

RANGE

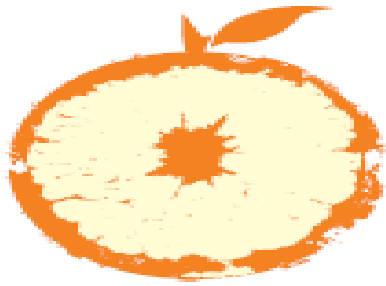
R E S T A U R A N T

Lee-Ann and Staff welcome you.

We would like you to know that our Restaurant is committed to quality and great care is taken to prepare your meal.

We would like to create a reputation not only for our constantly good food, but also for our relationship with our customers, ensuring you a great time!

*We are open Monday to Saturday.
Trading Hours- 12:00pm to 10:00pm*



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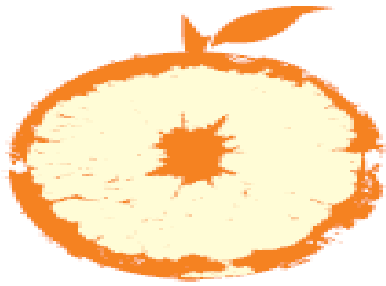
R E S T A U R A N T

Cold Starters

- Avocado Ritz* R 85
Prawn meat smothered in a tangy sauce, served with avo (seasonal)
- Beef Carpaccio* R 75
Thin slices of Raw Beef Fillet marinated in lemon and olive oil
- Mussel Pate* R 65
Served with Melba toast
- Ostrich Carpaccio* R 95
Ostrich Rolled with fresh rocket and parmesan shavings

Hot Starters

- Calamari Skewers* R 75
With Smoked Paprika Aioli
- Creamy Garlic & Chardonnay Mussels* R 75
Served with Pomme Friet
- Escargots* R 65
Snails baked in creamy garlic and white wine sauce
- Fillet & Peppadew Kebabs* R 85
- Prawn Tempura* R 85
Served with a spicy peanut dip
- Trio of Pork* R 85
Smoked Loin, Terrine & Salted Pork Belly



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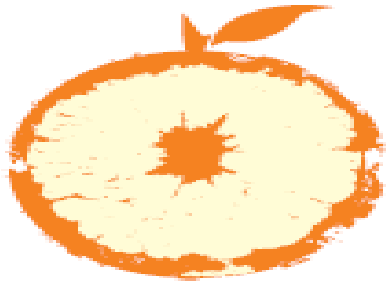
Salads

- Watermelon R 75
Watermelon with Danish feta and Calamata olives
- Greek R 75
- Pecan Nut Caesar Salad R 85
Baby Greens, sliced egg, anchovies, roasted pecan nuts & croutons
- Chicken, Avocado and Mango R 85
Drizzled in an Orange and Balsamic Vinaigrette
- Crab Marie Rose Salad R 85
- Smoked Salmon R 95
Slices of smoked salmon, capers and cream cheese with chives

Pasta's

- Spinach & Ricotta Ravioli R 85
Topped with a Napolitana & Basil Sauce
- Gnocchi R 95
Potato Gnocchi topped with a gorgonzola & fried mushroom sauce
- Chicken, Bacon and Mushroom R 85
Served on a bed of Penne or Fettuccine
- Prawn Gamberi Pasta R 95

Soup of the day - Enquire from your Hostess R 65



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Main Courses

(Served with a choice of: rice, chips, creamy rosemary mash or potato croquettes)

- Add seasonal veggies R 25

Eland Loin 250g R 215
Topped with a Biltong Sauce

Kudu Fillet 250g R 215
Served with a Youngberry Jus

Ostrich Fillet 250g R 215
Pan fried in port and drizzled with cranberry sauce

Chateau Briand R 195
300g grilled fillet flambéed with brandy, served with a béarnaise sauce

Chocolate Chilli Fillet R 195
300g grilled fillet topped with a rich dark chocolate and chilli sauce

Fillet hollandaise R 195
300g grilled fillet topped with bone marrow and hollandaise sauce

Fillet 300g R 185

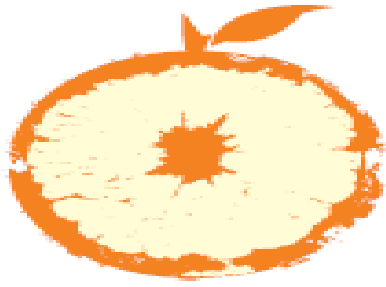
Rump 300g R 165

Sauce selections: Mushroom, Cheese, Green Madagascan Peppercorn R 20

Oxtail R 165

Lamb Shank R 185

Lamb and Feta Gourmet Burger R 105



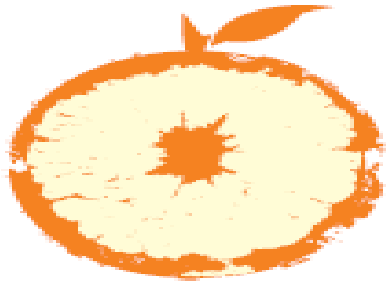
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- Moroccan Lamb Cutlets* R 185
4 Flame grilled cutlets lightly brushed with Moroccan spices
- Pork Belly Roll* R 135
Pork roll stuffed with herbs and topped with a honey glazed gravy
- Quails stuffed with Cranberry, Orange & Pecan Nuts* R 165
- Basil and Sundried Tomato Chicken Breasts* R 125
Filleted chicken breasts stuffed with basil, sundried tomatoes, orange zest and mozzarella
- Full Baby Chicken - Please allow a minimum of 45 minutes* R 115
Portuguese style "flat" chicken

Seafood

- Norwegian Salmon* R 265
Fillet of fresh pink salmon lightly seared in lime and coriander and topped with fresh Asparagus
- Kingklip* R 195
Grilled in olive oil and herbed butter
- Prawns* R 185
6 Queens
- Seafood Marinara* R 165
Served with penne or fettuccine



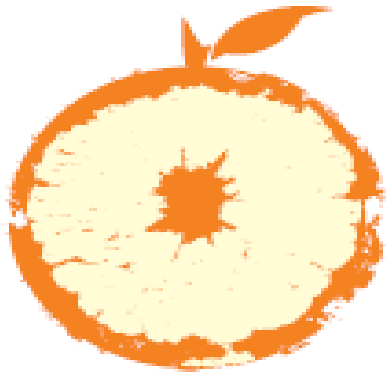
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Desserts

- Chocolate Fondant - Please allow 20 minutes to prepare* R 75
Chocolate filled pudding served with Raspberry Caulis
- Fresh Strawberries, Black Pepper & Balsamic Sauce* R 65
Served on Full Cream Vanilla Ice Cream
- Ice Cream & Chocolate Sauce* R 55
Full Cream Ice Cream with Homemade Chocolate Sauce
- Cheesecake Brownie* R 75
- Homemade Mojito Ice Cream* R 75
- Orange Flavoured Crème Brulee* R 75
- Mini Berry Pavlova* R 85
Decadently flavoured with Amarula mousse
- Cheese and Biscuit Platter (serves two)* R 175
Selection of cheeses, preserves, biscuits and fruit

**ALL PRICES ARE VAT INCLUSIVE*



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*We would like to thank you for your visit and
hope you enjoyed your cuisine*

*Please enquire about our tailor made packages
for conferences, functions, weddings, etc.*

Contacts:

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