

THE TUSCAN RESTAURANT



STARTERS

Fried Halloumi Chargrilled halloumi drizzled with fresh lemon juice, and served with a sweet chilli dip	R75	Springbok Carpaccio Served with Grana Padano parmesan shavings, rosemary balsamic reduction and wild rocket	R85
Calamari Heads Your choice between grilled calamari heads with garlic, parsley and fresh lemon juice, or deep fried in a light batter, served with homemade peri-peri sauce	R70	Fish Goujons Crumbed fingers of fresh fish, deep fried and served with a homemade mayonnaise dip	R85
Mussels in White Wine Sauce Mussels cooked in a white wine sauce with a touch of garlic	R75		

SALADS

Caesar Salad Romaine lettuce tossed in a homemade cream anchovy dressing, crouton, Grana Padano parmesan shavings and a boiled egg	R65	Salad Niçoise Tuna chunks with new potatoes and peas, served with lemon and Dijon mustard dressing	R75
Smoked Salmon Salad Smoked salmon on a bed of mixed greens, topped with low-fat cottage cheese, caper berries and drizzled with a poppy seed dressing	R95	Calamari & Prawn Salad Grilled calamari and prawns on a bed of mixed greens, topped with avocado and served with a French dressing	R105

MAINS

Select mains served with a choice of rice, chips, baby potatoes and the vegetables of the day

Espetada (Chicken) R95 (Rump) R120 Skewered cubes of chicken or rump, chargrilled with onion, bell peppers and chorizo	Grilled Rump & Asparagus Sauce Matured rump steak grilled to perfection with house basting, topped with asparagus and crispy fried spinach, drizzled with American mustard sauce	R145
Spatchcock Chicken (Half) R95 (Full) R165 Free range chargrilled chicken served in your choice of a peri-peri or lemon & herb basting	Mozambican Style Prawn Curry Curried prawns gently simmered in a mild curry and coconut milk sauce, served with basmati rice, sambals and a poppadum	R170
Jalapeno & Chorizo Fillet Grilled fillet stuffed with jalapenos, chorizo and Danish feta. Recommended as medium-rare to medium	R175 Seafood Platter Prawn, calamari, fish and mussels served in your choice of a peri-peri or lemon & herb sauce	R205
Tuscan Lamb Curry Fragrant lamb curry served with basmati rice, sambals and a poppadum	R130 Fish of the Day Grilled fish with lemon butter or garlic butter sauce, served with your choice of side dishes. Please ask your waiter for the fish of the day	R185
Lamb Loin Chops 3 succulent cutlets, chargrilled with chef's garlic bay leaf white wine sauce, served with homemade mint sauce	R155	

PASTAS

Calamari and Prawn Linguine Grilled calamari and prawns tossed with linguine, served in a creamy herb and port wine sauce	R125 Chicken & Chorizo Chicken strips sautéed with chorizo, cherry tomato, olives, garlic, paprika, olive oil and white wine sauce topped with fresh wild rocket	R120
Wild Mushroom Linguine Delicious exotic mushrooms prepared in a lemon & herb sauce	R130	

DESSERT

Chocolate Brownie Decadent chocolate brownies served with homemade chocolate sauce and a scoop of ice cream	R55 Ice Cream and Chocolate Fudge Sauce Ice cream drizzled with homemade chocolate fudge sauce	R50
Watermelon Coconut Sorbet Homemade sorbet with a fresh watermelon and coconut milk syrup. A must for a hot summer day	R55 Chefs Choice Ask your waiter for the dessert special of the day	R50