



# 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 R85

Served with healthy seeded bread and sundried tomato butter. (Gluten)

### STICKY SOYA-MARINATED CHICKEN WINGS R145

Chicken wings marinated in soy sauce, sesame oil, chili, coriander, lime & ginger. Served with crispy shaved cucumber & fried rice. (Soy)

### TRIO OF ARANCINI R115

Smoked beef, chicken & mushroom with basil pesto. Served on our homemade tomato chutney. (Gluten/Tree Nuts/Dairy)

### PERI-PERI CHICKEN LIVERS R90

Chicken livers cooked in our home-made peri-peri cream sauce. Served with toasted ciabatta (Gluten/Dairy)

### CRUMBED MILD SPICED FISH CAKES R145

Served with a delicious paprika dip made of cream cheese, red pepper, garlic, paprika, parsley & honey. On a bed of beetroot and garden salad leaves. (Gluten/Dairy)

### CRISPY GRILLED CALAMARI R130

Served on a bed of salad greens with smoked mint yoghurt & charred orange segments. (Dairy)

### CLASSIC GREEK SALAD (Dairy) R130

### GRILLED HALLOUMI AND CAJUN CHICKEN SALAD R130

Marinated in Cajun spice, baby leaves, cocktail tomatoes, red onion & poached pear with crushed walnuts. Drizzled with a mint and lime dressing. (Dairy/Tree Nuts)

### GRILLED APRICOT SALAD R130

Grilled apricot wedges, cherry tomatoes, toasted ciabatta slices with cream cheese, sweet chili jam, deep-fried capers, avocado, toasted cashew nuts & mixed lettuce. Drizzled with a mint and lime dressing. (Tree Nuts/Gluten)

### MEDITERRANEAN SALAD R135

Roasted cherry tomatoes, yellow peppers, beetroot wedges, rocket leaves, olives & croutons. Served with homemade hummus, basil pesto & pea shoots. Finished with a light citrus dressing. (Legume/Gluten/Tree Nuts)

## PASTAS

(\*Gluten free pasta +R25)

### SMOKED TOMATO PASTA R115

Spaghetti with home-smoked tomato sauce, sun-blushed tomatoes, rocket, pea shoots & parmesan cheese. (Dairy/Gluten)

### CONNEXION CHICKEN PASTA R150

Tagliatelle, olives, sun-blushed tomatoes, peppers & sundried tomato pesto in a creamy sauce. Garnished with fresh rocket & parmesan cheese. (Dairy/Tree Nuts)

### SEAFOOD SPAGHETTI R210

Marinated calamari, mussels, & prawns. Spaghetti with thinly sliced red cabbage, paprika & roasted pepper in a cream sauce. (Dairy/Shellfish)

### VJ LINGUINI R140

Linguini with onion, chickpeas, roasted butternut, sun-blushed tomatoes & spinach. Sautéed in coconut milk & topped with parmesan cheese. (Legume/Dairy)

### BUTTERNUT & MUSHROOM RISOTTO R115

(Dairy/Gluten)

## FROM OUR LOCAL OCEAN

### TRADITIONAL FISH & CHIPS (Gluten) R160

### FLAME-GRILLED WHOLE LINE FISH R385

Served on a smooth maple & carrot puree, broccoli, mashed potatoes & lemon butter. (Dairy)

## MAINS

### GRAIN-FED HALF BABY CHICKEN R185

Flame-grilled & served with fries. Choice of flavor: lemon & herb, BBQ, or peri-peri. (Gluten)

### THAI CHICKEN MEATBALLS IN PEANUT SAUCE R195

Chicken meatballs in a Thai red curry & peanut sauce. Served with basmati rice & topped with sweet potato chips. (Peanuts/Dairy)

### EGGPLANT SCHNITZEL R125

Served with mashed potatoes, garlic butter, red peppers, capers, sautéed mushrooms & parmesan cheese. (Gluten/Dairy)

## CHEF'S SIGNATURE CURRIES

### MUTTON KNUCKLE CURRY R295

Served with basmati rice, roti and sambals. (Gluten)

### VEGETABLE CURRY R190

Served with basmati rice, roti and sambals. (Gluten)

### COCONUT SEAFOOD CURRY R295

Mussel, Hake & Shrimp Thai green curry cooked with coconut cream. Served with egg-fried basmati rice, spring onion & coriander. (Shellfish/Gluten)

## FROM THE GRILL

(Choose 2 sides and 1 sauce)

### 300G GRILLED CHICKEN BREAST R195

### 300G BEEF SIRLOIN STEAK R335

### 350G BEEF PRIME RIB STEAK R325

### MIX GRILL PLATTER R265

### SLOW-BRAISED BEEF SHORT RIB R260

Sides (Choose 2)

Coleslaw, pumpkin, steamed & buttered green vegetables, creamy spinach, fries, mashed potatoes or fried rice.

(Dairy/Gluten)

Sauces (Choose 1)

Rosemary jus, peri-peri, mushroom or peppercorn. (Gluten)

## DESSERT

### BAKED CHEESECAKE R145

With berry coulis & ice cream or whipped cream.

(Dairy/Gluten)

### HOT CHOCOLATE LAVA CAKE R140

With chocolate sauce & ice cream or whipped cream.

(Dairy/Gluten)

### ICE CREAM R75

Trio of ice cream on chocolate soil, finished with chocolate & strawberry sauce. (Dairy)

### SEASONAL FRUIT SALAD R85

Served with your choice of cream or ice cream. (Dairy)