

SWEETS, TREATS & DRINKS

Desserts

Key Lime Crème Brûlée	55
Meringue shards, thyme & shortbread crumb	
Double Baked Chocolate Fondant	60
Homemade orange parfait.	

Cakes, Cupcakes & Gateaux

Red Velvet Cupcake	45
Cream cheese icing.	
Carrot Cupcake	45
Lemon cream cheese icing.	
Strawberry & White Chocolate Cheesecake	50
Toasted coconut and maraschino cherry.	

Chocolate Mousse Gateaux	50
Double chocolate mousse, chocolate brownie and salted caramel.	

Gelato/Ice-Cream

Choc-Nut Sundae	50
Vanilla ice-cream topped with maraschino cherries, nougat, hazelnuts, meringue & cranberries.	

Vanilla Bean	35
Vanilla ice-cream and Bar-one chocolate sauce.	

White Chocolate Berry Truffle	50
Vanilla ice-cream topped with white chocolate, berries & toasted almonds.	

Gourmet Milkshakes

Made from 100% full cream vanilla ice cream.

350ml	38
Strawberry Banana Chocolat Lime Bubblegum	
500ml	55
Nutella & Hazelnut Kiwi Fruit, Lime & Mint	
Red Berry & White Chocolate Bar-one & Choc Chip Banana & Honey	

Beverages

SABIE VALLEY COFFEE	
normal	22
grande	30

ILLY COFFEE CORNER

Illy Coffee	normal	25
	grande	35
Cappuccino	single espresso	25
	double espresso	30
	add cream	4
Espresso	single	18
	double	22

Americano	26
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Macchiato	22
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Espresso topped with milk foam.

Magnolia Frappe	28
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Double espresso and crushed ice-blend.

Brewed Ice-Coffee	28
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Filter coffee poured over ice.

Espresso Coffee Milkshake	24
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Espresso and ice-cream blend.

Frozen Caffé Mocha	34
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Espresso, hot chocolate and ice-cream blend.

Choc-o-chino	35
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Espresso and hot chocolate with milk and foam.

Rocky-chino	36
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Espresso, chocolate and hazelnut topped with hot milk, foam and chocolate shavings.

Caffé Latte	30
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Flavoured Latte	35
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hazelnut | vanilla

Rooibos Cappuccino	25
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Rooibos Caffé Latte	28
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Chai Tea Latte	28
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Teas - Rooibos and Five Roses	18
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Herbal Teas	20
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Chamomile, Earl Grey, English Breakfast, Green Tea and Chai tea.

Hot Chocolate Horlicks Milo	30
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Lunch MENU



Blooming Delicious

CASTERBRIDGE LIFESTYLE CENTRE

— White River —

MAGNOLIA CAFÉ

Casterbridge Lifestyle Centre, White River


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Salads

Cajun Chicken Salad	87
Grilled Cajun chicken, avocado, grilled halloumi, rocket, seasonal greens, tomato, cucumber, spring onions and light curry mayo.	
Salmon Salad	95
Oak smoked Sabie river salmon, avocado, Danish feta, herb salad, red onion, capers, cucumber, cream cheese and a touch of lemon infused olive oil.	
Calamari Salad	105
Grilled Patagonian calamari tubes, halloumi, lettuce, rocket, Danish Feta, avo and cucumber with a naartjie infused sweet chilli dressing.	
Smoked Chicken Salad	90
Smoked chicken breast, iceberg lettuce, cucumber, cherry tomatoes and camembert cheese, with a honey & mustard dressing.	
Quinoa & Feta Salad 	95
Roast butternut, zucchini, quinoa, feta, red onion, rocket & spring onions, with a lemon, sumac & basil dressing.	
add Chicken	20
Chopped House Salad	85
Avocado, lettuce, cherry tomato, cucumber, red onion, bean sprouts, crispy bacon, croutons & grilled chicken with a creamy French dressing.	

Tappas

Stuffed Olives 	55
Filled with ricotta, garlic and herbs & deep fried.	
Calamari Heads	60
Fried, served with lemon pepper aioli mayo.	
Tempura Prawns	85
6 Prawns crisp fried with a trio of dipping sauces.	

Antipasto

Great for sharing

Affettati Misti (Meat Antipasto)	150
Parma ham, hickory ham, smoked chicken and casalinga (salami), basil pesto, sliced pears and melon with rocket, pickles and ciabatta bruschetta.	
Vegetable Antipasto 	115
Artichokes in vinaigrette, wood fired vegetables, olive tapenade, basil pesto, hummus, emmenthal, grilled halloumi with tomato crostini.	

Toasted Sandwiches

Choice of white, brown, Health or Rye Bread.

Cheddar Cheese 	40
Cheddar & Tomato 	45
Chicken Mayonnaise	55
Bacon, Egg & Cheddar	58
Hickory Ham & Cheddar	55
Savoury Mince & Cheese	60
Bacon, Feta & Avocado	60

Deli Sandwiches

Served with homemade potato fries.

Chicken Pesto	95
Pan fried chicken with bacon, parmesan cheese, lettuce, red onion and basil pesto mayo on ciabatta toast.	
Smoked Salmon	95
Open toasted rye bread sandwich with smoked salmon, lemon pepper hummus, avocado & deep fried capers.	
Dr. F	98
2 Grilled chicken breasts with avo & mozzarella on toasted rye bread with a healthy side salad.	
Steak & Cheddar Sarmie	115
200g Grilled rump steak sliced with mature cheddar, rocket, toffee onions, horseradish & Dijon mustard mayo.	
Magnolia Club	98
Our version of the classic double decker sandwich with chicken mayo, cheddar cheese, bacon, egg, lettuce, tomato and gherkin. White, brown, rye or seed bread	

Gourmet Burgers


All 100% beef homemade burgers, bun with lettuce, tomato, gherkin and onion, served with hand cut chips.

BBQ Burger	80
Grilled and BBQ basted.	
Cheese Burger	88
BBQ burger with cheddar cheese.	
Magnolia Burger	115
A favourite topped with bacon, avocado, emmenthal cheese and mushroom sauce.	
Jalapeno & Avocado Burger	110
With emmenthal cheese and fried onions.	
Dagwood Burger	115
Bacon, cheddar, fried egg, red onion & mushroom sauce.	
Carb Clever Burger	110
Large black mushroom topped with beef burger, bacon, grilled halloumi, rocket, avocado and pan fried cherry tomatoes, served with side salad.	

Ask your waiter about our numerous available craft beers.

Wraps

Served on either plain or wholewheat wraps with homemade spiced sweet potato chips.

Chicken Club	82
Grilled chicken breast, bacon, avocado, feta, lettuce, cucumber, peppadew and mayo.	
Smoked Chicken	85
Layers of smoked chicken, cucumber, avocado, lettuce, and camembert with honey & mustard dressing.	
Smoked Salmon	95
Oak smoked salmon, lemon pepper cream cheese, rocket, cucumber ribbons, red onion & capers.	
Butternut & Quinoa 	90
Feta, rocket, roast butternut, zucchini and quinoa with basil & lime dressing.	

Fish & Seafood

Please note that all our fish is sourced from sustainable waters and is subject to availability.

Cajun Grilled Kingklip	165
Chilli, sundried tomato and zucchini tagliatelle, avocado & lime puree and citrus butter.	
Hake Fillet	155
Grilled and stacked with pan fried spinach, chorizo and spicy halloumi, prawn and parsley butter sauce.	
Prawn Platter (subject to season and availability)	SQ
Medium Argentinian prawns, grilled with lemon, garlic butter & peri-peri & your choice of jasmine rice, homemade chips or creamy mash.	

Pizzas

All our pizza's are 100% homemade and are all large.

Margarita 	75
Tomato base with mozzarella & basil.	
Hawaiian	85
Tomato base, mozzarella, ham & pineapple.	
Carne	125
Tomato base, mozzarella, ham, bacon, chorizo, mince, jalapeno, red onion & roast peppers	
Regina	95
Tomato base, mozzarella, ham & mushrooms.	
Pesto	125
Tomato base, mozzarella, basil pesto, goats cheese, roasted walnuts, avocado & prosciutto.	
California	145
Tomato base, buffalo mozzarella, parma ham, avocado, rocket & balsamic roasted cherry tomatoes.	
Magnolia	125
Tomato base, mozzarella, chicken, bacon, feta, peppadews, creamed spinach & avocado.	
Gorgonzola	130
Tomato base, mozzarella, butternut, gorgonzola, bacon, rocket & onion marmalade.	
Lamb Korma	145
Tomato base, mozzarella, de-boned spiced lamb, fresh coriander, mint & cucumber raita.	
Prawn	155
Tomato base, mozzarella, jalapeno, chorizo & Cajun grilled prawns.	
Salmone	125
Tomato base, mozzarella, oak smoked salmon, avocado, rocket, creme fraiche & deep fried capers.	
Mediterranean 	115
Tomato base, mozzarella, butternut, artichoke, roasted peppers, feta, basil pesto & toasted pumpkin seeds.	
Four Seasons	125
Tomato base, mozzarella, bacon, olives, sundried tomatoes, artichokes & basil.	

Extras

Capers Chilli Garlic Onion	12
Feta Olives Pineapple Peppers	18
Bacon Mushrooms Ham Artichokes	25
Chicken Salami Mince Chorizo	30
Smoked Salmon	55

Curries

Served with jasmine rice, sambals, roti and a poppadom.

Chicken & Prawn Curry	155
Garlic, ginger, masala and coconut cream.	

Natal Lamb Curry "Rogan Josh"	165
Mild lamb curry with Durbs masala, coriander & cumin.	

From the Grill

<i>Served with your choice of homemade fries, basil pesto mash, jasmine rice or seasonal vegetables.</i>	Fillet	Rump
	250g	300g

Grilled	160.....	145
Parsley and garlic butter.		
Parisienne	170.....	155
Rolled in peppercorns, served with Madagascan green peppercorn sauce.		
Magnolia	180.....	165
Sliced then topped with emmenthal cheese, avocado, peppadews and mushroom & thyme sauce.		
Spare Ribs		165
Slow braised in a citrus broth then BBQ glazed.		
Beef Rib Eye and Bone Marrow		185
250g beef rib eye with thyme and salt roast bone marrow, mushroom & green peppercorn sauce.		

Chefs Favourites

Prawn Linguini	115
Tossed with prawns, chilli, garlic, sundried tomato, rocket, olive oil and sauvignon blanc.	
Twice Cooked Pork Belly	155
Sweet potato and chilli cream, baby marrow tagliatelle, sugar, ginger dipping sauce and sesame tempura crumble.	
3 hour Slow Roast Lamb Shank	175
Slow braised with root vegetables and tarragon, caramalized onion mash, toffee onions and glazed baby carrots.	
Pan Fried Chicken	125
Pan fried chicken breast with feta, sundried tomato, rocket, bacon and parmesan with basil pesto mashed potato	