



RESTAURANT, CONFERENCE & WEDDING VENUE

Starters

Beef Carpaccio R66

Marinated slivers of Beef Fillet crossed with Dijon Mustard and sprinkled with Parmesan shavings.

Deep Fried Camembert R75

Whole crumbed baby camembert accompanied by Cranberry compote and crusty bread.

Lamb Phyllo Wedges R52

Tender lamb with roasted pistachio nuts encased in golden Phyllo Pastry, complimented with a sour cherry sauce.

Black Mushroom Parcels R50

Roasted Black Mushrooms topped with Spinach and Gorgonzola cheese and wrapped in golden Phyllo Pastry Sheets.

Soup of the Day R48

Please ask your server for today's selection. Served with assorted Homemade Breads.

Salads

Sesame Seed Chicken Salad R66

Fried Chicken Strips coated in a Sesame Seed Batter, placed upon a bed of crisp Salad Leaves, served with Tomatoes, Peppers, Cucumber and Avo (seasonal). Accompanied by Honey Mustard dressing.

Caprese Salad R79

Mozzarella Balls Marinated in Basil Pesto, served with Roasted Herb Tomato, Avocado (Seasonal), and Crispy Parma Ham Wafers. Served with Balsamic vinaigrette.

Smoked Salmon Salad R77

Ribbons of Smoked Salmon served with Cider Soaked Cucumber, Cocktail Tomatoes, Capers, Onion Rings and a Lemon & Dill Yogurt Sauce.

Roast Chicken Salad R66

Roasted Chicken Strips tossed with mixed lettuce, cucumber, tomato avocado (Seasonal) & feta cheese. Served with Chilli Lime dressing.

Poached Pear & Baby Spinach Salad R55

Tender Baby Spinach Leaves tossed with gorgonzola and toasted walnuts, encased in a poached Pear.

Pasta Dishes

Basil Pesto Chicken Pasta R68

Succulent Sautéed Chicken Strips tossed with Penne Pasta and a creamy basil pesto sauce.

Prawn & Calamari Pasta R90

Flambéed Prawns and Calamari Tubes tossed with Tagliatelle Pasta with a light Chive & Lemon butter sauce.

Spinach and Sun Dried Tomato Pasta R67

Pasta Tubes filled with Spinach, Sun Dried Tomatoes and Feta, gratinated with Sauce Mornay and Gruyere Cheese, sprinkled with Toasted Pine Nuts.

Beef Bolognese Cannelloni R75

Pasta Tubes filled with Beef Bolognese and topped with a layer of Béchamel sauce and Mozzarella Cheese. Served with a Garden Herb Side Salad.



CAPE DUTCH SERENITY

Light Meals

Homemade Quiche R67

A choice between Butternut Roasted with fresh Thyme and Feta Cheese OR. Bacon & Mushroom Quiche. Served with a Garden Herb Side Salad.

Mussels in White wine R88

New Zealand half shell Mussels cooked in a creamy white wine sauce, served with garlic bread

Homemade Chicken Pie R68

Succulent chicken and vegetables in a dark gravy covered with golden puff pastry. Served with a garden side salad or seasonal Vegetables

Buitengeluk Baguette R60

Served with a side salad

- Parma ham, brie & Fig
- Smoked salmon, cream cheese & avocado
- Club – chicken, bacon, mature cheddar and basil mayo

Mains

Crumbed Chicken Breast R77

Tender Chicken Breast coated in Breadcrumbs, topped with Spinach, sautéed Field Mushrooms and melted Mozzarella cheese. Served with a Garden Herb Side Salad or seasonal vegetables

Beef Fillet Medallions R132

250g of Beef Fillet, grilled to your specifications, served with Potato Rosti and Mushroom Sherry sauce. Served with Seasonal Vegetables.

Coriander & Coconut Cream Kingklip R122

Grilled Kingklip served on a bed of Noodles with a lightly spiced Coriander & Coconut Milk Reduction.

Lamb Rogan Josh R121

Mild, spicy Lamb & Tomato Curry, served with Basmati rice and assorted sambals. Served with Seasonal Vegetables

Scottish Salmon R135

Poached Salmon Fillet served on a bed of crushed baby potatoes and grilled Asian greens, lightly drizzled with a mild Wasabi dressing.

Seafood Platter R197 [serves two]

Grilled Linefish Fillet, prawns, calamari tubes and half shell mussels served with fried rice and an assortment of sauces.

Braised Oxtail R118

Oxtail braised in Red Wine & Vegetable Sauce, served with Creamed Garlic Potatoes. Served with Seasonal Vegetables.

Chicken Korma R88

Mild Chicken Korma served with Basmati Rice, seasonal vegetables and assorted sambals.

A Portion of Chips can be added to any meal at an additional cost of R22 per p.

Unfortunately no substitutes or swap outs are permitted.

Terms and Conditions apply

Thank You for spending time with us at Buitengeluk