THE ROBBERG ROOM

Starters

Bread basked **R55**
Four homemade bread rolls served with two homemade butters - garlic & pesto
Balsamic & olive oil on request

Focaccia
Focaccia – Plain garlic & herb **R75**
Focaccia – garlic, onion & feta **R95**

Soup of the Day **R85**
Please enquire for today's variety

Greek Salad (V) **R120**
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 **R160**
West coast mussels simmered in a mild chili garlic herbed cream

Halloumi (V) **R170**
Flash fried crumbed halloumi cheese accompanied by flame-grilled macerated strawberries, balsamic pearls with a garden salad bouquet and sweet chilli dressing

Prawn Cocktail **R160**
Steamed pink prawn tails in a zesty lemon 1000 island dressing with shredded lettuce, tomato and avocado

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Main Courses

Fresh Fish

- Today's line fish - simply grilled, served with parsley lemon butter sauce and rustic fries **R240**
- Crispy beer battered hake fillet with rustic fries, tartare sauce and lemon wedge **R180**

Calamari **R180**

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…. **R260**

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 **R205**
- Butter chicken curry **R195**

Beef Short Rib **R270**

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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Seafood Pasta **R240**
Prawns, mussels, calamari and hake simmered in lemon infused paprika cream sauce with your choice of penne or tagliatelle

Gnocchi (V) **R170**
Potato dumplings in a creamy spinach, mushroom and blue cheese sauce drizzled with sundried tomato pesto

Pulse Casserole (V) **R140**
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 (V) **R150**
With butternut, beetroot and mixed stir-fry vegetables served with hummus and a dressed side salad

Chicken Lasagne **R190**
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 **R125**

Tropical – Ham & pineapple **R155**

Veggie Deluxe – Spinach, mushrooms, peppers, sundried tomato & feta **R170**

Regina – Mushroom, ham and green pepper **R155**

Meaty Feast – Bacon, ham, boerewors and chicken **R185**

Seafood – Prawns, mussels, calamari and hake **R195**

BBQ Chicken – Chicken strips with feta and peppadews **R150**

The B.I- Bacon feta and avo **R180**

Gluten free surcharge **R40**

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From The Grill

- **Beef fillet 250g** **R270**
- **Rump 300g** **R235**
- **Rib-eye 300g** **R285**
- **Pork ribs 500g** **R265**
- **Lamb loin chops** **R270**

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:

- 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	**R145**
Chicken Burger	**R130**
Veg Burger **V**	**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)**	**R70**
Salmon	**R85**
Prawn	**R85**
HANDROLL (1 piece)	
Veg Handroll **(V)**	**R65**
Salmon Handroll	**R115**
Prawn Handroll	**R105**
ROLLS (8 piece)	
Veg California roll **(V)**	**R115**
Salmon, avocado and cucumber	**R140**
Prawn, avocado and cucumber	**R135**
Salmon Rainbow roll	**R150**
FASHION SANDWICH (6 piece)	
Veg **(V)**	**R 95**
Prawn	**R140**
Salmon	**R150**
NIGIRI (3 piece)	
Salmon	**R110**
Prawn	**R115**
PREMIUM ITEMS (4 piece)	
Salmon Roses	**R155**
Salmon Sashimi	**R155**

Extras:

• Wasabi	**R5**
• Pickled ginger	**R10**
• Japanes mayo	**R15**

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Dessert

Ice Cream Scoops Homemade peanut butter, Vanilla or Chocolate	**R40 per scoop**
Homemade Baked Cheesecake Biscuit based vanilla cheesecake served with berry compote	**R85**
Chocolate Brownie Served with homemade peanut butter or banana butter ice cream	**R90**
Malva Pudding Served warm with ice cream	**R80**
Chocolate Lava Pudding Warm chocolate centered pudding served with ice cream	**R95**
Crème Brule Vanilla bean baked custard served with short bread biscuits	**R80**
Tiramisu Espresso-soaked ladyfingers layered with rich and creamy filling and dusted with cocoa powder	**R95**
Peppermint Tart Layered peppermint and caramel cream dessert topped with chocolate shavings	**R95**

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