

Terrace Menu

TUESDAY-SUNDAY
LUNCH & DINNER

STARTERS

Tempura Prawns R95 | Crispy prawns served with baby salad & an Asian chilli dipping sauce

✓ **Camembert Spring Rolls R65** | Sweet chilli tomato relish, dried cranberries & coriander pesto

✓ **Pan Seared Mushroom Crostini R55** | Grilled mushrooms served on lightly toasted bruschetta, crème fraîche, rocket, lemon zest & pecorino cheese with a hint of coriander oil

Mozambique Hot Pot R85 | Creamy seafood broth with prawns, mussels & calamari with a French baguette crouton

Thai Chicken Salad R65 | Fragrant style chicken strips served warm with toasted sesame seeds, seasonal greens and crispy noodles

MAINS

Grilled Kingklip R175 | Lightly salted kingklip, grilled green beans, smoked mussel velouté & potato gnocchi

✓ **Al Fungi Fettuccine R95** | Fresh mushrooms grilled with garlic & rocket, tossed with fettuccine & a creamy feta sauce

Rump Café de Paris R175 | Rump steak served onto seasonal vegetables, baby new potatoes with an aromatic butter infused with capers, garlic & dill pickles

Black Cherry Glazed Lamb Chops R195 | 400g Lamb chops served onto a bed of seasonal vegetables, mashed potatoes & black cherry jus with baby onions

Deboned Chicken & Prawn Curry R165 | Served with savoury rice & condiments

Chicken & Prawn Thermidor R185 | Two grilled chicken breasts served on buttered fettuccini with finely chopped mushrooms, country mustard & pecorino gratin

✓ **Garden Mezze Platter R125** | Tempura baby marrow, crumbed haloumi, crumbed mushrooms, crispy tortilla, curried chutney, tartar sauce & a side salad

Grilled Prawns R235 | 12 Queen prawns grilled to perfection with lemon butter, served with savoury rice & chips

Dairy Beach Platter R225 | Grilled kingklip with 4 queen prawns & calamari served with a portion of savoury rice & chips

California Platter R285 | Grilled kingklip, 10 mussels, 10 queen prawns & calamari served with a portion of chips & salad

DESSERTS

Chocolate Lava Cake R65 | Warm centred chocolate sponge cake served with pastry cream, butter biscuit & berry coulis

Duo of Mousse R65 | Coconut crumble, white chocolate mousse & dark chocolate mousse with white meringue

Caramel Cheesecake R65 | Creamy caramel cheesecake, toffee sauce & chocolate crumble

