

SANDWICH BAR

Served daily between 12h00 -16h00

*All sandwiches are served with your choice of potato wedges,
french fries or a side salad.*



LIME & THYME CHICKEN 55.00

Char grilled chicken breasts with tomato basil mayonnaise.

HAM, PANCETTA & A DUO OF CHEESE 62.00

Hickory ham and pancetta showered with mozzarella and gorgonzola.

PREGO 62.00

Flame grilled beef with spicy peri-peri.

VEGGIE DELIGHT 45.00

Roasted brinjals, peppers and feta cheese served with wholegrain mustard and mayonnaise.

CLASSIC BLT 45.00

Bacon, lettuce and tomato served with our homemade peppadew-mayo dressing.

CLUB 55.00

Char grilled chicken breast, bacon, boiled egg, lettuce and tomato served with our homemade peppadew-mayo dressing.

STARTERS & LIGHT MEAL BAR

CHIOCCIOLA 39.00

Baked snails flavoured with garlic, creamed white wine and parmesan shavings.

BAMBINO CALAMARI 46.00

Flavoured with basil lemon butter, crisp roquette, caviar and spicy couscous.

MOROCCAN CHICKEN WINGS 55.00

Stuffed wings glazed in sesame plum jam.

CARPACCIO 55.00

Pepper crusted beef with sweet balsamic and mango salsa.

FORMAGGIO 39.00

Halloumi cheese layered with roquette, sun dried tomatoes and toasted almonds.

CRISPY PRAWN TOWER 59.00

Crisp prawns flavoured with a tangy sweet chilli relish.

FUNGHI GORGONZOLA 39.00

Black mushrooms baked with lemon basil spinach, creamed Gorgonzola and piquant peppadews.

POLLO FEGATO 39.00

Chicken livers with spicy peri-peri cream and foccacia wedges.

OYSTERS 17.00 EACH

FISH CAKES AND ROQUETTE 49.00

Hake fish cakes served on a bed of roquette topped with a poached egg.

DEEP FRIED CAMEMBERT 42.00

Camembert cheese deep fried and buried in roquette and accompanied with our homemade plum tomato jam.

SOUP 32.00

Seasonal variety available daily.



SALAD BAR

ROQUETTE & PARMESAN 48.00

Roquette, sun dried plum tomatoes and parmesan shavings with sweet balsamic vinaigrette.

CHAR GRILLED BEEF 59.00

Pepper crusted beef with roasted plum tomatoes, avocado, roquette, parmesan shavings and sweet balsamic relish.

GREEK 39.00

Plum tomatoes, cucumber, red onion, calamata olives and feta cheese with oregano and olive oil vinaigrette.

WARM PORTUGUESE SALAD 56.00

A delightful jumble of tuna, salmon and boiled egg with wholesome carrots, chunky potatoes, onions and butter beans.

CAPRESE SALAD 42.00

Soft buffalo mozzarella, layered with chunky sliced tomatoes and laced with basil pesto.

CAESAR SALAD (add chicken R12) 48.00

A classic salad with, anchovies, crispy bacon bits, fleshy tomatoes, boiled egg, cucumbers and chilli croutons tousled in our homemade caesar dressing.

SALMON SALAD 59.00

Smoked salmon, chunky cottage cheese, capers and cherry tomatoes with slithers of avocado.

GRILLED CHICKEN SALAD 56.00

Grilled chicken breasts, tomatoes, feta cheese, julienne carrots, balsamic fried brinjals, chick peas, and couscous served with a dribble of our homemade balsamic mayonnaise dressing.



BURGER BAR

BBQ BEEF 42.00

Pure beef patty, homemade and served with french fries.

BBQ CHICKEN 42.00

Grilled chicken breast served with french fries.

LAMB BURGER 62.00

Dressed with mixed pickles and roquette salsa.

ADD TOPPINGS

Cheddar	6.00
Mozzarella	6.00
Feta	6.00
Bacon	8.00
Gorgonzola	8.00
Avocado	8.00
Mushrooms	6.00

ADD SAUCES

Mushroom	14.00
Peri Peri	14.00
Cheese	14.00
Pepper	14.00
Gorgonzola	14.00



STIR FRY BAR

A Thai inspired dish consisting of a jumble of mixed vegetables, cashew nuts, garlic and chilli fried in olive oil and tossed with homemade soya sauce. Choice of white rice or noodles.

Vegg	49.00
Chicken	59.00
Beef	75.00

CURRY BAR

All curry dishes are served with white rice.

Lamb	79.00
Beef	75.00
Chicken	65.00
Prawn	82.00

MEAT BAR

VITELLO SCALOPPINI 89.00

Escallops of baby beef flavoured with white wine, rosemary, capers and fresh lemon. Served with lemon basil linguine, calamata olives and roasted cherry tomatoes.

RACK OF LAMB 135.00

Char grilled with coriander and mint pesto. Served with roasted vegetables, white rice and teriyaki glaze.

FILLET - 280G 99.00

Char grilled premium beef fillet served with rosemary rock salt potato wedges.

RIBS 98.00

Honey glazed pork ribs served with rosemary rock salt potato wedges.

LAMB CUTLETS 105.00

Char grilled with olive oil, lemon and fresh oregano. Served with roasted vegetables and white rice.

T-BONE - 500G 92.00

Char grilled fillet and sirloin on the bone. Served with rosemary rock salt potato wedges.

LAMB AND ROASTED GARLIC 105.00

Tender herbed loin of lamb, pan seared then further baked in the pizza oven, served with a rich roasted garlic gravy and crispy potatoes.

VEAL LIMONE 99.00

Pan fried veal escallops with a rich zesty lemon sauce served with wholesome carrots and potatoes.

OX-TAIL 89.00

Meaty chunks of oxtail, carrots and butter beans slow simmered in a hearty thick red wine stew. Served with white rice.

SAUCES

Mushroom	14.00
Peri peri	14.00
Cheddar	14.00
Pepper	14.00
Gorgonzola	14.00



POULTRY BAR

CHICKEN SUPREME 89.00

Chicken crammed with lemon basil, pine nuts and gorgonzola cheese. Served with mushroom linguine and brown sage butter.

SPATCHCOCK CHICKEN 76.00

Char grilled spring chicken with a choice of lime & thyme or spicy peri-peri flavour. Served with rosemary rock salt potato wedges.

CHAR GRILLED CHICKEN 56.00

Lime & thyme, bbq or cajun flavoured chicken breasts. Served with white rice and roasted vegetables.

HALLOUMI CHICKEN 68.00

Shallow fried escallops of chicken breast topped with fried halloumi cheese and rimmed with roasted cherry tomatoes.

CHICKEN SCHNITZEL 68.00

Crumbed and lightly fried. Served with wholesome boiled potatoes and carrots.



SEAFOOD BAR

LINE FISH AND PRAWN TEMPURA 135.00

Grilled line fish topped with crisp prawn tempura and creamed saffron white wine butter. Served with white rice and roasted vegetables.

PRAWN PLATTER 196.00

Six king prawns served with white rice, creamed lemon butter, Garlic butter and spicy peri-peri.

DUKKA OF SALMON 120.00

Fresh salmon dusted in moroccan dukka rub. Served on ribbon cucumber salad with soy, and sweet balsamic reduction.

SEAFOOD PLATTER FOR TWO 398.00

Langoustines, prawns, mussels, calamari and fresh line fish with white rice, creamed lemon butter, garlic butter and spicy peri-peri.

KINGKLIP 118.00

Kingklip fillet grilled in parsley butter. Served with basil linguine, calamata olives and roasted cherry tomatoes.

KINGKLIP ON MARROW 118.00

Lightly fried kingklip served on a bed of steamed sliced zucchini topped with a melted herb butter.

CALAMARI 78.00

Flavoured with basil lemon butter, crisp roquette and caviar. Served with white rice and roasted vegetables.

SPICY SPANISH PAELLA 62.00

Famous in spain, a signature dish consisting of fresh tomatoes, onions, prawns, mussels, calamari and chicken on the bone.

SIDE ORDERS

Basil linguini, black olives and	
Roasted cherry tomatoes	17.00
Potato wedges	14.00
Roasted vegetables	17.00
Potato bake	17.00
Mash	14.00
Rice	14.00



PASTA BAR

Served with a choice of spaghetti, linguine, fettuccine or penne
All pastas are tossed in a rich basil pesto and served with a choice of:

PESCATORE 78.00

Prawns, calamari and mussels with fresh oregano, creamed white wine and rich napoli sauce.

PANCETTA AL FUNGHI 62.00

Italian bacon with mushrooms, fresh basil, oregano, white wine and a touch of cream.

CARNE RAGU 59.00

Ground baby beef infused with celery, onion, garlic, tomato, fresh basil and full bodied red wine.

POLLO AL FUNGHI 59.00

Roast chicken with mushrooms, fresh oregano, white wine and hint of cream.

BASILICO ALLA POMODORI 49.00

Roasted cherry tomatoes with fresh basil, garlic, olive oil, pine nuts and parmesan shavings.

PASTA AL SALMONE 59.00

Smoked salmon and chives tossed in a creamy white wine sauce with a touch of napoli.

CHILLI POLPATINE 59.00

Homemade spicy meatballs served with a rich napoli sauce.

CHICKEN JALAPENO PASTA 56.00

Pasta with gusto! Strips of chicken pan fried in olive oil with garlic, red onions and jalapenos served in a creamy napoli sauce.

BACON & GORGONZOLA 54.00

Bacon bits pan fried in olive oil with garlic and served in a rich gorgonzola sauce.



ITALIAN BAR

MELINZANO 59.00

Marinated aubergine layered with plum tomatoes and fresh oregano. Oven baked in a rich napoli sauce.

PANZEROTTI GORGONZOLA 69.00

Pasta pockets filled with spinach and feta. Served in a rich gorgonzola cream with fresh oregano.

CANNELLONI VEGETARIAN 69.00

Fresh pasta rolls filled with basil lemon spinach and ricotta cheese. Oven baked in a rich napoli sauce with parmesan shavings.

THREE CHEESE GNOCCHI 69.00

Potato dumplings flavoured with gorgonzola, camembert, shaved parmesan and fresh basil.

BEEF LASAGNE 59.00

Home made beef lasagne with layers of fresh pasta, rich napoli and creamy béchamel sauce, baked in our authentic wood burning oven.



GOURMET PIZZA BAR

FOCCACIA 17.00

Rosemary
Oregano
Oregano & garlic

MARGHERITA 39.00

A classic favourite with thin base, rich napoli sauce, fresh sliced tomatoes and mozzarella cheese.

COTTO 54.00

Italian salami, button mushrooms, calamata olives and fresh garlic.

QUATTRO STAGIONI 56.00

Italian ham, button mushrooms, calamata olives and marinated artichoke hearts.

LUNA 63.00

Mozzarella, bacon, spinach, mixed peppers, feta cheese and avocado.

MEXICANA 56.00

Veal bolognaise, plum tomatoes, chilli and roasted garlic.

POLLO 56.00

Roast chicken, piquant peppadews and avocado.

PESCATORE 79.00

Calamari, mussels, prawn tails, feta cheese, piquant peppadews and avocado.

VEGETARIAN 59.00

Artichoke hearts, spinach, feta cheese, piquant peppadews and avocado.

PICASSO 32.00

Create your own masterpiece with a margarita base
And a choice of the following:

Mozzarella cheese	10.00	Black olives	6.00
Italian ham	16.00	Marinated artichoke hearts	6.00
Italian salami	16.00	Spinach	6.00
Chicken	14.00	Mixed peppers	6.00
Veal bolognaise	14.00	Avocado	6.00
Bacon	14.00	Piquant peppadews	6.00
Mushrooms	6.00	Feta cheese	6.00



DESSERT BAR

SACHERTORT 45.00

Mascarpone strawberry stack with burnt orange sauce and strawberry coulis.

AMERETTI WHITE CHOCOLATE MOUSSE 42.00

With a moist chocolate frangipane, blueberry ice cream and blueberry coulis.

PEPPERMINT CHOCOLATE MOUSSE 42.00

Decadent double thick chocolate mousse layered with peppermint milk chocolate.

TRADITIONAL CITRUS BAKED CHEESECAKE 42.00

With a red wine poached pear, berry compote and crème anglaise.

CRÈME BRULEE DUO 42.00

Traditional vanilla flavoured baked custard with a caramelised sugar crust.

AMARULA TIRAMISU 42.00

Amarula mascarpone layered with espresso, brandy and lady finger sponge, served with berry compote and mocca anglaise.

FRUIT PLATTER 36.00

Fresh fruit medley with dried fruit and toasted nuts.

SORBET 39.00

A trio of fruit flavours.

ICE CREAM 39.00

Vanilla ice cream smothered in decadent chocolate bar-one sauce.

CAKE TABLE 29.00

Home-baked specialities available daily.

FERRERO ROCHER 42.00

Decadent chocolate cake with roasted hazelnuts and a soft milk chocolate centre.

*Subject to Availability



JUICE & MOCKTAILS BAR

FRESH JUICE

Orange, mango, pineapple, guava and fruit cocktail. **12.00**
Strawberry, litchi, cranberry, clear apple, grapefruit and carrot **14.00**

STRAWBERRY DAIQUIRI 26.00

A frozen classic blended with fresh lime, sultry strawberry and a zest of citrus.

WILD BERRY DAIQUIRI 26.00

A wild frozen classic blended with fresh lime and untamed mixed berries.

PINA COLADA 30.00

A frozen classic blended with fresh pineapple and coconut cream.

APPLE TROPICS 22.00

Blended crisp green apples, fresh lime, pineapple and a zest of citrus.

ZINGER 22.00

Fresh pineapple blended with ginger and a zest of citrus.

TOMATO CLASSIC 22.00

A Blended classic with cherry tomatoes, carrot, lime and a hint of fresh mint.

CHERRY APPLE 26.00

Frozen crisp green apples blended with maraschino cherries.

WATER APPLE 26.00

A frozen blend of crisp green apples and watermelon.

ROSE BERRY COOLER 26.00

Rose water blended with cranberry and fresh lime.



SMOOTHIE BAR

BERRY MANGO 35.00

Fresh Mango blended with sultry strawberry and pineapple.

MANGO IN DISGUISE 35.00

Frozen wild berries blended with mango and guava.

RASPBERRY SENSATION 35.00

Frozen raspberries blended with fresh pineapple.

FRESH FRUIT 26.00

Orange, mango, guava, pineapple, strawberry, litchi and fruit cocktail.

FREEZO BAR

Fredo Cappuccino Hazelnut 22.00

Freezochino 22.00

Chocolate Decadence 22.00

Mocca 22.00

Hazelnut 22.00

White Symphony 22.00

Peanut Crunch 24.00



COFFEE BAR

Caffé Americano	12.00
Caffé Mocha	16.00
Caffé Latte	12.00
Hazelnut & Honey Latte	16.00
Espresso	12.00
Double Espresso	16.00
Macchiato	12.00
Cappuccino	14.00
Hot White Chocolate	16.00
Hot Chocolate	16.00
Milo	16.00
Horlicks	18.00



TEA BAR

FIVE ROSES 12.00

ROOIBOS 14.00

FLAVOURED TEA 16.00

Green Mint
Green Lemon
Earl Grey
English Breakfast
Camomile

MINERAL WATER

Still - 250ml 14.00
Sparkling - 250ml 16.00

Still - 750ml 29.00
Sparkling - 750ml 29.00



