

DINNER

To start the evening off

Served Monday – Saturday from 11:00 – 22:00 & Sunday's from 11:00 – 21:00.
10% gratuity will be added to all groups more than 6 guests – if the service is great, please give more!

Starters

ZUPPA DE POLLO R65

Roasted chicken soup topped with cinnamon infused milk froth and herb oil.

CARPACCIO CARNE R78

Thin slivers of smoked springbok carpaccio, surrounded by rocket and fresh basil, a dollop of cream cheese, parmesan shavings and lastly, flavoured with balsamic onion pickle.

ZAMBEZI CHICKEN LIVERS R55

Traditional chicken livers, braised in a spicy tomato concasse infused with bay leaves and served in a phyllo pastry basket, accompanied by a pineapple relish and toasted pita wedges.

ESCARGOTS - A UNIQUE EXPERIENCE R68

6 snails, served on crisps of smoky bacon and topped with a medley of gratinated cheddar and mozzarella cheese, prepared with a selection of either: Garlic and white wine sauce OR Blue rock Roquefort sauce

SALMON WRAPPED CALAMARI STRIPS R78

Cajun calamari steak strips, flambéed in a hot pan with triple sec liqueur, then wrapped in smoked salmon carpaccio, placed on a bed of rocket and accompanied by a sweet basil oil.

ZUPPA DE OCEANO R65

A compilation of calamari rings, de-shelled mussels, prawn meat and crabsticks, smothered in a creamy tomato soup with a touch of fresh chilli.

BEST OF BOTH WORLDS R78

Land meets ocean in a unique combination of smoked springbok carpaccio and smoked salmon carpaccio, on the one side topped with capers and sweet mustard and on the other side, a light wasabi yoghurt with Danish feta cheese.

MUSHROOMS FLORENTINE (v) R65

Garlic infused grilled whole button mushrooms with cream cheese and shredded peppadews,

topped with mozzarella
cheese, then baked until crispy.

SMOKED TROUT R78

Fillet of smoked peppered trout with a dollop of cream cheese, set on a bed of thinly sliced
cucumber and completed
with a sweet caramelised onion compote - absolutely amazing!

Mains

The main event

Seasonal vegetables and a choice of chips, rice, side salad or mashed potatoes is served with
our main meals.

From the ocean and feather family

PRAWN AND CHICKEN CURRY R150

Chicken fillet cubes and prawn meat simmered in a mild southern Indian curry infused with
masala to contribute to the
intense aroma, served in a poppadum basket with a portion of basmati rice, with a grilled
banana on the side.

Condiments consist of toasted coconut, chutney and salsa.

ROSA TOMATO KINGKLIP R150

Grilled kingklip with a light Cajun crust topped with a sauce made with cherry tomatoes and
a balsamic reduction -

Don't miss this one!

PEANUT AND GREEN CURRY CHICKEN POT R130

Tender chicken breast fillet cubes, slowly simmered in a peanut, coriander, creamy tomato
and green curry sauce

served with a portion of basmati rice.

BLUE CHEESE CHICKEN R130

Chicken breast fillets lightly crumbed and pan fried in olive oil, then topped with a creamy
blue cheese sauce, finished
off with a tomato and chilli jam.

Pasta and vegetarian

SEAFOOD PASTA R140

A unique combination of calamari rings, mussels, crabsticks, prawn meat and penne pasta
smothered in a rich herb and
napolitana cream sauce.

RATATOUILLE LASAGNE (V) R110

Layers of basil marinated aubergine, crumbled feta cheese and spicy tomato sauce, oven baked and topped with a medley of mozzarella and cheddar cheese.

PASTA ALFREDO R140

Strips of Hickory Ham slowly braised with white button mushrooms and fresh chives with an infusion of fresh garlic, cream & white wine. We finish this dish of with shavings of parmesan cheese.

THAI CHICKEN PASTA R110

Chicken breast fillet cubes grilled in olive oil and infused with a cream, lime, garlic, herb and coconut milk and lastly tossed with a light deseeded chilli sauce. Served on a bed of penne pasta.

PASTA AL PACINO (v) R110

Penne pasta tossed with chunky sautéed vegetables and napolitana cream sauce, then sprinkled with parmesan cheese and a fresh herb oil.

From the grill with our own BBQ basting sauce

Choose your own from our selection of:

Beef Fillet 250g **R140**

Beef Sirloin 250g **R125**

Beef T-Bone 500g **R160**

Beef Rib Eye Steak 250g **R125**

SAUCES R25

Blue rock Roquefort cheese sauce

Creamy garlic, parsley and white wine sauce

Spicy cheese sauce with a hint of deseeded green chilli

Royal sauce with a mushroom and Dijon mustard infusion

Biltong sauce – creamy sauce with inserts of biltong slivers

Pepper sauce – the traditional creamy black pepper sauce

Chef specialities

MOROCCAN LAMB SHANK R160

A whole 350g lamb shank, pot roasted with olive oil, rosemary, oregano, thyme, garlic and lemon juice then topped with a chunky Moroccan and peach sauce.

PORTUGUESE STYLE BEEF FILLET (250G) R160

Fillet of beef medallions, basted with bay leaves, garlic, lemon juice and olive oil marinade whilst being flashed in a hot pan and topped with a mild spicy salsa.

PEPPERED BRANDY FILLET (250G) R160

Our all-time favourite! Beef fillet, encrusted in crushed black peppercorns, pan fried and

flambéed with quality brandy,
topped with a reduced brandy cream sauce (can be peppery).

BILTONG SPICED SIRLOIN (250G) R150

A succulent cut, encrusted with biltong spice, pan fried to perfection and topped with a sauce made with cream and biltong slivers (can be salty).

CHILLI CHOCOLATE FILLET (250G) R160

Beef fillet grilled to perfection, then glazed with a sauce made from the perfect combination of 70% dark cocoa chocolate and 30% deseeded chillies. Neither hot nor sweet.

CAJUN CRUSTED FILLET (250G) R160

Beef fillet lightly crusted with New Orleans Cajun spice flower, then pan-fried to perfection and topped with a lightly garlic and herbed spiced butter (can be spicy).

ROQUEFORT SIRLOIN (250g) R150

For the strong cheese lovers. Flame grilled sirloin grilled to perfection, topped with a tangy Blue Rock Roquefort sauce.

FILLET STEAK ROYALE (250g) R160

Fillet of beef, grilled to perfection, smothered in a creamy mustard, soy and mushroom sauce.

SIRLOIN NEW YORKER (250g) R150

Matured sirloin, grilled and topped with crispy bacon. We compliment this dish by adding a spicy cheese sauce infused with a hint of chilli.

CUTLETS OF LAMB R160

3 Tender cutlets of lamb, grilled and oven roasted to perfection with a mustard and herb crust.

Desserts

After dinner treats

DEEP FRIED ICE CREAM R45

Vanilla ice cream enveloped in a phyllo and coconut pastry then deep-fried until golden brown and crispy, served on a pool of berry coulis and basil syrup.

BLACK CHERRIES IN COINTREAU R45

Hot black cherries flambéed in orange liqueur and served with a scoop of creamy vanilla ice cream.

VANILLA ICE CREAM WITH WARM BAR ONE SAUCE R35

3 scoops of vanilla ice cream topped with a warm bar one chocolate sauce.

LAVENDER MALVA PUDDING R39

Traditional malva pudding infused with lavender and topped with a sticky caramel sauce and served with vanilla ice cream.

TRIO OF ICE CREAM R39

Blue berry ice cream, pistachio nut ice cream rolled in almonds and vanilla ice cream topped with a strawberry and coffee syrup.

Kiddies Treats

Main event R50

Portion of chips served with a cheese sauce
A basket of chips with cheese grillers and tomato sauce dipping
Chicken strips served with chips and a mayonnaise dipping
Toasted chicken and mayonnaise with chips
Toasted cheese and tomato with chips
Spaghetti bolognaise

Dessert

Vanilla ice cream with strawberry sauce
Vanilla ice cream with bar one sauce
Plain strawberry ice cream
Strawberry milkshake
Lime milkshake
Chocolate milkshake
Bubble gum milkshake