

PREMIER HOTEL UMHLANGA

POOL & BAR

NIBBLES

Marinated Olives (v) R 55

Marinated green and Kalamata olives in roasted garlic, citrus zest and burnt rosemary with flaky salt and olive oil

Tortilla Crisps (v) R 60

Fried tortilla wedges seasoned with paprika and sea salt accompanied by a spicy avocado dip

Biltong & Cashews R 145

Roasted cashew nuts tossed in Cajun spices and thinly sliced beef biltong with a hint of Worcestershire sauce

Loaded Skins (v) R 50

Crispy veggie skins topped with bacon bits, pickled jalapeno and melted cheddar cheese

-Vegetarian option available

BASKETS

Carnivore R 180

Sticky grilled pork riblets, minted meat balls, and sliced boerewors with a smoky barbeque dip accompanied by crispy onion rings and fries

Chicken R 180

Buffalo chicken wings tossed in a soy ginger glaze, crispy golden fried breaded chicken strips accompanied by lemon and coriander mayonnaise served with onion rings and fries

Seafood R 265

Salt and pepper calamari rings, tempura hake goujons and crispy fried prawn tails accompanied by tartar sauce and served with onion rings and fries

Veggie (v) R 170

Tempura battered broccoli, crumbed mushrooms and battered Aubergine slices accompanied by minted yoghurt tzatziki sauce, served with onion rings and fries



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INTERNATIONAL

(V) VEGETARIAN
MADE IN A KITCHEN THAT USES NUTS



BURGERS

Accompanied by a side salad and fries

Premier Burger

R 130

Flame grilled beef patty set on a toasted brioche bun with baby lettuce leaves, tomato, onion marmalade, cheddar cheese, dill cucumber and garlic aioli

-Grilled chicken alternative available

Mexicano

R 140

Flame grilled beef patty set on a toasted brioche bun with onion marmalade, pepper dews, jalapeno slices, chimichurri and mozzarella

BLT

R 140

Flame grilled beef patty set on a toasted brioche bun topped with avocado cream cheese, candied bacon, confit tomato and baby lettuce leaves

Southern Fried Chicken

R 105

Soaked in buttermilk and coated in a seasoned breading fried till crisp and golden topped with rainbow slaw, grilled pineapple and pepper dew mayonnaise set on a toasted sesame brioche bun

Charred Black Mushroom

R 135

Flame-grilled and marinated in olive oil, rosemary, and garlic, topped with baby lettuce, crispy onions, pickled jalapeños, red onion marmalade, mozzarella, and coriander mayo on a toasted sesame brioche bun

Tempura Hake

R 140

Crispy tempura hake fillet on a toasted sesame brioche bun, topped with pickled red onion, tomato, gherkins, dill cream cheese, wasabi mayo, and baby lettuce



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BOARDS

South African Tapas

R 180

A traditional ethnic African board comprising of Mogodu (tripe), Isibindi (Ox liver) and Manqina (trotters) served with steamed bread or pap and an array of condiments

Shisanyama Braai

R 170

Flame grilled spiced brisket, boerewors and beef liver steak served with steamed bread or pap and an array of condiments

Premier Braai

R 275

Flame grilled rump kebab, lamb chop, peri peri chicken wings and sliced boerewors served with steamed bread or pap and an array of condiments

SANDWICHES

Served with a side salad and fries. Choose white, brown, rye, or whole wheat bread

Cajun Chicken Mayonnaise	R 105
Lamb Curry	R 110
Black Forest Ham, Cheddar Cheese & Fresh Tomato	R 105
Crisp Bacon, Fried Egg & Cheddar Cheese	R 105
Tuna, Dill Cucumber & Herbed Mayonnaise	R 105
Three Cheese and Fresh Tomato (V)	R 95
Fried Mushroom, Onion Marmalade & Mozzarella Cheese (V)	R 105

WRAPS

Grilled Chicken Wrap

R 165

Spiced grilled chicken strips with feta, shredded red cabbage, tomato, pickled red onion, cucumber jalapeno slices and Apricot mayonnaise all wrapped in a toasted flour tortilla

Hawaiian Vegetable

R 150

Toasted flour tortilla with cream cheese, spicy avocado puree, pineapple, pepper dews, cucumber, red cabbage, pickled red onion, galangal, toasted sesame seeds and sweet chilli sauce



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FAVORITES

Fish & Chips

R 195

Tempura battered hake fillet fried till crisp and golden accompanied by minted peas, tartare sauce, fresh lemon and fries

Durban Lamb Curry

R 225

Tender pieces of lamb with potatoes, simmered in an array of spices to form a fragrant aromatic gravy, accompanied by fluffy aniseed scented rice, poppadum and traditional condiments
-Vegetarian alternative available (v)

Peri Peri Livers

R 105

Spicy pan-fried chicken livers simmered in a rich tomato-based cream sauce flavoured with fresh ginger, garlic and coriander accompanied by herbed bruschetta

Nachos

R 165

Crunchy Tortilla crisps topped with cheddar cheese, grilled chicken, sliced jalapeno, spicy avocado, ranch dressing and accompanied by a spicy salsa

Loaded Mac & Cheese

R 100

Rich and Creamy Macaroni Cheese with a hint of smoked paprika topped with cheddar cheese, crispy fried bacon bits and a toasted herbed crumb
-Vegetarian alternative available



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