

LA MER

STARTERS AND TAPAS

Chicken wings R 100

Roasted to perfection with a choice of caramel chili or Thai sticky sauce and finished with fresh coriander

Jalapeno poppers (V) R 85

Crumbed and stuffed with cream cheese

Creamy garlic mussels R 110

White wine and garlic local mussels served with crispy baguette

Tempura prawns R 130

Tempura deep fried prawns served with a sesame and chili dipping sauce

Peri-peri chicken livers R 100

Creamy chicken livers with peri-peri and served with garlic crostini

Chili Crunch Cucumber Salad R 105

Crispy cucumber tossed with peppers, red onion, coriander and spicy chilli crunch

SALADS AND BURGERS

Roasted baby Beet, Feta and Biltong R 125

Mixed salad leaves with cherry tomatoes, cucumber, red onion tossed with sliced biltong and fresh Roasted baby beets served with balsamic dressing

Poached pear and blue cheese dressing R 130

Poached pear slices with toasted walnuts and a blue cheese dressing

Gourmet Beef or Chicken Burger R 155

Served with an onion marmalade

Veggie Burger R 145

Soya based Veggie Patty topped with Guacamole

King Burger R 250

Classic Burger with double patties and an onion marmalade

Blue Cheese Burger R 175

Classic burger smothered in blue cheese sauce and an onion marmalade

Add cheese, bacon, fried egg R 20

(All burgers are served with lettuce, dill pickles, tomato and chips)

SANDWICHES

(All sandwiches have a choice of white/ brown/wholewheat/ciabatta/sourdough bread and side salad or potato wedges)

Bacon egg and cheese R 110

Club Sandwich R 130

Curried chicken mayo R 115

The vegetarian (V) R 105

Grilled tomato, peppers, and mushrooms served with basil pesto

PASTA

(All pastas Have a choice of penne or linguini and finished with pecorino cheese)

Melanzane R 170
Roast eggplant, layered with tomato and mozzarella

Creamy chicken and mushroom R 170
Served fresh rocket and parsley

Aglio e Olio R 135
Spaghetti tossed with fresh garlic, chilli olive oil and fresh parsley topped with Pecorino Cheese

GRILLS

(All grilled items served with chips and sauce)

T-bone with BBQ Wings (450g) R 325

Marinated pork ribs(300g) R 295

T-Bone R 280

Lamb Rump R 285

Sauce options: Mushroom, green peppercorn, creamy garlic, chili and cheese or peri-peri

SPECIALITY DISHES

(All specialty dishes come with roast veg)

Vodka Chilli Prawns R 365

Prawns sautéed in butter and garlic and flambéd with vodka

Chicken Schnitzel R 175

With mustard mash and sauce of your choice

Grilled Kingklip with Singapore noodles R 265

Jimmy's Curry of the day R 205

Served with Basmati Rice, Poppadums and sambals

DESSERTS

Crème Caramel R 95

With salted caramel and berry coulis

Bar One cake R 115

with mixed berry coulis

Sticky Toffee Pudding R 105

With caramel cream and strawberry sauce

Something cheesy R 155

A selection of cheese served with assorted crackers dried fruit and ginger preserve

Tart of the day R 110

Served with Star anise custard

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