

a la carte
MENU

STARTERS

SOUP OF THE DAY R 75

Ask your server

MUSSELS MARINER R 130

Mussels in a white wine cream sauce

PRAWN RITZ R 140

Prawns & avocado with a Marie-Rose sauce

ROAST BBQ PORK BELLY R 130

With apple sauce & petite salad

SALADS

GREEK (V) R 70

Lettuce, tomato, cucumber, onions, peppers, olives & feta cheese

GRILLED CAJUN CHICKEN SALAD R 85

Grilled Cajun chicken strips with, lettuce, tomato, onion, peppadew

CAPRESE SALAD (V) R 105

Buffalo mozzarella, tomato, basil drizzled with olive oil & balsamic vinegar glaze

PASTA

TAGLIATELLE FRUTTI DE MARE R 230

Prawns, mussels, clams, calamari in a Napolitano sauce

BEEF TORTELLINI R 145

With Napolitano sauce

CREAMY CHICKEN PENNE R 135

Chicken penne with a creamy mushroom, garlic, basil, cherry tomato sauce

BUTTERNUT RAVIOLI (V) R 135

With a garlic sage butter

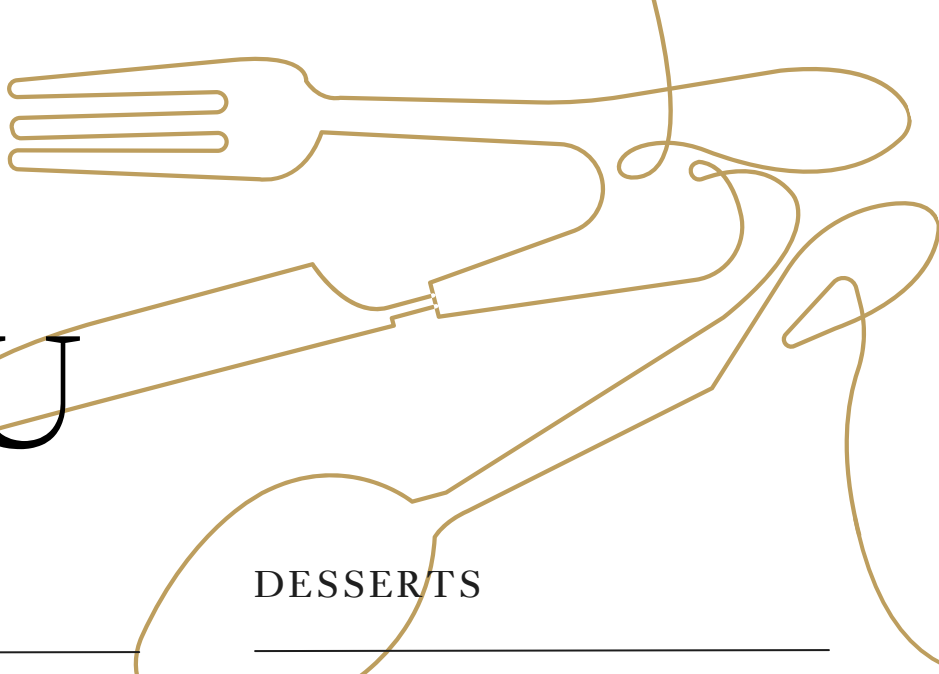
SEAFOOD

MOZAMBIQUE PRAWNS R 235

Grilled prawns on a bed of savoury rice served with a lemon butter/garlic butter/Prego sauce

GRILLED SOLE R 280

Served with a lemon caper cream sauce



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MAIN COURSE

500G T-BONE STEAK R 350

With Chimichurri sauce

300G SIRLOIN STEAK R 250

With sauce Diane

GRILLED LAMB LOIN CHOPS R 290

With a rosemary, garlic jus

BUTTER CHICKEN R 150

With savoury rice

300G PORK LOIN CHOPS R 180

With a sage jus

500G PORK RIBS R 265

Succulent slow-cooked BBQ pork ribs

*All mains served with seasonal vegetables
& roast potato wedges*

DESSERTS

WARM CHOCOLATE BROWNIE R 75

With Chantilly cream

LEMON CHEESCAKE R 70

ICE CREAM R 65

With Bar One chocolate sauce

FRUIT SALAD R 85

With ice cream

CRÈME CARAMEL R 65

PLEASE NOTE

(V) VEGETARIAN

MADE IN A KITCHEN THAT USES NUTS

SERVICE CHARGE NOT INCLUDED