



## WINTER LUNCH MENU 2019

### SOUP

#### SOUP DU JOUR (V)

Inquire about our chef's specialty soup of the day

R55

### STARTERS

#### PARMESAN AND TRUFFLE GNOCCHI (V) (N)

Potato dumplings in a creamy parmesan cheese cream served with dried cherry tomatoes and truffle oil

R90

#### FRITTO MISTO

Crispy fried seafood with red chili aioli and Kewpie mayonnaise

R110

### SALADS

#### CLASSIC CAESAR SALAD

Crisp Romaine lettuce, parmesan shavings and crunchy herbed croutons, boiled egg and anchovy dressing

R90

#### GARDEN SALAD (V)

Crisp mixed lettuce leaves, cherry tomatoes, cucumber, green beans, green onions, red onion, carrot ribbons and Danish feta

R75

#### COBB SALAD

Pulled chicken breast, cherry tomatoes, avocado, boiled egg, grilled bacon, green onions, crisp lettuce, Marie Rose dressing

R75

#### SMOKED CHICKEN AND PINEAPPLE SALAD

Mixed lettuce, rocket, cherry tomatoes, cucumber, Kalamata olives, smoked chicken, pineapple and toasted pumpkin seeds with a smoked paprika balsamic dressing

R90

### LIGHT MEALS

Served with either a side salad or pommes frites

#### OPEN SALMON AND CREAM CHEESE SANDWICH

Smoked salmon, lemon cream cheese, rocket and caper berries served on toasted rye bread

R120

#### CLUB STACKER WITH CHICKEN PASTRAMI AND BACON TOMATO RELISH

Chicken pastrami, bacon, avocado, mature cheddar, egg and crisp lettuce on three layers of your choice of toasted white or brown bread

R120

#### GRILLED BEEF WRAP WITH ONION MARMALADE AND PICKLES

100g of grilled beef fillet, peppery wild rocket, onion marmalade and gherkins with a drizzle of whole grain mustard mayonnaise in a toasted flour tortilla

R135

#### GRILLED CHICKEN WRAP WITH MANGO SALSA

Pulled chicken breast, mixed lettuce, avocado, rocket and mango salsa with a dollop of crème fraîche in a toasted flour tortilla

R130

#### SALAMI AND ROASTED RED PEPPER RELISH

Salami, red pepper relish with wild rocket, cucumber ribbons with whipped feta

R120

### MAINS

#### CHEESE BURGER

Caramelised onion, gherkins, cheddar cheese, crisp lettuce, tomato relish on a seeded burger roll with rustic fries

R140

#### GRILLED BEEF FILLET

Creamed potato, baby carrots and sautéed mushrooms with red wine jus

R260

#### GRILLED BEEF SIRLOIN

Matured sirloin steak and sautéed forest mushroom sauce served with rustic fries and herbed butter

R175

#### PASTA ARRABBIATA (V)

Red chilli, charred cherry tomatoes, Kalamata olives and garlic in a rich tomato sauce finished with chopped parsley and parmesan cheese

R75

#### PANKO CHICKEN STRIPS

Crisp chicken strips served with sweet chilli aioli and rustic fries

R90

#### PASTA PESTO (V) (N)

Basil pesto with black olives and sun-dried tomatoes finished with parmesan cheese

R90

#### THAI GREEN CURRY (V)

Green curry coconut cream with roasted vegetables, basmati rice and coconut chutney

R90

#### CHICKEN PENNE

Dried tomatoes, sautéed mushrooms and crème fraîche in a parmesan cream

R90

#### PAN-FRIED LINE FISH

Grilled line fish with rosemary baby potatoes, oven dried cherry tomatoes and lemon beurre blanc

R225

#### SEAFOOD PASTA

Prawns, calamari, mussels and line fish in a parmesan and thyme cream finished with a coriander and lemon pesto

R195

### DESSERTS

#### STICKY TOFFEE PUDDING

Served with vanilla ice cream and caramel anglaise

R65

#### BANANA AND TOFFEE SUNDAE (N)

Vanilla ice cream with banana cream cheese puree and toasted almond crumbs

R65

#### ESPRESSO CRÈME BRÛLÉE (N)

Caramelised sugar crust with orange almond biscotti

R65

#### CHOCOLATE BROWNIE SANDWICH

With berry coulis and caramelised popcorn

R65