

TUMBLE DOWNS

Café & Restaurant



Your hosts, Werner & Michèle Jacobs

P.O Box 659, Howick, 3290, KwaZulu-Natal

Tel/Fax 033-3308099 Cell 082 802 2837

E-Mail info@tumbledowns.co.za

Website www.tumbledowns.co.za

Starters

Home-made Soup of the Day R47.00

Wholesome and flavoursome. Made with the freshest of ingredients and served with health bread

Grilled Camembert with Brandy Figs R54.00

Camembert in sesame seed crumbs, grilled and served with toasted ciabatta and brandy fig preserve

Prawn & Pepperdew Skewer on Asia Slaw R57.00

2 mini prawn & pepperdew skewers served on a bed of cabbage salad with roasted seeds & Asian dressing

Mussels Napolitanna R66.00

Pan-fried mussels in white wine & spiced tomato sauce served with mozzarella toasties

Escargot & Brie Phyllo Parcels R52.00

Two mini phyllo parcels stuffed with garlic escargots and brie. Served with a simple tartare sauce

Devils on Horseback R53.00

Prunes stuffed with grilled chicken livers, rolled in bacon and served with a preserved ginger glaze

Shredded Duck & Vegetable Springrolls R58.00

Slow roasted duck and mixed vegetable springrolls served with pineapple chilli dipping sauce

Starter Salads (For one)

French Salad R44.00

Fresh garden salad base with onion rings and croutons

Greek Salad R49.00

Fresh garden salad base with olives and feta cheese

Roquefort Salad R48.00

Fresh garden salad base with onion rings and crumbed Roquefort cheese

Light Meals

Bean & Tomato Medley with Cauli Mash R76.00

A creamy medley of beans and tomatoes sautéed in garlic and wholegrain mustard served with cauliflower mash

Thai Beef Salad R89.00

Beef fillet strips marinated in honey, garlic, chilli, soy and ginger served on a bed of garden salad with sesame seeds and peanuts

Calamari and Crouton Salad R84.00

Fresh garden salad topped with lightly crumbed calamari & golden croutons and served with a simple granadilla dressing

Sweet & Sour Lamb in Phyllo Basket R94.00

Slow-roasted leg of lamb marinated in a sweet and sour sauce and served in a crispy phyllo basket

Stuffed Calamari Tube with Prawn Noodles R110.00

Calamari tube stuffed with medley of julienne vegetables served on a bed of creamy prawn noodles & crumbed feta

Chicken, Mushroom & Litchi Hot Pot R87.00

Hot pot of Portuguese spiced chicken strips in a creamy mushroom & litchi sauce with crispy phyllo topping. Served with side salad

Glazed Pulled Pork with Sweetcorn Fritters R93.00

Fine strips of slow-roasted, ginger glazed pork roast on sweetcorn fritters and topped with crème fraiche

** Please note that any specific requests,
changes to the menu items or extras ordered
will be charged for accordingly.*

Main Meals

Herb Crusted Lamb with Whisky Sauce R142.00

Two grilled lamb chops with herb crust, served with a potato cake and whisky pesto cream sauce

Malay Chicken Roulade R116.00

Rolled chicken fillet with mango, spinach and bean sprouts, grilled and served with a lightly spiced Malay sauce

Artist Café Chicken R122.00

Chicken breast crumbed in ginger biscuits, cooked to perfection and served with a creamy blue cheese sauce

Prawn & Chicken Curry with Peanut Chutney R129.00

A classic! Flavoursome and aromatic this curry is served with lemon herb rice accompanied by pepper salsa and roasted peanut chutney

Cajun Dusted Hake Fillet & Seafood Sauce R138.00

Hake fillet delicately dusted in Cajun spices served stacked with mozzarella slices and topped with a creamy prawn & mussel sauce

Pork Steak with Apple and Mustard R127.00

Marinated pork neck steak served on a bed of apple and almond mash with a honey & wholegrain mustard sauce

Spinach & Feta Cannelloni with Tomato Pesto R95.00

Pasta cannelloni shells filled with a rich feta and spinach sauce, covered in garlic cream and mushroom duxelle topped with tomato herb pesto. Served with side salad

Ginger Kingklip in Pastry (min. wait 30mins) R136.00

Kingklip and sweet ginger butter baked in a puff pastry crust and served with parsley cream sauce

** All menu items are prepared in a kitchen environment in which eggs, nuts and seafood are available – if you have any allergies to such items the onus is on the patron to ensure the waitron is correctly informed!*

Main Meals

Moroccan Curry with Butternut & Chickpeas

Lightly spiced curry with Moroccan spices, roasted butternut cubes and chickpeas. Served with citrus cinnamon rice and tomato salsa.

- Beef **R118.00**
- Vegetable **R98.00**

Duck Breast with Orange Sherry Syrup **R153.00**

Pan-fried duck breast served on cauli mash & sautéed spinach and mushrooms. Glazed with sherry, orange & ginger syrup.

Beef Fillet Stack

80g beef fillet medallions stacked with bacon, mushrooms and potato wedges and served with a rich three cheese sauce

- Double Stack **R140.00**
- Triple Stack **R166.00**

Grilled Beef Steaks

Simple! Your choice of cut served with either an *Herb & Biltong Sauce* or *Brandy Pepper Sauce*

- 300g Rump **R158.00**
- 250g Sirloin **R144.00**
- 200g Fillet **R157.00**

Extra Sauce **R22.00**

Any of the main course sauces ordered as an extra to a meal

Extra Vegetables **R20.00**

Portion of grilled vegetables ordered as an extra to a meal

Cauli Mash **extra R8.00**

Substitute the starch served with your meal with Cauli Mash

Desserts

Cheese Cake

R47.00

Lemon fridge cheese cake served with cranberry & strawberry coulis

Chocolate Fondant (min. wait 30mins)

R57.00

Hot baked chocolate dessert cake with Lindt chocolate centre, served with whipped cream – delicious!

Amarula Pannacotta

R48.00

Chilled crème dessert smothered in Amarula cream

Fallen Chocolate Soufflé with Chocolate Cream

R52.00

Cooled chocolate soufflé topped with chocolate mousse and whipped cream, decadent!

Home-made Nougat Ice Cream

R49.00

Home-made ice cream and crumbed macadamia nut nougat with caramel sauce

Crème Bruleé

R45.00

Baked cream custard dessert with a crisp toffee glazed topping, simple pleasure.

Hot Apple & Cherry Cup (min. wait 25mins)

R46.00

Warm apple, citrus and black cherry cup with crispy granola topping served with whipped vanilla cream

** All menu items are prepared in a kitchen environment in which eggs, nuts and seafood are available – if you have any allergies to such items the onus is on the patron to ensure the waitron is correctly informed!*