

Newlands Café Menu

Starters

Peri-peri chicken livers Spicy tomato concassé served with edombolo	110
Greek salad Baby leaf lettuce with cucumber, olives, cherry tomatoes, red onion, croutons, black pepper feta cheese and dressed with an organic olive oil	100
Caesar salad Cos lettuce tossed with crispy bacon, anchovies, croutons, powdered Parmesan and a pickled egg served with a Caesar dressing	120
Summer chicken salad Cape oak smoked Cajun chicken breast with baby leaf lettuce, cherry tomatoes, pineapple, cucumber, strawberries and cream cheese finished with a whole grain mustard dressing	150
Mussel and clam hot pot Summer white wine cooked down with mussels, clams and cream with a touch of chilli and served with garlic & parsley toasted ciabatta	170
Smoked salmon Cobb salad Iceberg lettuce and bulgur wheat salad with bell peppers, cherry tomatoes, avocado, feta, nanami togarashi spiced mango, cucumber and grilled corn kernels finished with a creamy ranch dressing	170
Soup de jour Chef's soup of the day served with bread	70

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Sandwiches

Choice of breads (gluten free/low GI/seeded bread/Rye/brown/white/sourdough/wrap)
Served with fries, salad or sweet potato fries

Chicken Mayo 95

Chicken folded in mayonnaise with fresh cracked black pepper and spring onion

Cheese & tomato 90

Melted cheddar and mozzarella cheese with fresh tomato and basil pesto

Tuna mayo 95

Tuna mayonnaise mixed with capers, fresh lemon dill, jalapeno and fresh cracked pepper finished with a cheddar melt

Newlands PLT 160

Pulled pork dressed in a house blend sauce with bacon, ice berg lettuce, tomato, topped with melted Emmental cheese.

Dagwood 160

Roast beef & bacon with a fried egg, avocado, fried onions, tomato and melted Cheddar & Emmental cheese

Beef sandwich 160

Smoked and slow cooked BBQ beef with rocket, tomato, jalapeno and sauerkraut served with a whole grain mustard mayo

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Burgers

(Choice of fries or salad or sweet potato fries)

Beef burger 140
200g smoked beef patty with Emmental cheese, rocket, pickled cucumber and relish on a Brioche bun

Newlands burger 190
200g Beef patty with smashed avocado, a fried egg, pickled cucumber ribbons, Emmental cheese, tomato and deep fried onion rings on a Brioche bun

Chicken Burger 170
Dunked Panko crumbed chicken breast whole grain mustard, slaw and shredded Iceberg lettuce on a Brioche bun

Lamb Burger 140
200g Lamb patty with deep fried cream filled jalapenos and tzatziki, on a charcoal bun with rocket, tomato, fresh cucumber ribbons, red onion and Emmental cheese.

Vegetable Burger 140
Vegan patty with Vegan Macon, smoked vegan cheese and onion rings on a Brioche bun spread with Hummus and tomato relish

Pizzas

Margharita Pizza 160
Napotilano base with fresh tomatoes and melted mozzarella cheese

Lamb 170
Slow cooked lamb shoulder with masala spiced red onion marmalade, rocket and basil pesto

Chicken 170
Cajun chicken, mushroom, peppadews and caramelised onion

Pulled Pork 170
Barbeque pulled pork with crispy onions

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Pastas

Choices of Linguine/Spaghetti/Penne/Gnocchi

Beef Bolognese (Vegan option available)	150
Beef mince cooked in a Napolitano sauce topped with Parmesan cheese	
Creamy chicken	150
Tender chicken fillet strips cooked in a creamy truffle sauce with spinach and mushrooms topped with Parmesan cheese	
Coconut Prawn arrabbiata	180
Spicy arrabbiata cooked down with coconut cream and succulent prawns topped with a lemon herbed gremolata	
Pasta alla Norma	150
Pan fried aubergine with a caper, olive and tomato concassé topped with vegan cheese	

Specialities

Southern Fried Chicken wings	150
Served with fries	
Lamb shank	290
Served with a herbed mash potato, seasonal vegetables and a lamb jus	
Vegan bowl	160
Deep fried chickpeas, macon and quinoa with pickled carrots, cucumber ribbons and mixed beans, topped with avocado, cocktail tomatoes, tofu, fried cabbage and artichoke in a creamy aubergine dressing	
Coconut chicken curry	160
Tender breasts of chicken cooked in an aromatic coconut cream curry sauce with basmati rice and served with a salsa & carrot pickle chilli	

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Pork belly	180
Slow braised pork belly with a butter bean mash served with a honey and soy slaw, pork crackling and an apple puree	
Cola braised beef short rib	250
Slow cooked cola braised beef short rib served with Parmesan herbed mash potato and baby vegetable	
Oxtail	250
Slow cooked oxtail with beans and carrots served with creamy mash potato	

Grills

(All grills are delicately rubbed with a house herb rub, cracked pepper and salt)
Choice of one side and one sauce

Ribeye 300g	310
T-bone 400g	300
Beef Fillet 300g	320
Lamb chops x4	350
Chicken thighs deboned x4	160
Line fish 250g	290
Prawns x 8	360
Salmon 250g	330

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Sides

Roasted honey butternut	45
Creamed spinach	45
Sautéed Spinach	45
Sautéed Mushrooms	45
Fries	45
Sweet potato fries	45
Pap	45
Greek Salad	45
Savoury Rice	45
Herbed Mashed potato	45
Steamed bread	45

Sauces

Mushroom	30
Pepper	30
Peri-peri	30

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Chakalaka	45
Lemon butter	30

Dessert

Lemon cheese cake	80
A biscuit base lemon cheesecake mousse topped with passion fruit jelly and rose scented meringues	
Dragon fruit semifreddo	80
Chocolate brownie topped with dragon fruit semifreddo and drizzled with a chocolate glaze and lime gel, a raspberry puree on the side.	
Sticky date pudding	80
Moist date pudding served with a butterscotch sauce topped with amarula ice cream	
Fruit Platter	80
Served with sorbet	