



# DINNER MENU

## STARTERS

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|---|-------------|
| <b>PERI PERI CHICKEN LIVERS</b><br>With toasted baguette  | <b>R75</b>  |
| <b>DEEP FRIED CALAMARI</b><br>Tender calamari strips, lightly seasoned and served with rice and tartar sauce                    | <b>R135</b> |
| <b>SPRINGBOK CARPACCIO</b><br>With rocket, radish, blackberries, parmesan shavings, balsamic vinegar and extra virgin olive oil | <b>R105</b> |
| <b>GARLIC SNAILS</b><br>In a creamy garlic sauce topped with melted cheddar cheese  | <b>R75</b>  |
| <b>CRUMBED MUSHROOMS (V)</b><br>With tartar sauce   | <b>R85</b>  |
| <b>CAJUN CHICKEN AND FETA</b><br>Lightly spiced chicken, creamy feta on greens with a thick herb dressing                       | <b>R110</b> |
| <b>SALMON AND AVOCADO</b><br>Slivers of smoked salmon, creamy avocado and pomegranate jewels on a bed of greens                 | <b>R160</b> |
| <b>GREEK (V)</b><br>Green salad with creamy feta and plump olives   | <b>R95</b>  |

## SOUPS

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|---|-------------|
| <b>SEAFOOD CHOWDER</b><br>With garlic buttered baguette | <b>R110</b> |
| <b>ROASTED TOMATO</b><br>With mozzarella croutons       | <b>R70</b>  |



## SEAFOOD

- GRILLED KINGKLIP** **R280**  
On baby potatoes with steamed greens
- PRAWN CURRY** **R240**  
With basmati rice and sambals
- HAKE AND CALAMARI PLATTER** **R210**  
Grilled hake fillet, 125g calamari strips, rice, chips and tartar sauce
- FISH, CHIPS AND SALAD** **R170**  
Fish straight up (fried or grilled), served with fries and tartar sauce
- SHRIMP STUFFED SOLE** **R230**  
Served with a house salad and a lemon and herb butter sauce

## PASTA

- SPICY TUNA** **R110**  
On spaghetti with lashings of parmesan
- BACON CARBONARA** **R130**  
Penne in a rich creamy sauce with mushrooms and bacon lardons
- BUTTERNUT AND FETA LASAGNA (V)** **R150**  
Served with a house salad

## PIZZA

- MARGARITA (V)** **R120**
- BBQ PORK** **R185**

## ENTRÉE

<b>CHEDDAMELT CHICKEN SCHNITZEL</b>	<b>R140</b>
Panko breaded chicken fillet topped with melted cheddar and mushroom sauce	
<b>THAI GREEN CHICKEN CURRY</b>	<b>R105</b>
Served with fragrant basmati rice and sambal	
<b>MUTTON CURRY</b>	<b>R170</b>
Served bone-in with sambals, a crisp poppadum and fragrant basmati rice	
<b>STEAK DIANNE</b>	<b>R235</b>
200g fillet in a brandy cream sauce and served with green beans and fries	
<b>CLASSIC SURF AND TURF</b>	<b>R250</b>
250g sirloin and 125g calamari served with tartar sauce and fries or savoury rice	
<b>GRILLED PORK CHOPS</b>	<b>R130</b>
Served with sauerkraut and mashed potatoes	
<b>SLOW COOKED OXTAIL</b>	<b>R295</b>
Served on mashed potato	
<b>FILLET AND PRAWNS</b>	<b>R255</b>
200g fillet and 3 queen prawns served with roasted root vegetables and a garlic and herb butter	
<b>CHESANYAMA PLATTER</b>	<b>R250</b>
200g Boerewors, chicken thigh, brisket, pap, chakalaka and fries	
<b>VEGETABLE CURRY (V)</b>	<b>R150</b>
Served with sambals and a crisp poppadum	
<b>EGGPLANT PARMIGIANA (V)</b>	<b>R145</b>
Served with a house salad	
<b>BRAISED LAMB SHANK</b>	<b>R360</b>
Slow roasted in tomato and red wine and served with fluffy mashed potato	

## FROM THE GRILL

(All seasoned, chargrilled to your liking and served with your choice of savoury rice, fries or baked potato)

<b>BEEF BURGER</b>	<b>R125</b>
<b>CHICKEN BURGER</b>	<b>R120</b>
<b>SIRLOIN STEAK 250G</b>	<b>R180</b>
<b>FILLET STEAK 250G</b>	<b>R225</b>
<b>T-BONE STEAK 500G</b>	<b>R300</b>
<b>RUMP STEAK 250G</b>	<b>R180</b>
<b>GRILLED LAMB CHOPS 300G</b>	<b>R230</b>

## SAUCES

Creamy mushroom	R30
Mozambican peri peri	R30
Madagascan green peppercorn	R30
Cheesy garlic	R30
Cheese	R30
Blue cheese	R40
Cheddammelt	R40
(slice of cheddar cheese and mushroom sauce)	

## SIDES

Vegetables	R50
Side salad	R50
Onion rings	R30
Mashed potatoes	R40
Chips	R35



## DESSERTS

<b>WARM APPLE PIE</b> Served with vanilla ice cream	<b>R90</b>
<b>CHOCOLATE FUDGE TORTE</b> Served with vanilla ice cream	<b>R80</b>
<b>BAKED CHEESECAKE</b> Served with cream or ice cream	<b>R110</b>
<b>STICKY TOFFEE PUDDING</b> Served with crème anglaise and vanilla ice cream	<b>R65</b>
<b>BELGIUM WAFFLES</b> Drizzled with maple syrup and served with vanilla ice cream	<b>R75</b>
<b>FRUIT SALAD AND CREAM</b>	<b>R90</b>
<b>ICE CREAM AND CHOCOLATE SAUCE</b> Ice cream served in a wafer basket with toasted sprinkle nuts	<b>R50</b>

## BEVERAGES

<b>TEA/COFFEE</b> <b>CAPPUCCINO</b>	<b>R35</b> <b>R45</b>
<b>MILKSHAKES</b> (Lime, chocolate, banana, strawberry, vanilla, bubblegum and coffee)	<b>R50</b>
<b>JUICE</b> (apple, orange and tropical)	<b>R40</b>