### Early Risers
Available until 11 am daily
- **Sunrise R120**
  Scrambled eggs, grilled beef Macon, beef or lamb sausage, sautéed mushrooms, grilled tomato, braised baked beans & lightly toasted Bruschetta
- **Good 2 Go R85**
  Scrambled eggs, grilled beef Macon, beef sausage & grilled tomato
- **Shore Break R87**
  Fried Haloumi, baked beans, grilled tomato, mushrooms, toasted Bruschetta & fries
- **Californian Benedict R73**
  Toasted English muffin layered with a mild Chakalaka, sautéed spinach, scrambled eggs, flame grilled beef bavet & topped with Hollandaise sauce
  Eggs Florentine R90
  Avocado* subjectively to availability
  Toasted English muffin layered with wilted spinach, cherry tomatoes, scrambled eggs, Hollandaise sauce, basil pesto & fresh avocado*
- **Chicken Liver Croissant R84**
  Filled with pan seared chicken livers in a fiery tomato sauce, mushrooms & fresh coriander
  French Butter Croissant R64
  Scrambled eggs & cheddar cheese
  The Carb O’ Hater R74
  Layered Muesli, Seasonal Fruit, plain yoghurt, natural honey & local berry coulis
- **Challah French Toast R60**
  Two slices of Challah, served with wild berry coulis, powdered almond sugar & drizzled maple syrup
  Avocado* subjectively to availability
  With Macon, rocket & balsamic reduction
- **ADD pan seared Chicken Livers R 19.99**
- **ADD Fried Haloumi R 28.99**
  Substitute bruschetta for two slices lightly toasted low carb bread.

### To Begin With
- **Haloumi Bruschetta R99**
  Deep fried Haloumi cheese on lightly toasted bruschetta served with lettuce, cheddar cheese & herb tomato relish
- **Three Sauce Calamari R79**
  Fried calamari tossed in a peri - peri, lemon & garlic cream sauce served with a green side salad & lightly toasted bruschetta
- **Spicy Chicken Liver Chutney R65**
  Pan seared chicken livers served in a fiery tomato & coriander sauce with lightly toasted bruschetta
- **Thai Coconut Chicken Wings R75**
  Flame marinated chicken wings served with a sweet chilli, lime & soya dressing
  Chef Roseanne’s Teriyaki Lamb & Calamari R97
  Grilled teriyaki marinated baby calamari tubes & heads served with sliced lamb sausages, sautéed spinach & balsamic cherry tomatoes
- **Tolo Hot Pot R139**
  Creamy spicy coconut seafood broth with a melody of prawn, mussel, & calamari with lightly toasted bruschetta
- **Salt & Pepper Falkland Calamari R96**
  Lightly dusted with seasoning & flash fried served with pink ginger mayo
- **Red Velvet Prawns R189**
  Red Panko Prawn (180gr), served with a zesty Lemon & garlic sauce

### From The Garden
- **Warm Zesty lemon & herb Chicken Salad R93**
  Grilled chicken in an zesty Lemon & thyme dressing, julienne red pepperedw, Feta & spring greens
- **California Cobb Salad R139**
  A hearty salad in including sliced flame grilled chicken breast, beef/ Macon strips, cocktail tomatoes, natural chickpeas, mixed garden greens, sliced hardboiled egg, red onion & avocado*
- **Haloumi Salad R114**
  Fried Haloumi cheese marinated in a fresh mint & lemon sauce, zucchini ribbons, roasted cherry tomatoes, rocket & toasted almond flakes with a coriander pesto
- **Roasted Beetroot, Feta, & Lentil Salad R82**
  Oven roast seasoned beets, Feta, lentills, mixed garden greens with a Balsamic reduction.

### Between Bread
All burgers, wraps and Club Sandwich are served with fries Replace burger buns with black mushrooms | R35
- **Sichuan Pepper Crumbed Chicken Burger R89**
  Fried panko crumb chicken breast, spring greens, tomato relish, cucumber ribbons topped with a cream garlic & mushroom sauce
- **Moroccan Lamb & Feta Burger R110**
  Flame grilled lamb patty on a bun with lettuce, tomato chutney, feta & dressed rocket
- **Cheese Burger R99**
  Grilled beef patty topped with cheddar cheese, mixed leaves, red onion, tomato relish, cucumber ribbons & BBQ mayo
- **Haloumi Burger R85**
  Fried haloumi cheese, spring greens, lemon & herb mayo, tomato relish & cucumber ribbons
- **Chicken Caesar Wrap R99**
  Flame grilled chicken strips, mixed salad leaves, avocado*, chopped boiled egg, tomato & pecorino
  Roasted Pumpkin & Feta Wrap R79
  Avocado* subjectively to availability
  Oven roasted pumpkin, feta, sundried tomato pesto, rocket, avocado* & basil aioli
- **California Club Sandwich R149**
  Triple decker toasted sandwich with grilled chicken, egg, lettuce, tomato, cheddar cheese, lemon aioli & grilled beef macon
DECK & TERRACE MENU

From The Wok

**Basil Pesto Chicken Linguine R96**
Sautéed chicken supreme, onion, garlic, Basil pesto, Cream, fresh basil & pecorino

**Vegetable Chow Mein R80**
Flash fried red cabbage, baby marrow, red peppers, mushrooms, spinach, & Chinese egg noodles with garlic, ginger, soya, honey & flaked almonds

**Chicken & Prawn Chow Mein R160**
Wok fried Asian cut vegetables, Chinese egg noodles, chicken breast & prawns with garlic, ginger, soya & sweet chilli sauce

**Kashmiri Curries and Bunnies**

All Bunnies are served with traditional carrot salad.
All Curries & Chutneys are served with rice, sambals & vegetable pickle

- **Lamb Curry R135**
- **Lamb Bunny R78**
- **Chicken Curry R105**
- **Chicken Bunny R95**
- **Chicken & Prawn Chutney R180**
- **Morsels of Chicken & succulent tender Prawns simmered in a delicious north Indian curry served with savoury rice**
- **Lamb Chops Chutney R215**
- **Bengali spiced lamb loin chops, grilled on an open flame & served in a fiery tomato**
- **Kashmiri tomato & onion chutney with natural cilantro**

**Oxtail R169**
Traditional slow cooked casserole with selected seasonal vegetables served with creamy garlic & herb mash

From the Meat Kraal

All our “from the grill” items are served with your choice of seasonal vegetables or herbed mash or fries or a side salad

**Add sweet potato fries for R30**

- **Rump 300gr | R165**
- **Beef Fillet 250gr | R180**
- **T-Bone 500gr | R220**
- **Prime Rib 500gr | R225**
- **Lamb Ribs 500gr | R220**
- **Lamb Chops 400gr | R225**
- **Porterhouse Billong Steak 400gr | R160**

**Aged & cured with biltong spice for 21 days served with mushroom sauce**

**Thai Coconut Chicken Wings | R170**

**Flame Grilled Half Chicken | R135**

**Bangkok Fillet | R199**

Asian style Grilled Chicken fillet topped with prawn meat (100gr), drizzled with a fragrant aromatic Asian cream sauce.

**Sauces R33**
- Mushroom, Cheese, Dijon mustard, Peppercorn, Peri-peri or Garlic & Herb

From the Sea

**Hake & Chips R118** | Grilled hake served with homemade tartar sauce, pink coleslaw & fries

**Lemon Butter Kingklip R185** | Pan seared Kingklip fillet in lemon butter served with honey glazed seasonal vegetables

**Grilled Calamari R150** | Grilled baby squid served with a natural side salad & fries

**Grilled Prawns R289** | 400gr Prawns grilled to perfection served with a natural side salad & fries

**Combos**

- **Chicken & Prawns R239** | Flame grilled Thai basil chicken & 150gr prawns served with a natural side salad & fries
- **Hake & Calamari R175** | Grilled hake & grilled calamari served with a natural side salad & fries with tartar sauce
- **Hake & Prawns R210** | Grilled hake & 150gr prawns served with a natural side salad, fries & tartar sauce

**Lamb Ribs & Chicken Wings R239** | Flame grilled BBQ lamb ribs & chicken wings served with a natural side salad & fries

**Rump and Mussel R199** | Flame grilled 300gr rump steak topped with Thermadore mussels, served with a natural side salad

**Platters for Two**

**Ocean R445** | 400gr Succulent prawns, calamari, mussels & hake served with fries, rice & a natural side salad

**Meaty R325** | Lamb ribs, chicken wings, beef medallions & beef boerewors served with fries & a natural side salad

**Promenade Platter R499** | 300gr Succulent prawns, mussels, lamb chops, chicken wings & lamb ribs served with fries and a natural side salad

**For the Kids**

**Little Mermaid R60** | Battered fried fish fingers with fries

**Chicken Strips R55** | Crumbed chicken strips served with fries

**Pasta R50** | Served with a cheesy white sauce

**Uncle Bunny R59** | Sliced flame grilled beef or lamb sausage served with fries, topped with tomato herb relish & mozzarella cheese

**Something Sweet**

**Ice-Cream & Chocolate Sauce R50** | Vanilla ice-cream with chocolate sauce

**Chocolate Fondant R78** | Light chocolate sponge with a rich liquid center served with ice-cream

**Malva Pudding R70** | Traditional malva pudding served with homemade custard

**California Trio R80** | Chef’s selection of mini desserts served with a fresh fruit coulis

**Salted Caramel cheesecake R75** | With candied pecans & coconut shards

**Cookies & Cream cake R70** | Oreo crunch soil & citrus zest

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