

SALADS

TABLE:
Mixture of seasonal fresh garden greens R47
Just a mini portion? R27

GREEK:
Calamata olives, feta cheese and our mix of salad greens R59

WILD

SPRINGBOK CARPACCIO:
Wafer slices of springbok fillet, served with shavings of parmesan Cheese and wild rocket R68

FOCACCIA

ROSEMARY:
Olive oil and garlic R29

SUN-DRIED TOMATO:
Black calamata olives, olive oil and garlic R37

ANCHOVIES:
Anchovies, olive oil and garlic R47
Add extra toppings for variety

BEEF

PAN ROASTED FILLET:
200g, served with seasonal vegetables and finished with a red wine reduction sauce R135

DUTCH MELT FILLET:
200g, prime fillet, smothered in tangy Dutch sauce & topped with mozzarella cheese R150

FLAMBÉ TIPSY STEAK:
Rump flambéed with brandy, smothered in garlic, served with tomato, onion and veg
200g - R130
400g - R165

RUMP STEAK:
Pan fried with black pepper & thyme or basted with BBQ
200g - R110
400g - R150

SURF & TURF:
200g rump steak served with battered calamari and your choice of sauce R130

PORK

PORK BELLY RIBS:
Slow cooked in our house marinade, these fall off the bone. Your choice of honey Apricot or traditional BBQ R165

EISBEIN:
Pickled hock of pork, pre-cooked slowly for hours, then served crispy from the oven. Your choice of honey apricot or traditional BBQ basting R150

WILD THINGS

OSTRICH:
300g garlic marinated steak. Pan roasted with cracked black pepper, drizzled With a red wine reduction & a dash of country mustard served on a bed of veg R158

KUDU:
300g wine marinated steak. Pan roasted served with red wine reduction on a bed of veg R158

CHICKEN

CHICKEN CORDON BLEU:
2 filleted chicken breasts, stuffed with smoked ham & cheddar cheese. Crumbed and deep fried. Served with cheese or mushroom sauce R98
Half - R76

SLOW COOKING

LAMB PIE:
Lamb knuckle, slow cooked in red wine and cumin, flavours of Marocco. Topped with made to order freshly baked puff pastry crust. R98

OXTAIL POTJIE:
Comfort food. Very slowly cooked, meat falling off the bone R130

SOUP

CHEF'S DAILY SELECTION:
Chef's soup served with seed loaf bread R47

FISHY FARE

KWAITO CALAMARI:
Spicy Cajun battered calamari, deep fried to perfection R49

SCAMPI:
Prawn tails, coated in seasoned crumbs, and served with home made tartare sauce R49

FISH CAKE:
A pattie of hake and smoked salmon, served with a fresh salad R44

OTHER

BOBOTIE SPRINGROLL
Serving of 3, traditional Cape Malay style sweet mild curried ground mutton, with a Honey apricot dipping sauce R49

CHICKEN LIVERS SHU SHU:
warm mix of peri peri spices, flambéed with a dash of brandy, served with seed bread R46

CAMEMBERT & FRUIT PRESERVE:
Deep fried camembert coated in crumbs, served with a crisp rasher of bacon R58

SEA GIFTS

PRAWNS:
Plumb large black tiger prawns, flash cooked in your choice of sauce Half 6's - R155
Full 12's - R260

SOLE MEUNIERE:
Medium size west coast sole, with an extra splash of white wine and capers R165

KOWIE FRESH LINE FISH:
Catch of the day (on availability). Served with your choice of sauce: lemon, garlic or Portuguese R110

FISHERMANS COMBO:
Fresh line fish topped with crumbed calamari, served with home made tartare sauce and a choice of lemon, garlic or spicy Portuguese R130

CALAMARI:
Strips of tender calamari, deep fried in gentle Cajun spiced batter R97

CURRIES

CHICKEN AND SHRIMP:
Medium heat: yellow Thai curry, using apple, honey & chilli, blending chicken fillet And shrimps, served with sambals R98

LAMB KNUCKLE:
Mild heat: authentic red Indian curry, of deboned lamb shank. Served with sambals R108

VEGETARIAN

PINEAPPLE CURRY:
Medium heat: yellow Thai curry. The sweetness of this locally grown fruit balanced with chilli. Served with pompadum & sambals R78

ROCKET & BLUE CHEESE:
Tagliatelle tossed in Amarula and Frangelico butter sauce, with wild rocket R78

PIZZA

MARGARITA: cheese & tomato R49
IGREEKI: sliced tomato, olives, feta & black pepper R65
HLAZA: spinach, feta & mushrooms R75

INKUKU MAYO: chicken, bacon & mayonnaise R79
INKUKU BBQ: BBQ base, chicken, bacon & sliced onion R76
INKUKU KZN: curried chicken, banana & chutney R70
INKUKU STINKI: chicken, mushrooms & loads of garlic R74
SHU SHU: peri peri chicken & garlic R65

LAGOONA: ham & pineapple R65
CENTURION: salami, ham & mushrooms R75
MUSTANG: Russians, ham, salami, garlic, onions, mushroom & green pepper R92
HURRICANE: bacon, feta & spinach R78
SOMBREIRO: ground beef, chilli, green pepper & onions R85

ITJIWA: shrimp, bacon & onion R65
KOWIE TIDES: mussels, garlic & fresh sliced tomato R68

ALL MAINS ARE SERVED WITH A CHOICE OF:
French fries, potato wedges, baked potato, home made mash, white rice, turmeric rice, Side salad or vegetables of the day