

Wicker Woods

Main Menu

Antipasti

Served with bruschetta

Aubergines	R28.00
In an extra virgin olive oil and lemon marinade	
Artichokes	R32.00
In an extra virgin olive oil and lemon marinade	
Mushrooms	R24.00
In a soya and olive oil marinade with mixed herbs	
Beef Carpaccio	R59.00
With a fine spread of crushed garlic and drizzling of lemon, balsamic reduction and extra virgin olive oil	
Springbok Carpaccio	R59.00
Drizzling of balsamic reduction and extra virgin olive oil with grating of parmesan	
Hummus	R30.00
A delicious Mediterranean dip of chickpea and tahini paste	
Marinated Peppers	R35.00
In a vinaigrette and extra virgin olive oil	
Olives	R25.00
Locally grown black mission olives	
Parma Ham	R59.00
A finely sliced, cured Italian ham	
Italian Salami	R38.00

Salads

Caprese Salad	R45.00
Drizzled with basil pesto and extra virgin olive oil	
Italian Green Salad	R38.00
Topped with shavings of parmesan and drizzled with a balsamic reduction and extra virgin olive oil	
Salmon and Avocado Stack	R55.00
On a bed of fresh garden greens with a lemon cream	
Chef's Seasonal Salad	R48.00
Enquire with your waitron as to the evening's selection	
Prawn and Avocado Salad	R70.00
Queen prawns in a sweet chilli marinade served on a bed of fresh garden greens with plum tomatoes, cucumber and rocket, drizzled with a balsamic reduction and extra virgin olive oil	

Soups

Tomato and Gorgonzola Soup	R39.00
Tomato soup topped with extra gorgonzola and a drizzling of basil pesto	

Minestrone R39.00
A traditional Italian soup of vegetables and penne, sprinkled with gratings of parmesan

Warm Starters

Crumbed Brie R48.00
2 Wedges of crumbed brie drizzled with balsamic and apple reduction

Teriyaki Prawns R75.00
Queen prawns in a sweet and mildly spiced marinade served with spicy Asian noodles

Chicken and Spinach Spring Rolls R48.00
With a creamy mushroom sauce

Calamari Strips R55.00
Lightly crumbed calamari strips served on a bed of fragrant Jasmine rice with a pesto dipping sauce

Salmon Latke R59.00
Smoked Norwegian salmon served on a potato latke and topped with a poached egg

Chicken Livers R49.00
Paprika, garlic, olive oil or peri-peri

Pizza

(Gluten-free bases now available)

Uno R80.00
Balsamic roasted cherry tomatoes, garlic, ricotta and mozzarella topped with fresh wild rocket

Due R95.00
Marinated mushrooms, artichokes, mozzarella, Italian salami and basil pesto

Tre R110.00
Marinated mushrooms, caramelised onions, avocado, mozzarella and parma ham

Quattro R80.00
Anchovy fillets, capers, chillies and mozzarella

Cinque R100.00
Springbok carpaccio, green figs, brie and mozzarella

Sei R90.00
Marinated peppers, olives, sun-dried tomatoes, asparagus and mozzarella

Sette R65.00
Italian salami on a base of mozzarella and gouda

Otto R120.00
Teriyaki prawns, caramelised onions, garlic and mozzarella topped with fresh wild rocket

Nove R120.00
Strips of tender beef, mozzarella, feta, garlic, marinated peppers, marinated mushrooms, fresh wild rocket and a drizzling of balsamic reduction

Dieci R115.00
Strips of Cajun chicken in a sweet chilli marinade, mozzarella, garlic, marinated peppers and avocado

Undici R120.00
Slow cooked lamb shank, caramelised onion, garlic, feta, mozzarella with a sweet and minty balsamic reduction and fresh baby spinach leaves when available

Dodici R85.00
Mozzarella, tomato and garlic drizzled with basil pesto

Tredici	R105.00
Mozzarella, blue cheese and sweet pear topped with parma ham and wild rocket	
Quattordici	R105.00
Mozzarella, peppers, onions, meatballs, fresh tomato sauce, parmesan and fresh baby spinach leaves when available	
Blanco	R105.00
Mushrooms, garlic, herbs, crispy bacon, parmesan shavings and wild rocket	

Pasta

Steak Pasta	R100.00
Of fillet medallions served on a bed of creamy linguine with crushed black pepper	
Roasted Vegetable Pasta	R75.00
Of roasted butternut, zucchini, sweet potato, crushed nuts, Danish feta, leek and garlic, drizzled with basil pesto and extra virgin olive oil	
Prawn and Chilli Pasta	R95.00
Queen prawns served on a classic cherry tomato, garlic and chilli sauce	
Anchovy and Chilli Pasta	R75.00
Of diced anchovy fillets matured in sea salt and served in a cherry tomato, garlic and chilli sauce	
Beef Lasagne	R85.00
A Mangiamo speciality with the full-bodied flavours of beef, tomato and garlic	
Vegetarian Lasagne	R75.00
Zucchini, aubergine and mushrooms in a tomato and onion sauce	
Smoked Norwegian Salmon Pasta	R90.00
In a creamy sauce with a squeeze of lemon	
Roasted Butternut Ravioli	R75.00
With a delicate herb butter cream	
Chicken and Mushroom Pasta	R75.00
In a creamy, white wine and garlic sauce	
Tomato and Meatballs Pasta	R80.00
A robust tomato Italian sauce paired with our beefy homemade meatballs	

Entrées

Thai Chicken Curry	R115.00
A green Thai curry served with fragrant Jasmine rice	
Marinated Chicken Breasts	R120.00
Chicken breasts marinated in soya sauce, garlic and olive oil served with a mushroom risotto	
Grilled Beef	
With latke chips and a creamy, brandy-based green peppercorn sauce	
Fillet	R155.00
Rump	R145.00
Danish Feta Fillet	R155.00
Beef fillet served in a creamy Danish feta and spinach sauce with a side of latke chips	
Lamb Shank	R150.00
Tender, slow-cooked lamb with a leek and garlic mashed potato and a redcurrant and mint reduction	
Venison	R135.00
Medallions of venison fillet with latke chips and a sweet red wine and berry reduction	

Lamb Knuckle Curry	R120.00
A hearty lamb curry accompanied by sambals and jasmine rice	
Grilled Linefish	R115.00
- Italian Style: In a classic Italian tomato sauce with shavings of parmesan and a leek and garlic mashed potato - Cajun Style: In a sweet chilli basting with a leek and garlic mashed potato and a side of coriander yoghurt - Plain Grilled: Served with a leek and garlic mashed potato and lemon wedge	
Norwegian Salmon	R185.00
Basted in a sweet, Teriyaki-style marinade with spicy Asian noodles	
Butterflied King Prawns	R190.00
Served with a jalapeño sauce and a side of fragrant jasmine rice	

Desserts

Crème Brûlée	R45.00
A delicate classic	
Deep-Fried Lindt Balls	R70.00
A decadent trilogy of deep-fried Lindt with an Amarula custard	
Chocolate Spring Rolls	R50.00
2 Golden spring rolls of mixed nuts, chocolate, Nachtmusik and honey with a vanilla cream dipping sauce	
Lindt Chocolate Brownie	R50.00
A rich, nutty brownie coated in warm, chocolate fudge sauce with a scoop of vanilla ice cream	
Tiramisu	R40.00
An Italian treat	
Pavlova	R45.00
Meringue filled with sugared cream, topped with fresh berries and a drizzling of honey	
Baked Cheese Cake	R45.00
A treasured family recipe served with cream or ice cream	
Italian Ice Cream	R45.00
Enquire with your waitron as to the evening's selection	
Fruit Sorbet	R45.00
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Ice Cream and Chocolate Sauce	R35.00
2 Scoops of vanilla drizzled with a warm chocolate sauce	
Cheese Platter	R80.00

Menu last updated: 2015-04-02

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Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

