

ROAR

BISTRO & BAR

BUFFET MENU

R395.00

◆ ROAST MEAT ◆

Chicken Thighs on the Bone
Hake Fillets Deep Fried

◆ STARTERS ◆

Roar Green House Salad
Potato Salad
Cous Cous Salad

◆ SIDES ◆

Grilled Feta & Chilli Corn
Mixed Veg (fine beans, broccoli & almond flakes)
Savoury Rice
Bread Rolls & Butter

◆ DESSERTS ◆

Fruit Platter
Cheesecake Oreo



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BUFFET MENU

R755.00

Fresh Baked Focaccia with Flavoured Butter

◆ STARTER ◆

Butternut Salad

Roasted butternut, pumpkin seeds, red onion, feta cheese

Roar House Salad

Grilled corn, lettuce, cucumber, rosa tomato, avo, white balsamic dressing

Mediterranean Salad

Roasted red peppers, grilled zucchini, feta, olives

Arancini

Deep fried risotto balls, mushrooms, crème fraiche, edamame beans

◆ MAINS ◆

Grilled Herb Beef Fillet

Rosemary jus

Chicken Thighs

Spicy sauce, herbs

Alfredo Pasta

Cream, mushrooms, ham

Moroccan Cous Cous

Cous cous, thyme, butter, cherry tomato

Hasselback Potato

Basil pesto, rosemary butter

◆ DESSERT ◆

Cheesecake

Berry compote

Chocolate Brownies

Chocolate sauce

Éclair

Pistachio mousse



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SET MENU

R550.00 or R755.00

Fresh Baked Bread Plate with Butter or Amuse Bouche

◆ STARTER ◆

Baby Calamari

Cajun crema sauce with tomato salsa

Beef Trinchado

Garlic Red wine sauce, steamed Dombolo bread

Arancini

Deep fried risotto balls, mushrooms, crème fraiche, edamame beans

◆ MAINS ◆

Surf & Turf

Beef fillet, lemon butter prawns (3), steamed vegetables

Baby Kingklip

Kingklip on the bone, saffron baby potatoes, butternut puree, peppers, fine green beans

Beef oxtail

Slow Braised oxtail, roasted baby onion, steamed rice

◆ DESSERT ◆

Tiramisú

jelly cubes, ice cream, syrup coffee

Malva Pudding

Amarula crème anglaise



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SET MENU

R625.00 or R745.00

Fresh Baked Bread Plate with Butter or Amuse Bouche

◆ STARTER ◆

Salmon & Pea

Seared Salmon, salmon mousse, crushed pea salsa, pea shoots, black pepper aioli

Mozambican-Style Chicken Livers

Pan-fried livers, onion, garlic, peri-peri spice, cream

Beetroot & Goats Cheese

Roasted baby beetroot, goat cheese, orange gel, toasted walnuts, balsamic dressing

◆ MAINS ◆

Beef Fillet

Grilled fillet (200g) of beef with mushroom sauce, grilled vegetables & hand cut fries

Seared Salmon

Pea puree, chorizo black rice, braised fennel, pepper aioli

Gnocchi Gorgonzola

Steamed potato dumplings, broccoli, cream sauce, parmesan cheese

◆ DESSERT ◆

Malva Pudding

Served with homemade custard

Tiramisu Cake

Italian favourite

Amarula Crème Brûlée



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SET MENU

R650.00 or R845.00

Fresh Baked Bread Plate with Butter or Amuse Bouche

◆ STARTER ◆

Tempura Prawns

Queen prawns (3), lime aioli

Venson Carpaccio

Herb musted carpaccio, rocket & parmesan salad with vinaigrette dressing

Confit Duck Spring Rolls

Spring rolls (3) with citrus, soy, ginger dipping sauce

◆ MAINS ◆

Mozambican-Style Prawns

Grilled prawns (8) with a lemon butter sauce or
homemade peri-peri sauce, savoury rice, steamed veg

Beef Fillet

Flamed grilled fillet steak with parmesan mashed potato, steamed long stem broccoli,
sautéed exotic mushrooms sauce

Mushroom Risotto

Shimeji & shiitake mushrooms slow cooked with kale & parmesan cheese

◆ DESSERT ◆

Chocolate Fondant

Vanilla ice cream & spring sugar

Cheesecake

Blueberry baked cheesecake with pomegranate pearls

Tiramisu

Italian delight

