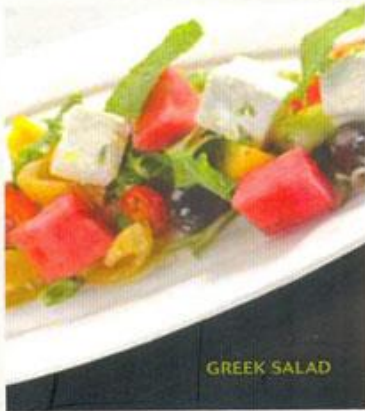


## SALADS



### Garden Salad

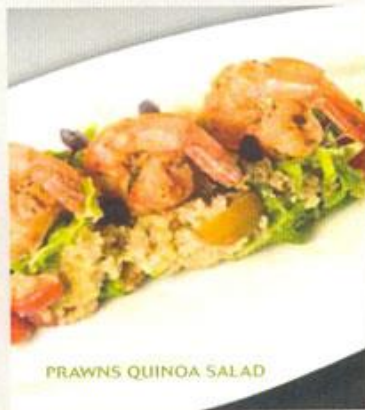
Seasonal lettuce, cherry tomato, cucumber, fresh mushroom with beetroot & artichoke hearts, served with a tangy dressing

34

### Traditional Greek Salad

Cucumber, cherry tomatoes, capsicum, onion, feta cheese, olives, mint & arugula served with a Greek dressing. Extra watermelon add SR 4

38



### Caesar Salad

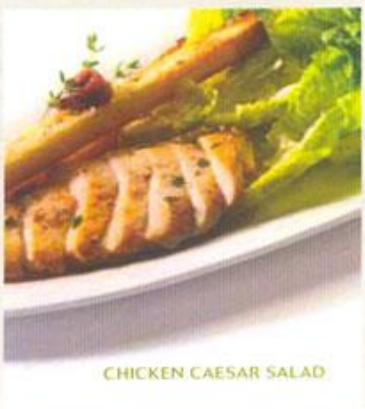
Baby cos lettuce, parmesan, croutons, anchovies and marinated grilled chicken, served with caesar dressing. Replace chicken with prawns SR 56

46

### Rocca Salad

Rocca leaves, cherry tomatoes, parmesan, walnuts & fresh mushroom slices, served with balsamic dressing

42



### Prawn & Avo Salad

Shrimp and avocado salad served on mango carpaccio with a light citrus dressing

39

### Chicken Quinoa Salad

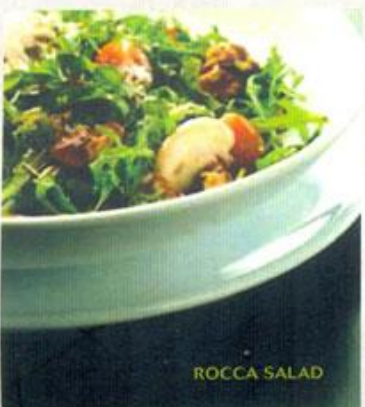
Super food quinoa tossed with arugula, cherry tomato & avocado topped with grilled chicken & served with a tangy dressing

42

### Prawn Quinoa Salad

Super food quinoa tossed with arugula, cherry tomato & avocado topped with prawns & served with a tangy dressing.

48

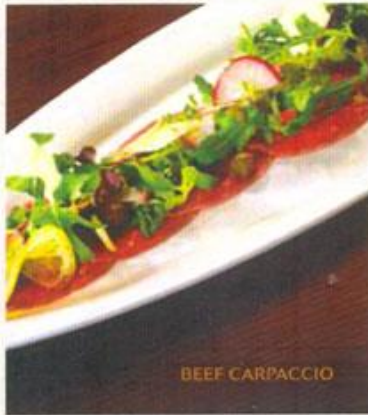


### Goat's Milk Cheese Salad

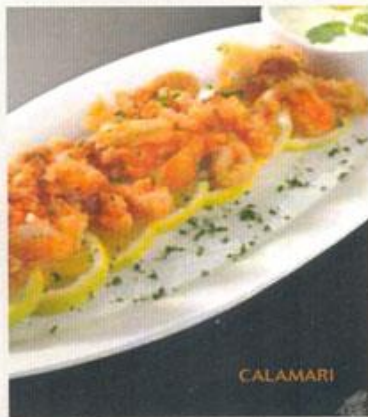
Goat's milk cheese encased in puff pastry with mesclun, walnuts, artichoke heart & fresh berries served with a raspberry dressing & balsamic

36

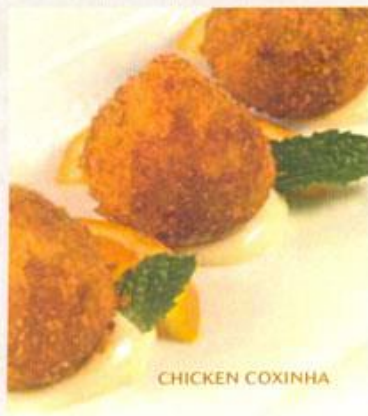
## STARTERS



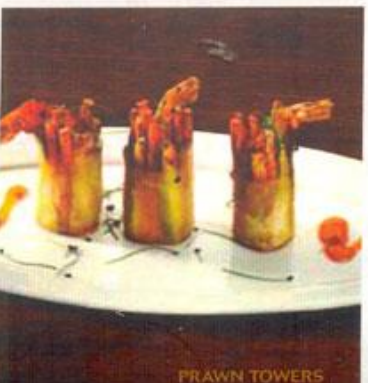
BEEF CARPACCIO



CALAMARI



CHICKEN COXINHA



PRAWN TOWERS

Refill Bread & Boerewors	12
Refill Bread & Boerewors for 2	19
Chicken Livers With cream, a little spinach and a touch of chilli served in a homemade puff pastry shell	29
Sticky Chicken Wings Served with blue cheese & sweet chilli dip	42
Beef Carpaccio Thin slices of raw beef, dressed with balsamic vinegar, truffle oil, parmesan, rocket & capers	39
Salt & Pepper Calamari Perfectly seasoned baby calamari	32
Mussels Mussels steamed to order in a light sauce of garlic, butter and a dash of cream served with garlic bread	46
Crab Cakes Homemade medallions of white crab meat, seasoned and gently pan fried, served on mango salsa	39
Scampi An old favourite! Deep fried breaded shrimps, served with cocktail sauce & sauce tartare	39
Mushroom En Croûte A combination of seasonal mushrooms sauteed with a hint of truffle served on garlic crouste	39
Salmon Poke Citrus marinated salmon with mango & lime	42
Prawn Towers Prawn & vegetables wrapped in a light pastry fried to golden brown	42
Chicken Coxinha Deep fried chicken coxinhas with a special filling served with an orange aioli mayonnaise	20
Garlic Bread/Garlic Bread with Cheese	14/21
Soup of the Day	25/38

## B E E F



### Espetada

A combination of marinated beef cubes served on a hanging skewer with garlic butter & garlic potatoes

129

### Schnitzel (Escalope)

Traditional beef escalope breaded & gently pan fried till golden served with a sauce of your choice

58

### Beef Florentina

Beef schnitzel (escalope) topped with creamed spinach & melted cheese

68

### Roasted Veal Cutlet

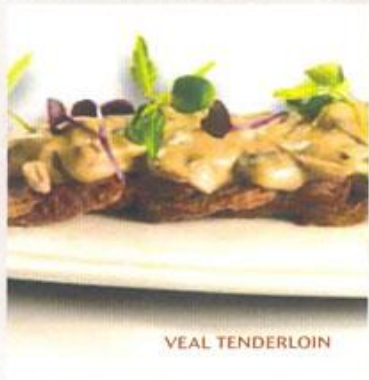
When available

185

### Veal Tenderloin

Veal tenderloin gently pan fried served with a wild mushroom and truffle sauce

142



### Steak Tartare

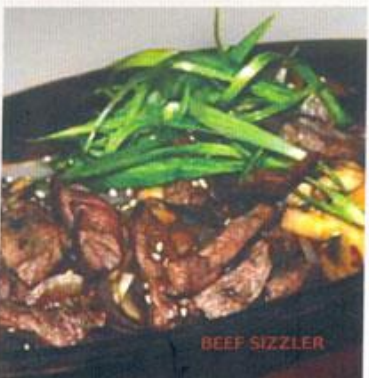
Raw beef fillet, hand chopped to order and served with all the usual accompaniments: anchovies, garlic, onion, capers, parsley, egg, salt, pepper and Worcestershire sauce. Mix yourself

110

### Beef and Mushroom Pie

Beef fillet with onion, garlic, mushroom and cream, topped with puff pastry

58

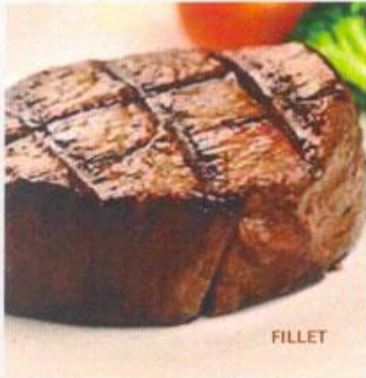


### Beef Sizzler

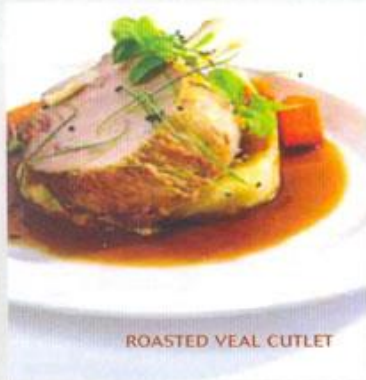
Beef fillet sautéed with onion, garlic, mushroom and thyme. Served sizzling on a hot skillet; choice of mild or spicy.

68

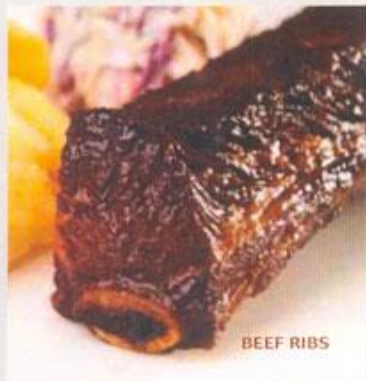
## B E E F



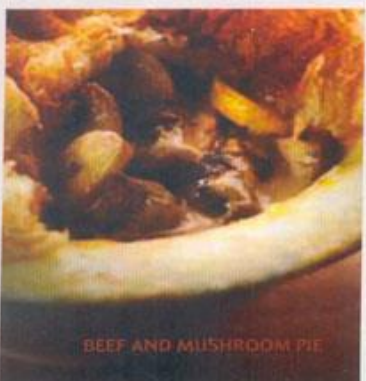
FILLET



ROASTED VEAL CUTLET



BEEF RIBS



BEEF AND MUSHROOM PIE

Ladies Fillet/Tenderloin 180g	98
Fillet/Tenderloin 240g	126
Rump/Top Sirloin 280g	79
Sirloin/Striploin 280g	89
Rib-eye/Cube-roll 280g	105
T-bone/Porterhouse 550g	159
Prime-rib/Bone-in Rib-eye 550g	159
Wagyu Rib-eye 250g Kobe-style beef from Australia. Highly marbled and packed with flavour. When available	210
Beef Ribs/Half Ribs Dry-rubbed with our secret spice, slow roasted, basted and grilled to perfection	Full 119 Half 86

## C O M B O ' S

Mixed Grill T-bone 300g, boerewors, 2 chops, half de-boned chicken, sauce & onion rings	169
Ribs & Rump 280g Rump and beef ribs	155
Fillet & Prawns 180g Fillet & 3 Prawns	169
Chicken & Chops Lamb chops & chicken breasts	119
Chicken & Ribs Chicken breasts & beef ribs	125

## POULTRY

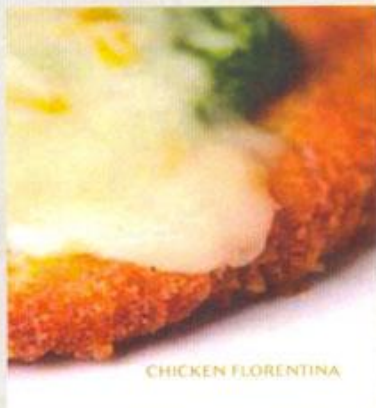


**Half De-Boned Grilled Chicken** 44  
Basted in barbeque, peri-peri or lemon & herb sauce, served with garlic aioli

**Chicken Breast** 44  
Basted in barbeque, peri-peri or lemon & herb sauce, served with garlic aioli

**Chicken Kebabs** 39  
Tender cubes of marinated chicken breast, served with garlic aioli

**Chicken Schnitzel (Escalope)** 39  
Traditional chicken escalope breaded & gently pan fried till golden served with a sauce of your choice



**Chicken Florentina** 49  
Chicken schnitzel (escalope) topped with creamed spinach & melted cheese

**Roast Duck** 129  
Half de-boned duck with plum sauce

## L A M B



**Lamb Chops** 98  
South African style grilled lamb chops served with your choice of starch

**Lamb Shank** 98  
A hearty drop-off-the-bone favourite! Prime Australian lamb leg slow roasted & served with homemade gravy & mashed potato



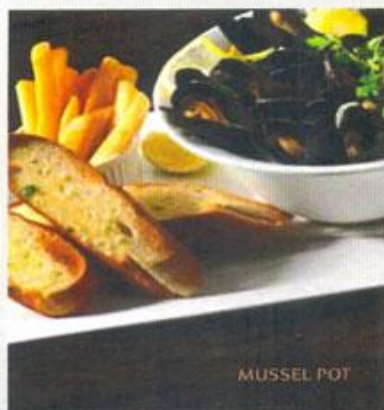
**Slow Roasted Lamb** 78  
Prime Australian lamb shoulder slow roasted, fall off the bone tender. Served on a bed of Oriental rice

**Roast Rack of Lamb** Full 189  
Half 120  
Succulent lamb rack, herb crusted. Served with your choice of starch

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## SEAFOOD

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Scottish Salmon

95

Salt & Pepper Calamari

64

Perfectly seasoned baby calamari served on a bed of rice

Seafood Platter

295

An extravagant selection from the daily catch



Prawn Fiesta

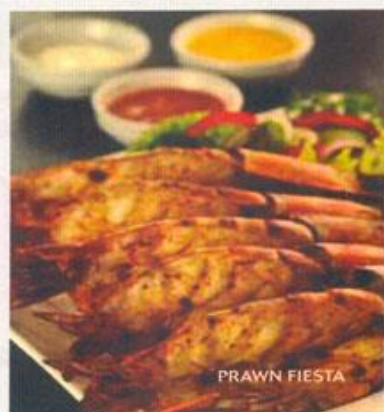
240

One kilo of tiger prawns in the shell on a bed of rice, served with lemon butter, peri-peri and garlic butter sauces

Prawn Fiesta 1/2 kg

142

Half kilo of tiger prawns in the shell on a bed of rice, served with lemon butter, peri-peri and garlic butter sauces



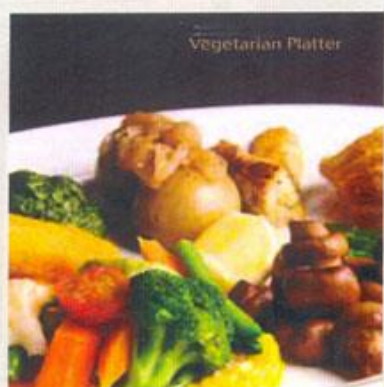
Mussel Pot

95

One kilo of mussels steamed to order in a light sauce of garlic, butter and a dash of cream served with garlic bread

Fish Of The Day

Price start from 85



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## VEGETARIAN

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Vegetarian Platter

63

A section of seasonal vegetables

## BURGERS & SANDWICHES

All burgers & sandwiches are served with chips, onion rings & coleslaw



Hamburger 39

Cheese Burger 45

Swiss & Mushroom 49

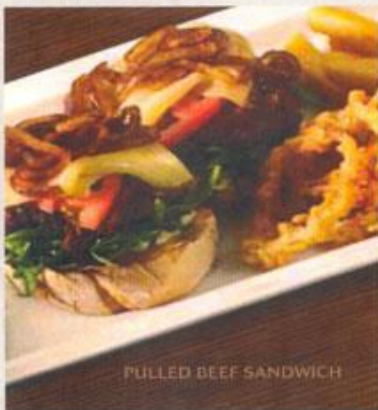
Dagwood 55

Chicken Burger 38  
Grilled or Fried

Sauce Burger 45  
Black pepper, garlic, mushroom,  
monkeygland, blue cheese

Pulled Beef Sandwich 55

Sandwich of the Day 50



## SAUCES & SIDES

SAUCES 8  
Black pepper, garlic, mushroom,  
cheese, monkeygland, blue cheese

SIDES

Oriental Rice 8

Mashed Potato 8

Baked Potato 8

Rice 8

Chips 8

Crispy Fried Onion Rings 8

Baby Potato 12

Sautéed Seasonal Vegetables 12

Broccoli 12

Quinoa 12

Baked Pumpkin 12

Corn on the Cob 12

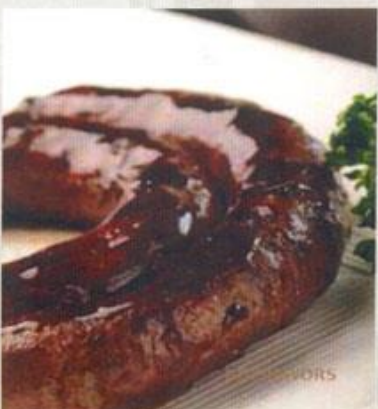
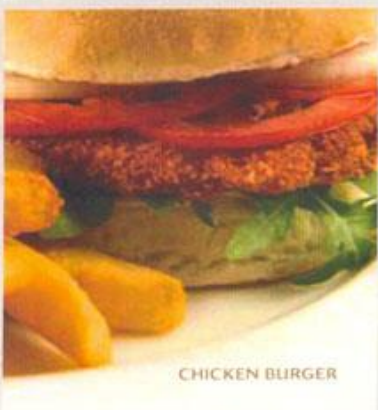
Traditional South African Boerewors 19  
Loosely filled seasoned beef sausage

Loaded Baked Potato 19

Roasted Sweet Potato 19

Sautéed Button Mushrooms 19

Creamed Spinach 19



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## BEVERAGES

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Soft drinks	9
Iced tea	17
Non-alcoholic beer	15

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## FRESHLY SQUEEZED JUICES

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Orange	19
Pineapple	19
Watermelon	19

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## MOCKTAILS

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Tropical Tornado	22
Strawberry Daiquiri	22
Pina Colada	22
Peach on the Beach	22
Berry Crusher	22

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## ICE COOLERS

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Lime Twister	20
Mint Berry Cooler	20
Fresh Lemonade	20
Mint Lemonade	22
Iced Coffee	22
Lemon Fizz	20

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## MILK SHAKES

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Peanut Butter and Banana	22
Choc Mint	22
Chocolate	22
Vanilla	22
Coffee	22
Lime	22
Strawberry	22
Oreo	22
Marshmallow	22

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## WATER

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Imported Water (S)	10
Imported Water (L)	18
Sparkling Water (S)	18
Sparkling Water (L)	24

