FRESHLY CRAFTED SALADS

Greek salad	85
Caesar salad	80
Rocket and caramelised pear with blue cheese and walnuts	85

add to your salad

3 rashers of crispy bacon	30
40g Smoked salmon	45
60g Lemon and herb grilled chicken	25
60g Avocado	25

CROISSANTS AND MUFFINS

Italiano filled with mozzarella, tomato and basil pesto	45
Tuna mayo filled with tuna mayo and cucumber	40
Flavour muffin of the day	30

TO SHARE

Meat platter Beef kofta, sticky chicken wings, pork ribs, jalapeno rissoles and chips	165
Vegetarian platter crisp fried falafel balls, vegetable springroll, halloumi cheese, vegetable crudités	145
Healthy meat and cheese platter cold meat, biltong, cheeses, olives, preserve fruit, nuts and crackers	150

ALLERGY DISCLAIMER
PLEASE NOTE:
Guests may consult with a chef or special diets trained Cast Member before placing an order. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergens into these menu choices. While we take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens. Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs

SANDWICH | QUICHES | PIZZA | WRAPS

Schnitzel sandwich crumbed chicken schnitzel topped with tomato, avocado, red onion and sweet chill sauce	95
Open salmon sandwich smoked salmon trout, camembert, cucumber, rocket and lemon mayo	110
Grill beef strips sandwich 150g strips of grilled steak, onion marmalade, gherkins, tomato, rocket and dijon mustard sauce	105
Full house sandwich (v) halloumi, olives, tomato, roasted pepper, pickled brinjals, cucumber and rocket	95
Mexican pizza spicy beef mince, olives, avocado and cheese	75
Chicken and pineapple cajun chicken, pineapple, salsa and cheese	70

Quiches

spinach and feta	55
chicken and mushroom	65

Wraps

crumbed chicken strips, mixed veges, lettuce and sweet chill sauce	80
grilled beef strips, rocket, peppadew and wasabi mayo	85
mixed vegetable, halloumi and basil pesto sauce	75

IMPORTANT NOTICE:
Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. Non-Halaal and non-kosher foods are also prepared and served on the premises. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other allergens may be present. If you have any concerns regarding food allergies, please alert your server prior to ordering

TO START

Sticky barbeque chicken wings 75
with coleslaw

Pan-fried chicken livers 70
with cream and crispy onions on ciabatta

Beef carpaccio 85
with parmesan, rocket and balsamic glaze

Crunchy spinach and feta risotto balls 65
with tomato sauce and basil

Fish cakes 75
with wilted spinach, bearnaise and capers

FRESHLY CRAFTED SALAD

Greek salad 85

Caesar salad 80

Rocket and caramelised pear salad 85
with blue cheese and walnuts

Add to your salad

3 rashers of crispy bacon 30
smoked salmon 40g 45
lemon and herb grilled chicken 60g 25

SOUP

Slow-roasted tomato soup 65
with crème fraiche and croutons

Butternut and orange soup 65
with coriander gremolata

MAIN COURSE

Butter chicken curry 140
with tomato and onion sambal and steamed basmati rice

Pan-fried salmon fillet 210
with baby potatoes, wilted greens and herb-butter sauce

Lamb shank 220
with butter mash, roasted cherry tomatoes and baby onions

Chicken schnitzel 130
with fresh rocket, lemon and chips

Grilled line fish 185
with wilted greens, slow roasted tomatoes and lemon-herb butter

FROM THE GRILL

grilled to your specification and basted with olive oil, rosemary and sea salt
or barbeque sauce and includes a side dish of your choice

Steak

300g Rump 190

450g T-bone 215

300g Fillet 230

300g Ribeye 215

200g Sirlion 175

Prices are inclusive of 15% VAT. All orders are charged in South African Rands.

MORE FROM THE GRILL

includes a side dish of your choice

600g tender pork ribs 175
basted with barbeque sauce

Combinations 170
300g tender pork ribs with sticky barbeque chicken wings

Surf and Turf

200g Sirlion with 3 prawns and stir fry veg 195
300g Rump with 3 prawns and stir fry veg 210

FLAME GRILLED BURGERS

with rocket, dill cucumber and fresh tomato
includes a side of your choice

200g pure beef patty 125
Chicken fillet 120
Homemade vegetarian patty 115

Add to your burger

Onion marmalade 20
Mature cheddar 20
Crispy bacon 30

On the side 25
thick-cut potato chips | baked potato with sour cream | basmati rice | roasted vegetables | seasonal garden salad | battered onion rings | mielie pap | sweet potato fries

Prices are inclusive of 15% VAT. All orders are charged in South African Rands.

Homemade sauce selection 30
green peppercorn and brandy | classic black pepper | mushroom and rosemary | mature cheddar and mustard | tomato and onion 'smoor'

PASTA

your choice of penne, spaghetti, tagliatelle,
gluten free or wheat-free pasta available

Roasted tomato, olive oil, parmesan and rocket 90

Mushroom, chicken, cream and parmesan 110

Spaghetti tossed in herbs and homemade meatballs 105
in rich tomato sauce

SWEET

Baked vanilla cheesecake 70
with blueberry compote

Traditional malva pudding 65
with crème anglaise

Apple crumble 70
with vanilla ice cream

Ice cream and Chocolate sauce 55

Chef's choice of the day 75

Prices are inclusive of 15% VAT. All orders are charged in South African Rands.