



Menu

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.

Light Meals & Sandwiches

(Available from 11am to 9:30pm)

Soup of the Day R75

Served with homemade bread rolls & butter

Classic Caesar R80

Cos lettuce, soft boiled egg, parmesan & croutons with Garlic & anchovy dressing

- Add chicken R30

Trio Spring Rolls R95

A selection of Duck, Prawn & Vegetarian crisp spring rolls, served with homemade pineapple & chilli jam

Sticky Chicken Salad R110

Tender chicken strips, soy, orange & sesame basting, crisp lettuce, cucumber ribbons, pineapple, tomato, wholegrain mustard dressing & wonton crisps

Sushi Plate R155

1pc salmon rose, 1pc prawn nigiri, 2pc salmon California roll, 2pc tuna California roll, 3pc avo maki, served with pickled ginger & wasabi

Chicken Wings R125

Spiced chicken wings, blue cheese dipping sauce, salsa & rustic fries

BBQ Ribs R140

Grilled pork ribs, served with wasabi mayo, rustic fries & spicy salsa

Patagonia Calamari R120

Calamari, flash fried till tender served with jalapeno mayo & baby leaf salad

Chicken Wrap R100

Crispy strips of chicken, lettuce, avocado & bacon, served with rustic fries & spicy salsa

Steak Ciabatta R130

Grilled minute steak with tomato, crisp lettuce, red onion & spicy tomato & onion relish on a toasted Ciabatta served with rustic fries and Jalapeno & Mayo dipping sauce

BLT Sandwich R90

Streaky bacon, lettuce & tomato on your choice of white, brown or rye bread served with rustic fries & spicy salsa

Beef Burger R130

200g Beef patty, lettuce, onion chutney & tomato on a brioche bun with jalapeno mayo, rustic fries & spicy salsa

Dinner Menu

(Available from 6pm – 9:30pm)

Hake & Chips R140

Battered hake served with rustic fries & tartar sauce

Flame-Grilled Chicken R180

Flamed grilled half chicken basted in your choice of Lemon and herb, mild or hot peri-peri sauce. Served with rustic fries and a side salad

Mee Goreng R95

A Malaysian style stir-fry of egg noodles with Asian vegetables, coriander & a homemade teriyaki sauce

- Add chicken R30
- Add Beef R40
- Add Prawns R50

Slow Braised Oxtail R180

Slow braised oxtail cooked in red wine sauce with butter beans
Served with mashed potatoes

Dahl Curry R110

Yellow Dahl & lentil stew, with light Malaysian spiced curry,
served with rice and a flatbread

Butter Chicken Curry R140

Tender pieces of chicken in a silky smooth spiced tomato, butter and cream sauce,
served with basmati rice, sambals & a roti

Rump Steak R195

Grilled 300g matured rump steak with our home-made basting, sautéed vegetables,
mushroom sauce & rustic fries

Mixed Grill Platter R205

Grilled Sirloin minute steak, pork rib, chicken wings and a lamb chop served with
sautéed vegetables, mushroom sauce & your choice of pap or rustic fries

Chef Special R205

Consisting of chef choice main course & glass of house wine or 300ml local beer

- Ask your waiter

Desserts

Malva Pudding R65

Moist spicy sponge with a warm anglaise

Vanilla Seed Panna Cotta R65

Smooth Italian set cream with strawberries & meringue shards

Chocolate Spring Roll R70

Crispy fried pastry filled with a decadent chocolate & almond ganache served with homemade mango ice cream

Artisan Cheeseboard R140

A selection of local artisan cheeses served with homemade preserves, cheese straws & crackers

Seasonal Fruit Platter R65

A selection of local sliced fruits