

à la carte
MENU

STARTERS

PUMPKIN SOUP R 160

Rich & spicy, topped with crispy croutons

GRILLED CAJUN CHICKEN SALAD R 190

*Fresh mixed greens, and zesty dressing for a
flavourful, bold bite.*

GREEK SALAD R 140

*Cucumbers, tomatoes, olives, red onions,
and feta cheese, tossed in a tangy olive oil
dressing.*

PREGO CHICKEN WINGS R 160

Glazed in a Prego sauce

JALAPENO POPPERS R 160

*Golden-battered jalapeños stuffed with
creamy cheese*

GARLIC & MOZZARELLA BAGUETTE R 120

*A warm baguette topped with garlic butter
and melted mozzarella*

LIGHT MEALS

PREMIER BURGER R 160

Beef | Chicken | Vegetarian

*Served on a soft bun with fresh toppings and
sauces*

R 160

HOMEADE PIZZA

Meaty | BBQ Chicken | Margarita | Hawaiian

PASTA

WHITE BEAN PASTA R 160

*Pasta served with sautéed chard white beans,
and a light garlic sauce*

BASIL PASTA R 130

*Herb-infused pasta tossed in basil pesto,
with garlic, parmesan, and a touch of olive
oil.*

PLEASE NOTE

*ALL FOOD IS MADE IN A KITCHEN THAT
USES NUTS*

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SEAFOOD

CURRY FISH R 230

Turmeric and coconut curry fish, seasoned & served alongside basmati rice

QUEEN PRAWNS R 340

Six queen prawns, served in your choice of lemon butter or Cajun spice

FISH & CHIPS R 160

Battered hake served with fries, paired with tangy tartar sauce

FROM THE GRILL & FRYER

500G T-BONE R 320

Served with your choice of one side dish

300G CRUMBED PORK CHOPS R 240

Served with your choice of one side dish

300G CHICKEN SCHNITZEL R 230

Topped with creamy cheese sauce

300G SIRLOIN STEAK R 290

GRILLED ½ CHICKEN R 270

500G PORK RIBS R 320

Side dishes

Pap | Veg | Chips | Mash | Rice | Salad

MAIN MEAL

BUTTER CHICKEN CURRY R 190

With aromatic spices, served alongside basmati rice

OXTAIL STEW R 310

Slow-cooked with rich spices, tender meat, and vegetables, served with Basmati rice

MUTTON CURRY R 240

Slow-cooked in aromatic spices, served with basmati rice

DESSERT

WARM CHOCOLATE BROWNIE R 85

Rich and fudgy

LEMON CHEESE CAKE R 85

Homemade with a buttery crust

ICE CREAM R 75

Vanilla flavoured with chocolate sauce

CREME CARAMEL R 85

Homemade with a smooth custard and perfectly caramelized

FRESH FRUIT SALAD R 95

Using fresh seasonal fruits

MALVA PUDDING R 95

Served warm with hot custard