



Connexxion Restaurant Dinner **MENU**

All prices include VAT

Allergy Notice: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

STARTERS

SOUP OF THE DAY

Served with healthy seeded bread and sundried tomato butter

R75

CLASSIC GREEK SALAD

R95

STICKY SOYA MARINATED CHICKEN WINGS

R115

Chicken wings marinated in soya sauce, sesame oil, chill, coriander, lime and ginger. Serve with Soya pickled cucumber and fried rice

CRISPY CHICKEN LIVERS

R75

Served in coconut curry sauce with ciabatta and pineapple salsa

TRIO OF ARANCINI

R85

Smoked beef, chicken, and mushroom, with our homemade tomato chutney

CRISPY CALAMARI

R120

Crispy deep fried calamari on a bed of greens with orange segments and smoked mint yoghurt

CRISPY VEGETABLE PAKORA SALAD

R105

Crispy deep-fried vegetables, salad leaves, olives, avocado, cherry tomatoes, crispy parmesan cheese, cucumber slices and dressed with garlic aioli

GRILLED HALLOUMI AND CAJUN CHICKEN SALAD

R125

Marinated in Cajun spice, baby leaves, cocktail tomatoes, red onion, avocado, poached pear, crushed walnuts and dressed with mint and lime dressing

COUSCOUS SALAD

R115

In fragrant Cape Malay spices, with baby leaves, granny smith apple slices, feta cheese, sun blushed tomatoes, chopped mint leaves. Dressed with olive oil and fresh lime juice

PASTAS

SMOKED TOMATO PASTA

R90

Spaghetti with home smoked tomato sauce, sun blushed tomatoes, baby spinach, fresh basil and parmesan cheese

CONNEXION CHICKEN PASTA

R145

Tagliatelle, olives, sun blushed tomato, peppers, sundried tomato pesto in a creamy sauce. Finished off with fresh rocket and parmesan cheese

WINTER LINGUINI

R120

Linguine pasta with onion, chickpeas, roasted butternut, capers and sun blush tomatoes served with a light drizzle of coconut milk and parmesan cheese

MUSHROOM RISOTTO

R105

MAINS

SPINACH AND FETA QUICHE

R120

With fresh rocket and sun dried tomatoes. Dressed with Balsamic reduction

GRAIN FED HALF BABY CHICKEN

R180

Flame grilled served with fries. Choose your flavour
Lemon & Herb, BBQ or Peri Peri

THAI CHICKEN MEATBALLS IN PEANUT SAUCE

R190

Thai red curry peanut sauce, chicken meatballs, basmati rice, green beans and garnished with crispy sweet potato shavings

EGGPLANT SCHNITZEL

R95

Eggplant, mashed potatoes, garlic, butter, roasted red pepper strips, capers and sauté mushrooms and parmesan cheese

FROM OUR LOCAL OCEAN

TRADITIONAL FISH 'N CHIPS

R155

FLAME GRILLED WHOLE LINE FISH

R285

Served on smooth maple and carrot puree, with basil pesto, broccoli, peperonata and mashed potato. Served with lemon butter sauce.

CHEF'S SIGNATURE CURRIES

MUTTON KNUCKLE

R285

Served with Basmati rice, roti and sambals

VEGETABLE

R175

Served with Basmati rice, roti and sambals

GINGER, GARLIC AND COCONUT SEAFOOD CURRY WITH EGG FRIED RICE

R280

Thai green curry with mussels, prawns, coconut milk, cream, ginger, fresh garlic, onion, spring onion and coriander

FROM THE GRILL

(Choose 2 sides and 1 sauce)

300G TOMAHAWK STEAK

R290

300G GRILLED CHICKEN BREAST

R185

300G BEEF RIB EYE STEAK

R270

MIX GRILL PLATTER

R250

SLOW BRAISED BEEF SHORT RIB

R220

Sides (Choose 2)

Coleslaw | Pumpkin | Creamy spinach | Fries | Steamed and buttered green vegetables | Mashed potatoes | Fried rice

Sauces (Choose 1)

Rosemary jus | Peri-peri | Mushroom | Peppercorn

DESSERT

HOT CHOCOLATE LAVA CAKE

R85

With ice cream

BAKED CHEESECAKE

R85

With berry coulis and ice cream

ICE CREAM

R65

3 Scoops served on chocolate soil finished off with chocolate and strawberry sauce

SEASONAL FRUIT SALAD

R70

With ice cream

*Subject to availability