a baked pudding with a caramel topping...served with creamy custard. R60

Baked Cheese Cake: Salome's secret recipe...creamy cheese cake with a butter crust. R55

Fresh Fruit Salad: Seasonal fruit sourced locally. Served with vanilla custard or a scoop of ice cream. R55

The other goodies...

Cheese Board: *An assortment of local cheeses by served with preserves, home-made paté, and crackers...
Rounded off with a wee drop of Muscadel.* *R110*

Dom Pedro: *A South African “staatmaker”...made with ice cream and whisky. Somewhere between a
drink and a dessert!* *R65*

Kahlua or Amarula *R70*

Pot Still Brandy (Cognac): *A dram of fine South African brandy, traditionally distilled in a copper
pot still, served with a single espresso* *R80*

Bon Soir, Guten Nacht, Good Night, Lekker Slaap, Boa Noite

& thank you for visiting us!

Gratuities

It is customary in South Africa to award waiters with a 10-15% tip for excellent service. At the Armagh we divide gratuities amongst all restaurant staff. We trust that your service was of a high standard and that we will be afforded the opportunity of serving you again in the future.

Drinks & Hot Beverages

<i>Ceylon Tea (pot)</i>	<i>R18</i>
<i>Rooibos Tea (pot)</i>	<i>R18</i>
<i>Herbal Teas: Green, peppermint, chamomile (pot)</i>	<i>R20</i>
<i>Coffee</i>	<i>R20</i>
<i>Latte</i>	<i>R24</i>
<i>Cappuccino</i>	<i>R22</i>
<i>Espresso: Single</i>	<i>R16</i>
<i>Double</i>	<i>R22</i>
<i>Tsitsikamma Crystal Spring Water: 500ml / 1litre</i>	<i>R16 / 25</i>
<i>Milkshakes: Chocolate, Vanilla, Strawberry, Banana</i>	<i>R37</i>
<i>Sodas: Coke, Fanta, Sprite, Coke Light / Zero</i>	<i>R18</i>
<i>Tizers: Grapetizer, Appletizer red / white</i>	<i>R20</i>
<i>Mixers: Lemonade, Ginger Ale, Tonic water, Soda water, dry Lemon, Coke</i>	<i>R15</i>
<i>Beer: Amstel Lager, Castle Lager, Castle Lite, Black Label, Windhoek Lager</i>	<i>R22</i>
<i>Windhoek Draught</i>	<i>R24</i>
<i>Cider: Savanna Dry, Savanna Light</i>	<i>R24</i>
<i>Liqueurs: Amarula, Kahlua coffee Liqueur, Jägermeister</i>	<i>R35</i>
<i>Specials: Dom Pedro with Kahlua (Single / Double)</i>	<i>R70 / 85</i>
<i>Dom Pedro with whisky (Single / Double)</i>	<i>R70 / 85</i>
<i>Irish Coffee with Irish Whiskey (Jamesons)</i>	<i>R48</i>
<i>Spirits: Brandy, Vodka, Gin, Whisky</i>	<i>R17</i>
<i>Irish Whiskey, Potstill Brandy (single / double)</i>	<i>R45 / 79</i>
<i>Muscadel, Medium Cream Sherry</i>	<i>R20</i>