

# Newlands Café Menu

## *Starters and Salads*

<b>Peri Peri Chicken Livers</b>	100
Served with freshly baked bread rolls.	
<b>Cajun Chicken Salad</b>	95
Spicy Cajun chicken strips served with rocket, red onion, peppers, tomatoes and creamy ranch dressing.	
<b>Oak-Smoked Salmon Avocado Crostini</b>	140
Delicately smoked salmon with a tangy tomato, onion and avocado salsa.	
<b>Garlic Snails</b>	120
Topped with garlic butter and cheese, served with crostini	
<b>Caesar Salad</b>	120
Cos lettuce with anchovy and Caesar dressing	
<b>Caramelised pear and blue cheese salad</b>	100
Sticky caramelised pear with crumbled blue cheese and homemade balsamic vinaigrette	
<b>Soup of the Day</b>	65
Chef's soup of the day served with fresh bread	
<b>Garlic Mussels</b>	155
White wine steamed mussels in a creamy garlic and parsley sauce served with crispy ciabatta	

## *Gourmet Sandwiches*

*Choice of Rye, Seed loaf, Sour Dough or wrap,  
Served with chips and side Salad,*

<b>Cajun Chicken and Avocado</b>	150
Layers of Cajun roast chicken and avocado with a homemade chili sauce.	
<b>Newlands Club Sandwich</b>	145
Three layers of toasted bread with grilled chicken, crispy lettuce, fresh tomato a fried egg, avocado and crispy bacon.	

*Good Food takes a little longer to prepare.*

*During Peak Periods your meal could take in excess of 35 minutes preparation time.*

*Your Understanding and patience are appreciated.*

# Newlands Café Menu

Smoked Salmon & cream cheese wrap 165  
Delicately oak smoked salmon with a tangy tomato, onion and avocado salsa

Barbeque Steak and Brie 195  
Perfectly grilled barbeque sirloin steak with brie and caramelized onion

## *Toasted Sandwiches*

Served on White, Brown or Rye with Chips and Side salad

Cheese and Tomato 85  
Classic toasted cheese and tomato.

Chicken mayonnaise 90  
Creamy chicken and mayonnaise.

## *Burgers*

*Served with chips and side salad.*

My burger 130  
200gm beef patty with lettuce, tomato, gherkin, shaved onions and melted cheese and tomato relish.

The Newlands burger 180  
200gm beef burger with beef bacon, avocado, blue cheese and onion marmalade

Crumbed Chicken and Jalapeno Burger 165  
Crumbed chicken breasts with a jalapeno aioli with, served with pickled cucumber

Hearty Grilled Veggie Burger 135  
Grilled chickpea and cumin burger topped with crispy fried onion rings and tangy tzatziki.

*Good Food takes a little longer to prepare.*

*During Peak Periods your meal could take in excess of 35 minutes preparation time.*

*Your Understanding and patience are appreciated.*

# Newlands Café Menu

## *Snacks and Light Meals*

Spicy chicken wings	145
Grilled wings with perinase and crispy fries	
Fish and Chips	140
Battered fish with crispy fried chips and tar tare sauce	
Crispy Calamari	120
Fried calamari tubes with lemon and parsley mayonnaise and crispy fried chips	

## *Mains*

Lamb shank	260
350grm slow braised lamb shank with wholegrain mustard mash, roast vegetables and rosemary jus,	
Chicken Schnitzel	160
Crumbed chicken breast smothered in mushroom sauce, served with chips and a side salad.	
Line fish of the day	250
Grilled line fish with a potato rosti, wilted spinach and roast red pepper coulis	
Seared Salmon	320
Salmon served with fennel mashed potato, sautéed green beans and honey mustard brown butter sauce.	
Braised Oxtail	240
300grm Soft and tender braised oxtail stew with home made dombolo	
Thai Chicken Curry	150
Thai chicken curry with hints of ginger, served with egg noodles and crispy poppadum	
Roast Chicken Thighs	150
Apricot and chutney glazed deboned chicken thighs, served with coleslaw and chips	

*Good Food takes a little longer to prepare.*

*During Peak Periods your meal could take in excess of 35 minutes preparation time.*

*Your Understanding and patience are appreciated.*

# Newlands Café Menu

<b>Ostrich Fillet</b>	230
Bacon wrapped ostrich fillet with butternut puree cannellini beans and rich red wine jus	

<b>Vegetable stir-fry</b>	145
Julienne vegetable with garlic and ginger soy, tossed with egg noodle and sesame oil	

## *From the grill*

*All steaks are served with a choice of chips and daily vegetable or garden salad and a sauce of your choice; Pepper / Mushroom / Peri Peri / Chakalaka.*

<b>Beef Fillet</b>	310
250g Prime Beef fillet grilled to your temperature preference.	

<b>Rump Steak</b>	250
250g Rump steak grilled to your temperature preference.	

<b>Karoo Lamb Chops</b>	340
Three flame grilled lamb chops.	

<b>Mixed Grill</b>	340
Lamb chop, boerewors and steak grilled to perfection with pap, chakalaka and grilled mielies.	

*Good Food takes a little longer to prepare.*

*During Peak Periods your meal could take in excess of 35 minutes preparation time.*

*Your Understanding and patience are appreciated.*

# Newlands Café Menu

## *Pasta's*

<b>Spaghetti Bolognaise</b>	145
Beef and tomato ragout finished with fresh parmesan.	
<b>Newlands Tagliatelle</b>	145
Grilled chicken breast with bacon, sliced sundried tomatoes, onions, olives and peppers finished in a garlic cream.	
<b>Bacon Carbonara</b>	145
Crispy bacon, mushrooms and garlic cream sauce topped with fresh parmesan.	
<b>Chicken Pesto Alla Genovese</b>	145
Chicken strips in a creamy pesto cream sauce topped with grated parmesan	
<b>Pumpkin &amp; Spinach Tagliatelle</b>	110
Oven roasted pumpkin tossed with spinach a light drizzle of olive oil and parmesan.	

## *Desserts*

<b>Fruit Salad</b>	70
Fresh seasonal fruit served with a choice of cream or ice-cream.	
<b>Sticky chocolate brownie</b>	70
Freshly baked sticky chocolate brownie with ice-cream.	
<b>Hot Chocolate Fondant</b>	100
Freshly baked chocolate fondant with ice-cream.	
<b>Baked Cheesecake</b>	100
Oven baked cheesecake topped with a berry compote	
<b>Passion Fruit Panna cotta</b>	70
Panna Cotta topped with a passionfruit and mint salsa, and a side ice cream	

*Good Food takes a little longer to prepare.*

*During Peak Periods your meal could take in excess of 35 minutes preparation time.*

*Your Understanding and patience are appreciated.*