



R70

MIDWEEK LUNCH SPECIAL—R70
(Served between 12h00-14h30—While stocks last)

Order one of the following midweek specials and receive a complimentary glass of Durbanville Hills Sauvignon Blanc or Durbanville Hills Merlot to enjoy with your meal.

Wednesdays:

Chicken, Leek and Bacon pie served with potato wedges and salad greens.

Thursdays:

Lamb curry served with rice, poppadom and sambals.

Fridays:

Linefish with lemony Picatta sauce and crispy capers served with mashed potatoes and seasonal vegetables.



MIDWEEK LUNCH MENU

Soup of the Day

Crispy Brie (starter)

Brie cheese wrapped in Phyllo pastry, deep fried and served with a red current Jelly.

Grilled Calamari (starter)

Grilled calamari served with lemon butter.

Cheese Plate (for two)

Assorted local cheeses, olives, preserves, pickles and crackers.

Spicy "Mexican" Burger

Homemade spicy 200g beef burger topped with guacamole, salsa and cheddar cheese served with chips.

Chicken Wrap

Chicken strips with a hint of Thai red curry sautéed with fresh vegetables served with potato wedges.

Halloumi and Avo Wrap (v)

Grilled Halloumi cheese, peppadews, fresh rocket and avocado (when available) served with potato wedges.

Penne with Basil Pesto

Penna pasta with basil pesto, sun dried tomatoes and

Parmesan Cheese.

(Add Chicken)

R50

R65

R65

R110

R85

R75

R75

R75

R85

Peppered Beef Fillet

A 200g beef fillet steak grilled to order and served with a cracked black pepper sauce, potato wedges and seasonal vegetables.

Lamb Curry

Lamb curry served with rice, sambals and a crispy poppadom.

Chicken, Leek and Bacon Pie

This chicken pie with leeks, bacon and thyme is a hearty classic. Served with potato wedges and salad greens.

R170

R145

R110

TOASTED TREATS

Served with Chips or Salad

Toasted Chicken Mayonnaise with Chips

Toasted Cheese and Tomato with Chips

Toasted Egg and Bacon with Chips

Toasted Gourmet Club with Chips

Bacon, egg and chicken mayonnaise.

KIDDIES MEALS

Suitable for children under 12 years old

Chicken Strips with Chips

Kiddies Mac & Cheese

Kiddies Spaghetti Bolognese

Kiddies Hake & Chips

R55

R48

R55

R65

R58

R58

R58

R58

ASK YOUR WAITER ABOUT OUR MIDWEEK LUNCH SPECIALS

Menu subject to change depending on seasonal/ingredient availability.



STARTERS

Soup of the Day

Crispy Brie

Brie cheese wrapped in Phyllo pastry, deep fried and served with a red current Jelly.

Beef Trinchado

Beef fillet cubes with a flavourful sauce with a spicy kick served with a toasted bruschetta.

Caramelised Chicken Salad

Tender chicken smothered in a sweet balsamic reduction served with artichokes, feta, avocado, rocket and sundried tomato.

Greek Salad (v)

Mixed salad with Feta and Olives.

R50

Seared Beef Carpaccio

Tender beef with Parmesan shavings and crispy capers.

R65

Grilled Calamari

Grilled calamari with lemon butter sauce.

R85

Chicken Liver Bruschetta

Pan fried Peri-Peri chicken livers served on a crispy Bruschetta.

R65

Grilled Halloumi Stack (v)

Layers of crispy fried Halloumi cheese, grilled courgettes and grilled tomato slices.

R55

Cheese Plate (for two)

Assorted local cheeses, olives, preserves, pickles and crackers

R80

R65

R58

R75

R110

All our dishes are prepared from fresh. Good food takes time to prepare. Menu subject to change without notice.



MAIN COURSES

Peppered Beef Fillet

A 200g beef fillet steak grilled to order and served with a cracked black pepper sauce, potato wedges and seasonal vegetables.

R170

Beef Fillet with Blue Cheese & Bacon Sauce

A 200g beef fillet grilled to your liking topped with avocado slices, served with a blue cheese and bacon sauce as well as potato wedges and seasonal vegetables.

R185

Dijon Chicken

Chicken breast with a creamy honey and Dijon mustard sauce and mushrooms, served with mashed potatoes and seasonal vegetables.

R110

Line Fish with Picatta Sauce

Line fish with lemony Picatta sauce and crispy capers served with mashed potato and seasonal vegetables.

R130

Robust Oxtail Casserole

Slow cooked traditional Oxtail casserole served with mashed potatoes or rice and seasonal vegetables.

R155

Spicy "Mexican" Burger

Homemade spicy 200g beef burger topped with guacamole, salsa and cheddar cheese served with chips.

R85

Argentinian Prawns / Calamari Combo

Six grilled prawns and calamari with rice and seasonal vegetables served with lemon butter and peri-peri sauces.

R165

Chicken, Leek and Bacon Pie

This chicken pie with leeks, bacon and thyme is a hearty classic. Served with potato wedges and salad greens.

R110

Rogan Josh Lamb Pie

A rich and spicy lamb dish in a yoghurt sauce served with roasted potato wedges and sambals.

R125

Penne with Basil Pesto

Penna pasta with basil pesto, sun dried tomatoes and Parmesan Cheese.

R75

(Add Chicken)

R85

Lamb Curry

Lamb curry served with rice, sambals and a crispy poppadom.

R145

Roast of the Day (served on Sundays)

R140

Please let your waiter know your preference of crispy potato wedges, mashed potatoes, rice or zoodles (zucchini noodles).

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SWEET ENDING

Farm Style Ice Cream and Chocolate Sauce

Vanilla and chocolate ice cream drizzled with chocolate sauce, topped with almond flakes and served with a chocolate biscotti

R45

Crème Brûlée

Served with a homemade shortbread biscuit and seasonal fruits.

R50

Chocolate and Pecan nut Brownie with Amarula Cream

Chocolate and pecan nut brownie served with a shot of Amarula Cream and Vanilla ice cream.

R60

Affogato

Vanilla ice-cream served with a shot of espresso, Frangelico liqueur, and homemade chocolate biscotti.

R60

Homemade Apple Crumble

Warm apple crumble served with ice-cream.

R50

Cheese Plate (for two)

Assorted local cheeses, olives, preserves, pickles, crackers.

R110

A selection of Dom Pedros, Liqueurs, Port and Speciality Coffees is also available.

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