

QUARTER KITCHEN LUNCH MENU

LIGHT MEALS

SALMON & KINGKLIP INFUSED FISH CAKE SALAD

R120

Lightly seasoned, with a lemon & coriander ailoi set on a light citrus salad

HOISIN BEEF SALAD

R180

Seared beef strips, hoisin sauce, baby rocket leaves, blistered cherry tomatoes, cucumber & feta cheese

BEETROOT & BUTTERNUT SQUASH SALAD (V)

R130

Roasted beetroot, grilled butternut glazed with cinnamon & honey, rocket leaves, toasted pumpkin & sunflower seeds, with a goats cheese & honey mustard dressing

CORONATION CHICKEN & AVOCADO SALAD

R160

Grilled chicken strips, fresh greens, cherry tomatoes, cucumber, avocado & coronation dressing

BURGERS AND GOURMET SANDWICHES

Choice of seeded health bread, sourdough, baguette or ciabatta. All sandwiches are served with fries

SLICED ROAST LAMB

R165

Moroccan spiced roast lamb, mozzarella cheese, pickled red cabbage with mint yoghurt sauce

OPEN SMOKED SALMON & CREAM CHEESE

R155

Smoked salmon tossed in a dill vinaigrette, served with a citrus infused cream cheese & pickled cucumber ribbons & toasted sesame seeds

VEGETARIAN SANDWICH (V)

R150

Grilled roasted peppers, blistered cherry tomatoes, seasoned artichokes hearts, fresh baby spinach, served with buffalo mozzarella cheese & paprika hummus

BRAISED PULLED PORK

R140

Slow cooked pork belly served with jus, sliced pickled jalapeno chillies, dill cucumber, sauerkraut and cranberry jam

CLUB SANDWICH

R160

Grilled cajun chicken breast, grilled bacon, mozzarella cheese, cheddar cheese, fried egg & sliced tomatoes

CHICKEN BURGER

R150

Grilled chicken breast, mustard mayonnaise, pickled red cabbage, dill cucumber, tomato & lettuce

BEEF BURGER

R178

Beef burger, feta cheese, chilli jam, pickled jalapeno & lettuce

VEGETARIAN BURGER (V)

R165

Soy patty, guacamole, mozzarella cheese, basil pesto, pickled cucumber & crispy tempura onions

MAINS

TRADITIONAL FISH & CHIPS

R160

Deep fried hake, french fries & a tartar sauce

CALAMARI & CHIPS

R189

Deep fried calamari strips, french fries & a lemon pepper aioli

VEGETABLE MOUSSAKA (V)

R155

Baby marrow, grilled aubergine, carrots, peppers, celery, onions layered in a pomodoro, béchamel & mozzarella cheese sauce

CREAMY SEAFOOD PASTA

R220

Lemon spiced calamari, garlic buttered prawns, fennel line fish & smoked salmon tossed in a parmesan chardonnay sauce seasoned with spring onions

GNOCCHI BASIL PASTA

R170

Gnocchi , onion, fresh garlic, basil pesto, fresh basil tossed in lemon & parmesan cheese

LINE FISH OF THE DAY (WHOLE FISH)

R235

Pan fried line fish served with chimichurri salsa, vegetable ragout & herb crushed potatoes

GRILLED LEMON HERB BABY CHICKEN

R165

Grilled baby chicken seasoned with a lemon & herb spice, served with seasonal baby vegetables

FROM THE GRILL

Ribeye steak 300g

R355

Beef fillet 300g

R380

Lamb cutlets 300g

R345

Seafood platter - Grilled line fish, peri-peri prawns, calamari clams & mussels

R380

SIDES & SAUCES

French fries

R100

Oven roasted vegetables

R120

Savoury rice

R100

Traditional South African pap

R100

Red wine jus

R100

Chimichurri butter

R100

Sage butter

R100

Bearnaise Sauce

R100

DESSERTS

CLASSIC MAGNUM ICE-CREAM

R105

Drizzled with caramel & popcorn

CHOCOLATE FONDANT

R165

Fondant chocolate cake with a decadent chocolate centre

MIXED BERRY CRÈME BRULE

R98

Fruit compote & an almond puff pastry stick