

LIGHT MEALS (served all day)

TOASTED TRAMMEZINI WITH MOZZARELLA CHEESE <i>served with side salad OR French fries</i> <i>Choice of fillings:</i> <ul style="list-style-type: none">• Ham & tomato• Chicken Mayonaise• Creamed spinach & Feta (V)	R75
SALMON, CREAM CHEESE & ASPARAGUS SANDWICH <i>served on health bread with side salad</i>	R95
CHICKEN BURGER <i>Toasted homemade roll filled with marinated, grilled chicken breast topped with crumbled feta, basil pesto mayonnaise and peppadews served with French fries or side salad</i>	R80
HOME-MADE GOURMET BEEF BURGER <i>Toasted homemade roll topped with a 100 % beef patty, grilled brown mushroom, crispy bacon, onion marmalade and Emmenthaler cheese served with French fries or side salad</i>	R90
CHICKEN WRAP <i>Tortilla pastry filled with grilled chicken strips, avocado, cheese, cucumber shavings, garden greens & fresh tomato served with home-made French fries or side salad</i>	R80
BEEF FILLET WRAP <i>Tortilla pastry filled with grilled beef fillet strips & onion, avocado, cheese, cucumber shavings, garden greens & fresh tomato, served with french fries or side salad</i>	R95
VEGETARIAN WRAP (V) <i>Tortilla pastry filled with grilled Julienne vegetables, Emmenthal cheese enrobed in basil pesto mayonaise</i>	R80
FISH AND CHIPS <i>Grilled hake fillet served with pickled onions and butter beans on side with French fries or side salad</i>	R90



GOURMET QUICHE (V) <i>Roasted butternut, Brie & caramelized onions, thyme topped with garden greens</i>	R65
FRENCH FRIES PORTION <i>served with mayo dip</i>	R45
VEGETARIAN PASTA (choice of Penne OR Linguine) (V) <i>Pan-fried spinach, cocktail tomatoes, Mozzarella and black olives served with a dash of cream and parmesan</i>	R60
VENISON PARCEL <i>Venison casserole enrobed in phyllo pastry served on Amarula jelly with a melon & feta salad on side</i>	R95
MEZE PLATTER <i>Consisting of 4 assorted cold meats (Hungarian salami, hickory ham, black forest ham, turkey roll) Emmenthal and Brie cheeses served with olives, roasted red pepper dip and Hummus all served with 3 bread selection</i>	R95
SNACKBASKET 1 (serves 1 person) ❖ Cheese grillers ❖ Sticky Buffalo wings ❖ Marinated pork ribs ❖ French fries & sweet chilli sauce	R90
SNACKBASKET 2 (serves 1 person) ❖ Poached mussels ❖ Crumbed Cajun calamari strips ❖ Battered hake pieces ❖ French fries and remoulade sauce	R95
SNACKBASKET 3 (serves 1 person) ❖ Beef dry wors ❖ Roasted Cajun and herbed cashew nuts ❖ Sliced beef biltong ❖ Deep-fried Tortilla chips with basil mayo dip	R90



SALADS

CHEF'S CHOICE SALAD	R90
<i>Thinly sliced smoked chicken breasts, caramelized nuts, mixed lettuce leaves, mixed peppers, dried cranberries, crumbled blue cheese, red wine poached pear slices, all tossed in a berry vinaigrette</i>	
PORK FILLET SALAD	R90
<i>Garden greens, topped with grilled warm pork fillet, Julienne vegetables and citrus segments in a creamy mustard dressing</i>	
LAMB RUMP NICOISE	R95
<i>Grilled lamb rump marinated in red wine, rosemary potato Roesti, calamata olives, green beans, quail eggs, plum tomato, anchovies and onion drizzled with Nicoise dressing</i>	
CAESAR SALAD (CHEFS VERSION OF THE CLASSIC)	R75
<i>Garden greens, croutons, crispy bacon, parmesan cheese and anchovies with exotic creamy capers dressing</i>	

KIDDIES MENU

TOASTED CHEESE SANDWICH <i>served with French fries or side salad</i>	R50
MINI CHEESE BURGER <i>served with French fries or side salad</i>	R50
CRUMBED CHICKEN STRIPS <i>served with French fries or side salad</i>	R50
MINI STEAK topped with cheese sauce <i>served with French fries or side salad</i>	R55
MINI MARGARITA PIZZA with Hickory ham or grilled chicken	R50
SPAGHETTI WITH HOME MADE TOMATO SAUCE (V) <i>served with grated cheddar cheese (optional)</i>	R50



LUNCH OR DINNER A LA CARTE

STARTERS

SOUP OF THE DAY (V) <i>served with home-made bread rolls</i>	R45
THREE CHEESE SPRING ROLLS (V) <i>A fusion of Brie, Camembert, blue cheese in a crispy fried spring roll pastry served on a cranberry sauce</i>	R65
ESCARGOTS <i>8 snails served on crispy strips of bacon, topped with a medley of gratinated Cheddar and Mozzarella cheese prepared in a white wine sauce</i>	R70
GRILLED CALAMARI STRIPS <i>Zesty calamari strips served with steamed Basmati rice and Remoulade sauce</i>	R70
CHICKEN LIVERS <i>Mozambican style Peri-Peri chicken livers (choice of MILD or SPICY) served with home-made bread</i>	R60
BEEF CARPACCIO <i>Thinly sliced marinated and cured beef fillet served with garden greens, shaved Parmesan, Mango salsa drizzled with Balsamic reduction</i>	R70
GRILLED AUBERGINE, TOMATO AND MOZZARELLA TOWER (V) <i>With Basil pesto dressing</i>	R65
ORANGE AND SWEET CHILLI PRAWNS <i>On a fanned Avocado (seasonal) served with Pineapple & Coriander salsa</i>	R90



MAIN COURSE *(all served with 2 types of vegetables of the day
and your choice of 1 starch and 1 sauce
Additional vegetable, starch or sauce @ R15 each*

FISH FROM THE GRILL:

CATCH OF THE DAY	R130
NORWEGIAN SALMON	R155

MEAT FROM THE GRILL:

CHICKEN FILLET (300G)	R110
OSTRICH FILLET (250G)	R135
VENISON TENDER LOIN (250G)	R130
RUMP STEAK (250G)	R130
RIB-EYE STEAK (250G)	R130
BEEF FILLET (250G)	R145
SIRLOIN STEAK 250G	R130

CHOICE OF STARCHES:

Side salad
French fries
Pan-fried potatoes with onions
Biltong infused mashed potatoes
Basil pesto infused mashed potatoes
Herbed couscous
Steamed Basmati rice
Bulgar wheat
Traditional mealie pap

CHOICE OF SAUCES:

Lemon butter
Garlic and herb
Mozambican Peri-Peri
Creamy mushroom
Red wine and Balsamic jus
Creamy green peppercorn sauce
Hollandaise
Home-made tomato and onion gravy



KINGFISHER SPECIALITIES:

WHOLE TROUT	R165
<i>Stuffed with onions, mushroom, flavoured with peppadew aioli, served with vegetables</i>	
ROSA TOMATO KINGKLIP	R155
<i>Grilled Kingklip with a light Cajun spiced crust topped with cherry tomatoes served on a Balsamic reduction served with vegetables</i>	
CHICKEN FILLET ROULADE	R125
<i>Rolled and filled chicken fillet stuffed with pepperdew, spinach, feta served in a creamy coconut-mango sauce with mustard infused mashed potato and served with vegetables</i>	
CHICKEN AND PRAWN CURRY	R155
<i>Thai green curry with chicken fillet strips, prawn tails and sliced peppers served in a potjie with Basmati rice and sambals</i>	
PORK BELLY	R130
<i>Marinated and slow-roasted pork belly roulade served over Wasabi mashed potato topped with cranberry and green peppercorn sauce served with vegs</i>	
CHEESY BEEF FILLET (250G)	R150
<i>Grilled to perfection topped with Camembert cheese and stewed cranberries served with biltong flavoured mashed potato, red wine jus served with vegs</i>	
LAMB SHOULDER	R150
<i>Slow-roasted lamb shoulder served with creamy mashed potato and a plum tomato and red wine jus served with vegetables</i>	
VENISON POTJIE	R130
<i>Tender game meat slow cooked to perfection served with steamed Basmati rice or traditional mealie pap served with vegetables</i>	
MEDITERANEAN RISOTTO (V)	R90
<i>Creamy Arborio rice flavoured with mushrooms, mixed pepper, onion and baby marrows (courgettes) served with a Pommodero sauce on side</i>	
GRILLED AUBERGINE, TOMATO AND MOZZARELLA TOWER (V)	R90
<i>With Basil pesto dressing served with savoury couscous</i>	



DESSERTS:

APPLE CRUMBLE <i>Granny Smith apples with lemon rind & mixed spice topped with crumbled pastry served with vanilla ice cream</i>	R50
CRÈME BRULE <i>served with Grappa fruit compote</i>	R50
HAZELNUT MOUSSE <i>Hazelnut chocolate mousse with chocolate base and crushed nuts on top</i>	R50
HOME-MADE BAKED CHEESE CAKE <i>served with stewed berry compoté</i>	R50
STEAMY HOT PUDDING OF THE DAY <i>Chef's choice of the day served with home-made custard and vanilla ice-cream</i>	R55
CHEF'S TRIO OF ICE CREAM <i>Beetroot, sweet potato, peanut butter ice-cream served in a Brandy snap basket</i>	R60
VANILLA ICE-CREAM <i>served with chocolate sauce</i>	R35
CAMENBERT, FIG & NUT CHATEAUX <i>drizzled with lemon infused honey served with cracker biscuits</i>	R75
PARMESAN CHEESE CUSTARD <i>topped with red wine poached pear and caramelized nuts</i>	R75
CHEESEPLATTER FOR ONE <i>(made to order)</i> <i>served with preserves, biscuits</i>	R70

