## IN-ROOM DINING MENU

## STARTERS

GREEK SALAD (V) | 70
Crisp salad greens | rosa tomatoes | cucumber | bell peppers | shaved onion | olives | feta

CAPRESE SALAD (V) | 80
Cow's milk mozzarella cheese | vine-ripened tomato balsamic reduction | basil pesto

## BUTTERNUT AND ARTICHOKE SALAD (V) | 7

Roasted butternut | marinated artichoke |
salad greens | roasted corn | feta | vinaigrette

## CHICKEN AND AVO SALAD | 80

Cajun chicken | avocado | salad greens rosa tomatoes | peppers | honey mustard dressin

## PERI-PERI CHICKEN LIVERS | 75

Pan-fried livers | roast garlic | onion | cream | peri-peri sauce | baguette slices

## EAST COAST MUSSELS | 95

Half shell mussels | garlic parsley cream sauce |
baguette slices

## PRAWN AU GRATIN | 110

Lemon garlic cream | parmesan cheese
baguette slices

CURRIES AND
BUNNY CHOWS

Served as a bunny chow or with basmati ric Sambals, pickle and carrot chili onion salad

## DURBAN LAMB CURRY | 175

On the bone lamb cubes | grounded masala spices | fresh coriander

SOUTH INDIAN BUTTER CHICKEN CURRY | 145
Kashmiri marinated chicken breast creamy curry sauce | natural yogurt | fenugreek

## CHICKEN AND PRAWN CURRY | 185

Masala marinated chicken breast | sautéed prawns | coconut cream | pickled ginger

## BEANS AND POTATO CURRY (V) | 120

Butter beans | braised curry sauce | mustard seeds coriander

## SPECIAIITY MAIN

## BUTTERNUT RAVIOLI (V) | 130

Creamy sundried tomato sauce | marinated olives | crumbled feta | oregano

## CHICKEN SCHNITZEL | 150

Golden crumbed breast | buttery mash
mushroom sauce | slaw salad

## LAMB SHANK | 225

Root vegetables | buttery mash potatoes |
rosemary and garlic | pan gravy

## OXTAIL POTJIE | 190

Root vegetables | butter beans | pickled onions | mashed potato

## RUMP STEAK AND EGG | 190

250 g Rump steak | fried egg | chips | vegetables
béarnaise sauce

## STEAK AND LIVERS | 190

250g Beef rump steak | peri-chicken livers
steamed pap | braised onion | charred sweetcorn

## SKIPPER'S FISH AND CHIPS | 150

Panko crumbed hake | chips | mushy peas |
tartare sauce | fresh lemon

## SEASIDE LINE FISH | 190

Grilled line fish | red onion pepper salsa | chips vegetables | velvety lemon cream sauce

## SURF AND TURF | 265

250 g Beef fillet steak | 3 grilled prawns | chips | vegetables | creamy mushroom sauce

GRILLED KING PRAWNS | 6-230| 12-325
savoury rice | chips | lemon cream and peri-peri sauce

## FROM THE GRILIER

All grills served with one side either:
Mash, chips, pap, savoury rice, chef's vegetables or garden salad

FLAME-GRILLED CHICKEN | $1 / 4$-125 | $1 / 2$ - 155

## BUTCHER CUTS

500g T-Bone steak | 275
250g Rump | 190
300 g Lamb chops | 245
Chicken breast supreme | 125

ADD A SAUCE | 25
Signature prego
Sticky BBQ
Lemon and herb
Creamy mushroom
Madagascan peppercorn
Cheese sauce

## BETWEEN THE BREAD

All sandwiches served toasted or plain with chips or garden salad

## ORIGINAL CHEESE (V) | 75

Mature cheddar cheese | sliced tomato | basil pesto

FARMHOUSE (V) | 80
Fried egg | red onion | melted cheese | chili mayo

CAJUN CHICKEN | 85
Cajun spiced chicken | creamy mayonnaise

## BETWEEN THE BUN

All burgers served with chips and burger garnish

Cheesy beef | 140
200g Beef patty | melting cheddar | mozzarella |
onion marmalade | relish

## SOUTHERN FRY CHICKEN PREGO | 125

Crumbed chicken | prego sauce | cheddar cheese
ed onion | slaw salad

SPICY LAMB | 155
200 g Lamb patty | mature cheddar | peri-peri relish | shaved cucumber | raita

CREAMY VEGGIE MUSHROOM (V) | 110
Stuffed crumbed patty | mushroom sauce mature cheddar

We canot guarantee that any foods or beverages are aliergen free even it the e lilergen does not appear in the name or the ingree

PIZZAS

THREE CHEESE MARGHERITA (V) | 110
Mature cheddar | mozzarella | feta cheese

VEGGIE DELIGHT (V) | 130
Artichokes | peppers | red onion | mushroom rosa tomato

## MARRAKESH LAMB | 150

Lamb kofta | red onion | peppadew
cucumber raita | curried lentils

## PERI-PERI CHICKEN | 140

Spiced chicken strips | jalapeno | peppers
rosa tomato | siracha mayo

PRAWN AND AVO GAMBERI | 17
Pan-fried prawns | sautéed mushrooms
sliced avocado | garlic aiol

Gluten free pizza base available add | 40

EXTRA TOPPINGS:
Extra mozzarella cheese | 20
Feta cheese 20
Chopped chili | 10
Chopped garlic | 10
Avocado | 20

## PASTAS

Please choose a choice of penne or linguine

## VEGGIE PATCH (V) | 120

Sundried tomato | marinated feta | olives Napoli sauce | oregano olive oil

## BOLOGNAISE | 150

Beef mince | basil pesto | Napoli sauce

## CHICKEN ALFREDO | 140

Sautéed chicken | mushroom | creamy garlic sauce | parmesan

## BUTTER CHICKEN | 140

Kashmiri marinated chicken cubes
omato coconut cream | coriander

## THAI SEAFOOD MARINARA | 16

Prawns | mussels | calamari | red Thai paste osa tomato | spring onion

Gluten free pasta is available on request add | 40 Add a portion prawns | 55

## KIDDIES MENU

FISH FINGERS | 85
Chips and ketchup

CRUMBED CHICKEN STRIPS | 85
Chips and mayo

SPAGHETTI BOLOGNAISE | 75

MAC AND CHEESE | 75

BOWL OF CHIPS WITH KETCHUP | 65

SOMETHING SWEET

MALVA PUDDING WITH VANILLA CUSTARD | 75

HOT CHOCOLATE MUD PUDDING | 75
Vanilla ice cream | toasted marshmallows

CRÈME BRÛLÉE WITH FRUITY SALSA | 75

FRUITYLICIOUS CHEESECAKE | 75
Lemon zest | orange syrup

OREO ICE CREAM | 75
Chocolate sauce | almond crumble

TROPICAL FRUIT SALAD WITH ICE CREAM| 65

## BEVERAGES

TEA | 21
AMERICANO COFFEE | 29

CAPPUCCINO | 32

LATTE | 38
CHAI LATTE | 38

HOT CHOCOLATE | 39

MILO | 39

MOCHACCINO | 38

ICED COFFEE | 32

MILKSHAKES | 45
Chocolate | lime | strawberry

COLDRINKS | 32
300 ml
WATER | 500ML-25| 1.5L-38
Still | sparkling

RED BULL | 45

ICED TEA | 33
Lemon | peach

TIZERS | 33

CAPPY JUICE | 35

| CHAMPAGNE | OFF-DRY \& SEMI SWEET <br> DOUGLAS GREEN SUNKISSED WHITE \\| 195 \| 55 |
| :---: | :---: |
| MOËT ET CHANDON ROSÉ \| 1350 | DOUGLAS GREEN SUNKISSED WHITE \| 195 | 55 |
| MOËT ET CHANDON BRUT \| 1200 | ROSE |
| MOËT ET CHANDON NECTAR \| 1350 |  |
|  | MULDERBOSCH \| 195 | 55 |
| METHODE | douglas green natural sweet rosé \| |
| CAP CIASSIQUIE | 195 \|55 |
| KRONE CUVÉE BRUT \| 410 | RED WINE |
| KRONE NIGHT NECTAR \| 410 |  |
| SPARKIING WINE | Cabernet Sauvignon |
|  | WARWICK 1ST LADY \| 275 | 75 |
|  | DOUGLAS GREEN \| 195 | 55 |
| ROBERTSONS (NON ALCOHOLIC) \| 180 | merlot |
| JC Le domain (NON ALCOHOLIC) \| 230 | PORCUPINE RIDGE \| 210 | 65 |
| JC LE ROUX (LE DOMAIN) \| 230 | GLen Carlou \| 410 |
|  | Pinotage |
| WHITEWINE | BEYERSKLOOF PINOTAGE \| 285 | 55 DOUGLAS GREEN PINOTAGE | 195 | 55 |
|  |  |
| SAUVIGNON BLANC | SHIRAZ |
| DURBANVILLE HILLS \| 235 | FAT BASTARD SHIRAZ \| 340 |
| DOUGLAS GREEN \| 195 | 55 | DOUGlas Green shiraz \| 195| 55 |
| Steenberg \| 365 |  |
|  | BORDEAUX BLENDS |
| CHARDONNAY | RUPERT \& ROTHSCHILD CLASSIQUE \| 450 |
| DOUGLAS GREEN \| 195 | 55 |  |
|  | RHONE STYLE BLENDS |
| CHENIN BLANC | BOEKENHOUTSKLOOF THE WOLF TRAP |
| DOUGLAS GREEN \| 195 | 55 | RED \| 285 |

