

## Cold Starters

<i>Grapefruit Cocktail</i>	R60.00
Grapefruit segments with a garnish of mandarin, and a touch of Van Der Hum liqueur.	
<i>Paté Maison</i>	R55.00
Home-made chicken liver paté served with gherkins and toast.	
<i>Seafood Cocktail</i>	R45.00
Mixed seafood in a pink sauce.	
<i>Springbok Carpaccio</i>	R70.00
Slivers of smoked springbok drizzled with olive oil and balsamic vinegar - garlic optional.	
<i>Prawn Cocktail</i>	R60.00
Prawns in a pink mayonnaise dressing.	
<i>Smoked Salmon</i>	R70.00
Imported Salmon	
<i>Avocado Ritz</i>	R75.00
Prawns in a pink mayonnaise dressing, served with avocado pear (when available).	
<i>Avocado with Seafood Cocktail</i>	R60.00
Mixed sea food with avo.	

## Salads

<i>French Salad</i>	R45.00	<i>Roquefort Salad</i>	R65.00
Mixed green salad with vinaigrette.		With grated Roquefort cheese.	
<i>Pink Salad</i>	R50.00	<i>Coronation Chicken Salad</i>	R75.00
With pink mayonnaise dressing.		Topped with spicy chicken and a mild curry Mayonnaise.	
<i>Caprese Salad</i>	R55.00	<i>Norwegian Salad</i>	R80.00
Sliced tomato and mozzarella topped with basil and drizzled with balsamic vinegar and olive oil.		With smoked salmon and avocado (when available).	
<i>Greek Salad</i>	R65.00		
With feta cheese and calamata olives.			

## Hot Starters

<i>Frittatensuppe</i>	R45.00	<i>Snails à la Bourgogne</i>	R65.00
Beef consommé soup with strips of pancake.		Six snails served in garlic butter.	
<i>Soup of the Day</i>	R45.00	<i>Crumbed Camembert</i>	R60.00
Freshly made.		Served with a coulis of red berries and toast	
<i>Leberknödel Soup</i>	R50.00	<i>Seafood Pancake</i>	R60.00
Liver dumplings in beef consommé.		Seafood in a creamy white wine sauce.	
<i>Crumbed Mushrooms</i>	R50.00	<i>Mussels</i>	R75.00
Whole button mushrooms, crumbed and deep-fried.		Local fresh mussels served in a creamy garlic sauce.	
<i>Curried Eggs</i>	R45.00	<i>Asparagus and Ham</i>	R80.00
Boiled eggs in a spice medium curry sauce.		Served in an emmenthaler cheese sauce.	
<i>Crumbed Calamari</i>	R50.00	<i>Mediterranean Prawns</i>	R80.00
Strips of tender calamari steak, crumbed and deep-fried.		Sautéed with onion, green pepper and garlic, flambéed with Pernod, with oyster sauce and fresh Coriander leaves. Served on basmati rice.	
<i>Blue Cheese Parcel</i>	R55.00	<i>Sweet &amp; Sour Prawns</i>	R75.00
Blue cheese in Phyllo Pastry, served with prickly pear jam.		3 prawns in batter with sweet & sour sauce.	

## Seafood

<i>Fish of the Day</i>	SQ
Fresh, grilled or pan-fried, served with chips or boiled potatoes, a salad and tartare sauce.	
<i>Sole</i>	SQ
Grilled or pan-fried, served with chips or boiled potatoes, a salad and tartare sauce.	
<i>Sole Leena</i>	SQ
Poached sole in a smooth mussel sauce, with a touch of whiskey	
<i>Prawns</i>	SQ
Pan-fried or grilled (in or out of the shell), served on basmati rice, with a salad and a choice of garlic, peri-peri or lemon butter.	
<i>Crumbed Calamari</i>	R155.00
Strips of calamari steak, crumbed and deep-fried, served with a salad and tartare sauce, with chips.	
<i>Seafood Curry</i>	R180.00
Prawns, mussels and calamari in a spicy curry sauce, served on basmati rice or tagliatelle pasta	
<i>Seafood Pasta</i>	R180.00
Scallops, prawns, mussels, calamari and fresh fish cooked in a Mediterranean sauce and served with tagliatelle.	
<i>Seafood Platter</i>	R185.00
Prawns (in or out of the shell), crumbed calamari, mussels and fresh fish served on basmati rice, with a salad and a choice of garlic, peri-peri or lemon butter.	

## From The Grill

	Small	Standard	Extra Large
<i>Minute</i>	230 gm R150.00		
<i>Sirloin</i>	200 gm R140.00	300 gm R160.00	450 gm R220.00
<i>Fillet</i>	200 gm R155.00	300 gm R175.00	450 gm R240.00
<i>Rump</i>	250 gm R155.00	400 gm R170.00	600 gm R240.00
<i>Chicken Schnitzel</i>	250 gm R140.00		

## Sauces

<i>Mushroom</i>	R35.00	<i>Tyrolienne</i>	R35.00
Mild creamy white sauce with mushrooms.		Brown sauce with cream and wine, mushrooms, tomato and green pepper concassé.	
<i>Pepper</i>	R35.00	<i>Bordelaise</i>	R35.00
Brown sauce with cream and freshly ground black pepper.		Creamy brown sauce with red wine and bone marrow.	
<i>Garlic</i>	R35.00	<i>Monkey Gland</i>	R35.00
Creamy white sauce with fresh garlic.		Traditional South African sweet and sour sauce.	
<i>Mustard</i>	R35.00	<i>Cheese</i>	R35.00
Hot or mild English mustard in a creamy white sauce.		Creamy white sauce with emmenthaler cheese.	

# Our Traditional Dishes

<i>Vegetarian</i>	R135.00
Rösti, mushrooms, asparagus, and a salad or vegetables.	
<i>Vegetable Pasta</i>	R135.00
Tagliatelle and vegetables in season, with a sweet and sour sauce, With option of feta and / or garlic.	
<i>Chicken Schnitzel</i>	R140.00
Crumbed chicken escalope served with chips or boiled potatoes, and a salad.	
<i>Chicken &amp; Vegetable Stirfry</i>	R140.00
Strips of chicken and vegetables, sautéed and served on a bed of tagliatelle, with a honey, mustard and peanut butter sauce.	
<i>Chicken Curry</i>	R155.00
Chicken in a spicy curry sauce, served on basmati rice or tagliatelle pasta	
<i>Wiener Schnitzel</i>	R150.00
Crumbed veal escalope served with chips or boiled potatoes, and a cabbage salad.	
<i>German Pot Roast</i>	R150.00
Thin slices of marinated beef in a creamy red wine sauce, served with red cabbage and spätzle or rösti.	
<i>Liver Wilbin</i>	R155.00
Sautéed liver and onions, with sherry and garlic, served with spätzle or rösti.	
<i>Züricher Geschnetzeltes</i>	R155.00
Sliced veal with onion, in a creamy white wine sauce, served with rösti.	
<i>Jäger Schnitzel (Hunter's Veal)</i>	R155.00
Veal escalope in a creamy thin brown sauce with tomato and green pepper concassé, and mushrooms. Served with spätzle.	
<i>Veal Cordon Bleu</i>	R160.00
Crumbed veal escalope, with a ham and emmenthaler cheese filling, served with chips or boiled potatoes, and a cabbage salad.	
<i>Chicken Kebabs</i>	R150.00
Chicken and mushrooms marinated in a spicy curry sauce, grilled and served with basmati rice, chips or boiled potatoes, and a salad.	
<i>Stuffed Chicken Roll</i>	R155.00
Wrapped in bacon, filled with spinach, fetta and mushrooms. Covered with a mild mustard and cheese sauce	
<i>Lamb Chops</i>	R170.00
Karoo lamb, grilled and served with chips or boiled potatoes, and a salad or vegetables.	
<i>Steak Tartare</i>	R180.00
200g Minced raw fillet, served with raw egg yolk, onion rings, capers, gherkin, parsley, garlic, mustard, paprika	
<i>Venison</i>	R175.00
250g Marinated Kudu venison skewers, served on a bed of basmati rice flavoured with bacon and a french salad.	

## Children's Choice

All served with chips

<i>Crumbed Chicken Schnitzel</i>	R65.00	<i>Crumbed Calamari</i>	R65.00
<i>100 gm Steak</i>	R65.00	<i>Fresh Fish</i>	R65.00

## Side Dishes

<i>Rösti</i>	<i>Onion Rings</i>	<i>Mushrooms</i>	<i>Vegetables</i>
R25.00	R30.00	R35.00	R40.00
Pan-fried grated potato.	Deep-fried and crispy.	Sautéed button mushrooms.	Vegetables in season.

## Desserts

<i>Crème Caramel</i>	R45.00
Baked egg-custard pudding with caramel syrup.	
<i>Mocha Parfait</i>	R45.00
Full-cream vanilla ice-cream served with a measure of espresso coffee.	
<i>Ice-cream with Chocolate Sauce</i>	R50.00
Full cream vanilla ice-cream with home-made hot chocolate sauce, topped with roasted nuts.	
<i>Baked Pudding</i>	R50.00
Baked sponge pudding, served with cream or ice-cream.	
<i>Apfelstrudel</i>	R50.00
Traditional Austrian confectionery, served with cream or ice-cream.	
<i>Caramel Tart</i>	R50.00
Home-made, with a biscuit base served with cream or ice-cream.	
<i>Chocolate Mousse</i>	R50.00
Home-made, with a hint of brandy, served with cream.	
<i>Don Pedro</i>	R45.00
Choice of whiskey, amarula or kahlúa liqueur, blended with vanilla ice-cream.	
<i>Old Austria Ice Cream</i>	R50.00
Full-cream ice-cream blended with honey and nuts.	
<i>Morella Ice Cream</i>	R55.00
Red sour cherries soaked in rum, served with vanilla ice-cream.	
<i>Paulova</i>	R60.00
Cream and fresh fruit on a meringue and caramel base. Served with ice-cream.	
<i>Crème Brulée</i>	R50.00
Rich cream and egg custard with a thin caramel crust.	
<i>Fruit Salad</i>	R65.00
A variety of fresh fruit in season, served with cream or ice-cream.	
<i>Cherry Jubilee</i>	R70.00
Black cherries flambéed with rum. Served with ice-cream.	

<i>Cheese Platter</i>	R180.00
A selection of cheeses, with biscuits.	

## Beverages

<i>Filter Coffee</i>	R20.00	<i>Cappuccino</i>	R25.00
<i>Tea</i>	R20.00	<i>Irish Coffee</i>	40 ml R45.00
<i>Espresso</i>	R20.00	<i>Amarula Coffee</i>	40 ml R45.00