

Quinoa *café*

START WITH

Antipasti Platter for One

Pharma ham, Prosciutto & Italian salami served with local cheeses, peppadews, olives & sundried tomatoes R 270.00

Cheese Platter to share

Local cheeses, served with toasted mini baguettes, nuts, olives, fig preserve, pesto & mixed greens R 240.00

SALADS

Served with Baguette or Ciabatta

Smoked Duck Breast, fresh greens, walnuts, citrus with raspberry & balsamic reduction R 135.00

Seasonal Roasted Vegetables, spicy macadamias, feta, mixed herb leaves & a light lemon dressing R 90.00

Beef Fillet, sundried tomatoes, olives, Parmesan cheese, cucumber, roasted peppers, almond flakes & rocket R 130.00

Grilled Chicken Caesar, pine nuts, boiled egg, green beans, red onion, cherry tomato, flat leaf parsley, carrots, croutons, asian mix & Niçoise dressing R 120.00

Salmon Trout with roasted mustard seeds, basil, rocket, micro herbs, tomato, onion, caper berries & a lemon dill dressing R 145.00

SANDWICHES

Served on Baguette or Ciabatta

Roasted Vegetable, Parmesan shavings & micro herbs R95.00

Chicken, Bacon & Avo, mustard & mayo, mixed lettuce, seeds & a light vinaigrette R 135.00

Caprese, mozzarella, tomato, fresh basil, pesto & deep fried caper berries R 85.00

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PASTA'S

Served with fresh bread and parmesan shavings

Ragù alla Bolognese & spaghetti R 160.00

Spaghetti with garlic, chilli, fresh basil, rosa tomatoes, olive oil, Parmesan shavings & roasted almond slivers (uncooked sauce) R135.00

Chicken, olives, sundried tomatoes, red onion, spring onion & basil, with a touch of cream R155.00

HEARTY APPETITE

With crispy fries or garlic roasted new potatoes & seasonal vegetables or side salad

Barbeque Seared Tuna R 170.00

Flame grilled ½ peri-peri or lemon & herb chicken R 175.00

Pan Seared Beef Fillet with sherry & red wine jus R 210.00

300g Sirloin Steak, flame grilled to perfection R185.00

300g Rump Steak, covered with cheddar cheese R195.00

500g T-Bone Steak, flame grilled with smokey BBQ basting. R190.00

Grilled Line Fish with a soft herb crust & a beurre blanc sauce R235.00

Chicken or Beef Schnitzel, crumbed & pan fried R165.00

Lamb chops, flame grilled with our signature basting R210.00

600g Sticky pineapple basted Pork Ribs R180.00

Tempura Hake R170.00

Sauces: Mushroom, pepper, cheese, lemon & herb, peri-peri sauce, red wine jus

DESSERT

Decadent Chocolate Brownie with vanilla ice cream R65.00

Cake of the day R65.00

Mini Cheese Platter with local cheese, roasted nuts, preserves, fruit & savoury biscuits R135.00

Fresh Fruit Salad with ice-cream R55.00