

THE ROBBERG ROOM

Starters

Bread basked**R55**

Four homemade bread rolls served with two homemade butters - garlic & pesto
Balsamic & olive oil on request

Focaccia**R70**

Focaccia – Plain garlic & herb

R90

Focaccia – garlic, onion & feta

Soup of the Day**R80**

Please enquire for today's variety

Greek Salad (V)**R115**

Cucumber with mixed greens, tomato wedges, peppers and carrot julienne
finished with feta cheese, garlic croutons, marinated olives and sundried
tomatoes, complemented by a creamy Greek yoghurt and feta dressing

Mussel Pot**R155**

West coast mussels simmered in a mild chili garlic herbed cream

Halloumi (V)**R165**

Flash fried crumbed halloumi cheese accompanied by flame-grilled macerated
strawberries, balsamic pearls with a garden salad bouquet and sweet chilli dressing

Prawn Cocktail**R155**

Steamed pink prawn tails in a zesty lemon 1000 island dressing with shredded lettuce,
tomato and avocado

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July 2026



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Fresh Fish

- Today's line fish - simply grilled, served with parsley lemon butter sauce and rustic fries **R235**
- Crispy beer battered hake fillet with rustic fries, tartare sauce and lemon wedge **R175**

Calamari

R175

Calamari strips deep-fried with a light herbed crust OR grilled served with a choice of savoury rice or rustic fries or side salad with lemon butter and tartare sauce

Mixed Seafood Platter for 1....

R250

3 x grilled prawns, fried calamari strips, chef's garlic cream mussels and battered hake fillets served with savoury rice, rustic fries, lemon butter and peri-peri sauce

Chef's Curry of the day

Served with basmati rice, sambals, chutney and poppadum

- Mutton on the Bone **R195**
- Butter chicken curry **R190**

Beef Short Rib

R250

Slow cooked with root vegetables red wine and served with creamy mash & veg

Beef Oxtail

R270

Braised oxtail casserole with root veggies and butter beans served with creamed mash potato

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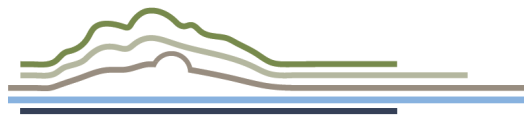
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Main Courses

Seafood Pasta	R230
Prawns, mussels, calamari and hake simmered in lemon infused paprika cream sauce with your choice of penne or tagliatelle	
Gnocchi (V)	R160
Potato dumplings in a creamy spinach, mushroom and blue cheese sauce drizzled with sundried tomato pesto	
Pulse Casserole (V)	R130
A smoked paprika spiced casserole prepared with fresh tomatoes, red beans, butter Beans and chickpeas finished with feta cheese and fresh coriander	
Sweet Potato Bake	R125V
With butternut, beetroot and mixed stir-fry vegetables served with hummus and a dressed side salad	
Chicken Lasagne	R185
A classic baked chicken lasagne layered with a mixed of mozzarella and parmesan cheese and baked till crispy and golden brown	
Pizza's	
Classic Margarita – Tomato based pizza sauce and mozzarella	R120
Tropical – Ham & pineapple	R150
Veggie Deluxe – Spinach, mushrooms, peppers, sundried tomato & feta	R160
Regina – Mushroom, ham and green pepper	R150
Meaty Feast – Bacon, ham, boerewors and chicken	R180
Seafood – Prawns, mussels, calamari and hake	R190
BBQ Chicken – Chicken strips with feta and peppadews	R140
The B.I- Bacon feta and avo	R170
Gluten free surcharge	R40

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THE ROBBERG ROOM FROM THE GRILL

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|--------------------|------|
| • Beef fillet 250g | R265 |
| • Rump 300g | R230 |
| • Rib-eye 300g | R280 |
| • Pork ribs 500g | R260 |
| • Lamb loin chops | R265 |

served with your choice of rustic fries OR dressed side salad OR steamed vegetables

Sauces:

Mushroom & herb	R35
Black pepper corn	R35
Creamy cheese sauce	R35

Main course optional accompaniments:

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|---------------------------------|-----|
| • Chefs dressed side salad | R50 |
| • Creamed spinach with feta | R50 |
| • Fresh garden vegetable medley | R50 |
| • Rustic chips | R50 |
| • Savoury rice | R40 |

Family Favourites

Burgers

Beef Burger	R140
Chicken Burger	R125
Veg Burger	R135

Served on a toasted bun with all the trimmings – lettuce, tomato, dill pickle, onions served with rustic fries or a dressed side salad

Add:

- | | |
|--------------------|-----|
| • Cheese | R15 |
| • Grilled bacon | R20 |
| • Sliced jalapinos | R15 |
| • Prego sauce | R15 |
| • Extra patty | R60 |
| • Extra egg | R10 |

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SUSHI

MAKI (6 piece)

Crispy veg and Avo (V)

R65

Salmon

R80

Prawn

R80

HANDROLL (1 piece)

Veg Handroll (V)

R65

Salmon Handroll

R110

Prawn Handroll

R95

ROLLS (8 piece)

Veg California roll (V)

R115

Salmon, avocado and cucumber

R135

Prawn, avocado and cucumber

R130

Salmon Rainbow roll

R145

FASHION SANDWICH (6 piece)

Veg (V)

R 95

Prawn

R135

Salmon

R145

NIGIRI (3 piece)

Salmon

R110

Prawn

R105

PREMIUM ITEMS (4 piece)

Salmon Roses

R145

Salmon Sashimi

R145

Extras:

- Wasabi
- Pickled ginger
- Japanes mayo

R5

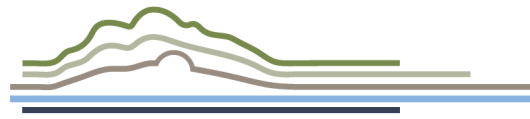
R10

R15

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Dessert

Ice Cream Scoops

Homemade peanut butter, Vanilla or Chocolate

R35 per scoop

Homemade Baked Cheesecake

Biscuit based vanilla cheesecake served with berry compote

R80

Chocolate Brownie

Served with homemade peanut butter or banana butter ice cream

R85

Malva Pudding

Served warm with ice cream

R75

Chocolate Lava Pudding

Warm chocolate centered pudding served with ice cream

R90

Crème Brule

Vanilla bean baked custard served with short bread biscuits

R75

Chocolate Mousse

Enjoy the best of both worlds – White & Milk Chocolate Mouse

R65

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