Kelsey's

THE RESTAURANT

RESTAURANT MENU

Starters

Greek salad Ⓥ
Red onions, cucumber, olives, danish feta, avocado, cherry tomatoes,
served with a creamy balsamic dressing R125

Caprese Ⓥ
Tomato, buffalo mozzarella, basil pesto and balsamic caviar, pickled onions R125

House salad
Mixed lettuce, julienne beetroot and carrot, cucumber, cherry tomato,
red onion, toasted almond, grilled chicken breast, avocado, balsamic dressing R120

Mussel hot pot
Half shelled mussels (200g), creamy white wine and garlic sauce, toasted ciabatta R135

Cape Malay pickled fish
Served with papaya salsa, toasted pumkin seeds, herb oil,
semi dried tomatoes R145

Calamari saltati
Grilled calamari tubes, crispy tentacles, semi-dried tomatoes,
baby marrow ribbons and garlic lemon butter R155

Avo ritz
Grilled prawn tail, avocado, prawn mayonnaise,
cured cucumber and chive cream cheese R155

Roasted beef salad
Salad leaves, cocktail tomatoes, tenderloin sliced beef, cucumber,
red onion, and mustard dressing R135

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 buffet or from the menu.

Soup

Soup du jour Served with toasted ciabatta	R110

Fish

Succulent pan seared salmon Cauliflower purée, broccoli, lemon beurre blanc and a choice of a starch	R355
Pan seared trout Served with bok choy, pulse salad starch, sweet corn salsa and buere blanc	R265
Sustainable line fish Minted pea purée, bok choy, lemon beurre blanc and a choice of a starch	R255
12 Grilled prawns Grilled limes, lemon butter sauce and a choice of a side	R420
6 Grilled prawns Grilled limes, lemon butter sauce and a choice of a side	R225

Main Meals

Oven roasted pork belly Parsnip purée, sweet potato mash, bok choy, charred corn and honey BBQ glaze	R185
Lamb curry Deboned leg of lamb infused with light coconut curry sauce, served with fragrant basmati rice and sambals	R255
Butter chicken curry Deboned chicken thighs infused with light coconut curry sauce, served with fragrant basmati rice and sambals	R205
Braised oxtail A soul warming dish of slow braised oxtail served with mashed potatoes and confit baby onions	R310
Braised lamb shank A soul warming dish of slow braised lamb shank served with mashed potatoes and seasonal vegetables	R295
Grilled half chicken Served with sautéed spinach, creamy peri-peri sauce and a choice of starch	R205
500g Beef ribs Served with hand cut chips, coleslaw and toasted sesame seeds	R285
Chickpea, butternut and eggplant curry Ⓥ Cooked in coconut and tomato curry sauce served with a fragrant basmati rice and sambals	R185

From the Grill

Beef rib-eye (300g)	R305
Beef rump (300g)	R235
Beef fillet (250g)	R295
Lamb chops (360g)	R315
T-bone Steak (500g)	R295

All meats are served with onion purée, blistered cherry tomatoes,
charred sweet corn and a choice of sauce

Sauces

Green peppercorn sauce / mushroom sauce /
red wine jus / lemon beurre blanc R45

Sides

French fries / pap / 3 slices of ciabatta / roasted butternut
mashed potato / creamed spinach / sautéed spinach / baby vegetables
basmati rice / side salad / chakalaka R45

Pasta

A choice of pasta / penne / spaghetti / gnocchi / fettuccine / linguine

Sauces

Alfredo
Streaky bacon, wild mushroom crème, Parmesan R145

Bolognese
Classic ground beef mince in a light tomato sauce with Parmesan R155

Butter chicken
Deboned chicken thighs infused with creamy coconut curry sauce,
served with penne and shaved parmesan R140

Arrabbiata Ⓥ
Creamy arrabbiata sauce, Parmesan, and parsley R135

Salmon carbonara
Creamy sauce with salmon, Parmesan, egg yolk and spring onion R155

Three cheese ravioli Ⓥ
Cheese ravioli tossed in a creamy tomato sauce,
Parmesan, crispy basil and buffalo mozzarella R145

Dessert

Traditional Malva pudding Served with cinnamon-infused custard or vanilla ice cream	R95
Slice of cake Please enquire with your waiter for available flavours	R95
Traditional tiramisu Italian baby finger biscuits, espresso, mascarpone and cocoa powder	R105
Rose poached pear and orange cheese cake Rose poached pear with pistachio nuts and orange cheese cake	R105
Cheese platter Selection of four local cheeses, preserves, and crackers	R120
Fresh seasonal fruit salad Served with 1 scoop of ice cream	R95
Trio of Ice Cream	R 85

Please inquire with your waiter on available flavors

Southern Sun

SCAN THE QR CODE TO SEE OUR MENU