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.

Garden Court
VICTORIA JUNCTION

STARTERS

SOUP OF THE DAY (Gluten, Diary) **R85**
Our chef's soup of the day, served with toasted ciabatta

CHICKEN WINGS **R145**
Tender chicken wings marinated and cooked in your choice of peri-peri or barbecue sauce. Served with fries.

CRUMBED MUSHROOMS WITH GARLIC & LEMON AIOLI (Gluten) **R115**
Golden crumbed mushrooms served with a creamy garlic and lemon aioli.

MUSHROOM ARANCINI (Gluten) **R115**
Golden-fried mushroom arancini served with our homemade tomato relish.

PERI–PERI CHICKEN LIVERS (Dairy) **R95**
Chicken livers cooked in our homemade peri-peri cream sauce, served with toasted ciabatta.

CAJUN FRIED OR GRILLED CALAMARI (Gluten) **R135**
Calamari prepared to your preference, served with garlic and lemon aioli.

(V) **CLASSIC GREEK SALAD** (Dairy) **R130**
Crisp Garden greens, tomato, cucumber, red onion, olives and feta, finished with a classic dressing.

GRILLED CAJUN CHICKEN & CHARRED CORN SALAD (Dairy) **R150**
Cajun-marinated grilled chicken breast served with baby leaves, cocktail tomatoes, red onion and charred corn, accompanied by quinoa and sundried tomato aioli.

MEDITERRANEAN SALAD (Nuts, Gluten) **R135**
Roasted cherry tomatoes, feta, yellow peppers, beetroot wedges, rocket, olives and croutons, served with homemade hummus, basil pesto and pea shoots, finished with a light citrus dressing.

PRAWN & AVOCADO SALAD (Shellfish) **R160**
Poached prawns served with garden greens, cherry tomatoes, pickled red onion and diced avocado, finished with a creamy Russian dressing.

THE CHICKEN LEVANT (Cereal Grain, Legumes, Dairy) **R115**
Sliced grilled chicken breast served over couscous, barley, chickpeas, olives, sundried tomato and mushrooms, finished with a yoghurt and sundried tomato dressing.

PASTAS (*Gluten free pasta +R25)

(V) **SMOKED TOMATO PASTA** (Dairy) **R140**
Home-smoked tomato sauce with sun-blushed tomatoes, rocket and pea shoots, finished with Parmesan cheese.

CONNEXXION CHICKEN PASTA (Nuts, Dairy) **R150**
Tagliatelle with grilled chicken, olives, sun-blushed tomatoes and peppers in a creamy sundried tomato pesto sauce, garnished with fresh rocket and Parmesan.

SEAFOOD ARRABBIATA (Shellfish) **R160**
Marinated calamari, mussels and shrimp sautéed with garlic and chilli, served in a fresh tomato sauce.

BEEF BOLOGNESE (Dairy) **R140**
Slow-cooked beef Bolognese served with grated Pecorino cheese.

PEA & MUSHROOM RISOTTO (Diary) **R140**
Creamy risotto with garden peas and mushrooms, finished with Pecorino cheese.

FROM OUR LOCAL OCEAN

TRADITIONAL FISH & CHIPS (Gluten) **R160**
Hake, deep-fried or grilled to your preference, served with tartare sauce and fries.

GRILLED KINGKLIP (Dairy) **R260**
Grilled Kingklip served with garlic and parsley mashed potatoes, steamed green vegetables and a lemon-garlic sauce.

MAINS

(V) **PANKO EGGPLANT SCHNITZEL** **R160**
Crispy panko-crusted eggplant schnitzel served with creamy mashed potatoes and buttered green vegetables. (Gluten, Dairy)

CHEF'S SIGNATURE CURRIES & STEWS

MUTTON KNUCKLE CURRY **R300**
Slow-cooked mutton knuckle curry served with fragrant basmati rice, roti and traditional sambals. (Gluten)

(V) **VEGETABLE CURRY** **R190**
A fragrant vegetable curry served with basmati rice, roti and traditional sambals. (Gluten)

SLOW-BRAISED OXTAIL **R265**
Tender slow-braised oxtail served with buttered green vegetables and creamy mashed potatoes. (Diary)

FROM THE GRILL

(Choose 2 sides and 1 sauce)

350G BEEF SIRLOIN STEAK **R335**
Grilled to your preference and served with mixed green vegetables, chips and your choice of sauce.

300G GRILLED CHICKEN BREAST **R200**
Juicy grilled chicken breast served with your choice of two sides and one sauce.

MIXED GRILL PLATTER **R210**
A generous selection of grilled beef sirloin, juicy beef wors and chicken wings, served with pap and chakalaka and buttered green vegetables.

SLOW-BRAISED BEEF SHORT RIB **R270**
Tender slow-braised beef short rib served with your choice of two sides and one sauce.

(V) **GRILLED CAULIFLOWER STEAK** **R150**
Grilled cauliflower steak served on a smooth beetroot purée with poached baby spinach.

Sides (Choose 2)
Steamed & buttered green vegetables, fries, mashed potatoes, basmati rice (Dairy, Gluten)

Sauces (Choose 1)
Rosemary jus, peri-peri, mushroom or peppercorn. (Gluten)

DESSERT

ICE CREAM **R75**
Trio of ice cream served on chocolate soil, finished with chocolate and strawberry sauce. (Dairy)

SEASONAL FRUIT SALAD **R90**
Fresh seasonal fruit served with your choice of cream or ice cream. (Dairy)

HOT CHOCOLATE LAVA CAKE **R150**
Warm chocolate lava cake served with chocolate sauce and your choice of ice cream or whipped cream.(Dairy, Gluten)

VANILLA PANNA COTTA **R90**
Silky vanilla panna cotta served with a vibrant seasonal berry compote. (Dairy)

CHOCOLATE & PISTACHIO BROWNIE **R110**
Rich chocolate and pistachio brownie served with vanilla ice cream. (Nuts, Dairy, Gluten)

*Subject to availability
Valid from 1 October 2026