



DINNER MENU
SUMMER 2018

SOUP

SOUP DU JOUR

R70

Enquire about our chef's specialty soup of the day

STARTERS

FRITTO MISTO

R110

Lightly dusted in semolina flour - prawn, calamari tubes, mussel and line fish in a garlic, lime, red chilli marinade, fried - with garlic aioli and sweet chilli dipping

THAI-STYLE FISH CAKES

R85

Flaked Kingklip, lime, ginger, green onion, red chilli and fresh coriander, mango salsa and Kewpie mayonnaise

SEMOLINA GNOCCHI

R75

Grilled Au Gratin with roquefort cream and sage beurre noisette

BEEF TAGLIATA

R160

Lightly seared, thinly sliced on wild rocket, parmesan shavings, balsamic reduction and blistered tomatoes

SALADS

CHICKEN CAESAR SALAD

R90

Tender grilled chicken fillet on crunchy romaine lettuce with garlic croutons, poached egg, bacon and anchovy parmesan dressing

CAJUN CHICKEN SALAD - LOUISIANA STYLE

R70

Lightly grilled on marinated new potatoes, spring onions, cherry tomatoes, celery shoots and creamy blue cheese dressing

COBB SALAD

R75

Al fresco open delight

Pulled roasted chicken, cocktail tomatoes, boiled egg, avocado, bacon, spring scallions, fresh crunchy herb baby leaves and a side of creamy tomato dressing

OPEN GREEK SALAD

R60

Classic Arcadian offering with marinated tomatoes, Kalamata olives, feta, cucumber, shaved red onions, ripped garlic croutons and our delicious house vinaigrette

MAINS

OLD FASHIONED CHALMAR CHEESE BURGER **R140**

Caramalised onions, gherkins, cheddar cheese, crisp lettuce, tomato relish on a toasted sesame seed bun with pommes frites

VEGETARIAN PASTA'S **R75**

Choice of Penne or Bucatini

- Italian Pesto, traditional Basil paste
- Fiery Arrabiata, Kalamata olives, chilli and tomato ragu
- Plain Napolitana, braised plum tomatoes

VEGAN THAI VEGETABLE CURRY **R90**

Green classic curry paste flavoured coconut milk with hearty summer vegetables, ripped coriander leaves and fragrant steamed jasmine rice

BAKED KINGKLIP TRANCHE **R225**

Rubbed in Dijon mustard, crispy gremolata crumb Au Gratin, slow-cooked creamy leeks, light Dutch mousseline, baby peas and crushed new potatoes

MAINS

FILLET STEAK

R260

Forestiere style mushrooms and purée, baby buttered carrot roots, rosemary flavoured fondant potatoes and rich herb gravy

MARINATED SIRLOIN 250G

R175

Grilled to your liking, rich mushroom jus served with a side salad or pommes frites with an option of creamy peppercorn sauce

SEAFOOD PASTA

R195

Bucatini pasta, prawn, mussels, calamari tubes and fish fillets with flavours of thyme and garlic, crème velouté and fresh citrus

DESSERTS

STICKY TOFFEE PUDDING	R65
Served warm with Amarula custard and vanilla ice cream	
ESPRESSO CRÈME BRÛLÉE	R65
Burnt English cream with classic caramel crust	
ITALIAN KISSES	R65
Duo of tasty bites of chocolate coated ice cream with fresh berry salad	
BANOFFEE SUNDAE	R65
Vanilla ice cream coupe with toffee sauce, crumble and bananas	
CHURROS	R65
Fried pastry snack, a Spanish specialty with a rich chocolate ganache dipping	
FRESH FRUIT CUP	R60
A selection of farm summer fruits served with a berry dressing	