

Quarter Kitchen All Day Dining Menu

This menu is available from 06h30 until 22h00 thereafter we serve a limited menu and these items are marked with an *

Starters

Soup of the day-80*

Freshly made and served piping hot with homemade bread rolls.

Springbok carpaccio-130

Slicers of succulent springbok, crunchy arugula salad, freshly shaved parmesan cheese, cracked black pepper and extra virgin olive oil.

Camembert, Beetroot & Fig salad-95

Thinly sliced camembert and beetroot layered on a mixed baby leaf salad with figs & walnuts topped with a honey mustard dressing

Greek salad-95*

Crispy garden greens tossed with feta cheese, juicy Rosa tomatoes, black calamata olives, cucumber and a creamy homemade dressing.

Smoked Chicken Caesar salad -95*

Crunchy iceberg lettuce, croutons, poached egg, tender smoked chicken, anchovies, shaved parmesan cheese all brought together with a creamy Caesar dressing.

Sandwiches

Sandwiches are available plain or toasted on white, brown, rye, pita, herbed focaccia and gluten free bread. All sandwiches/wraps are served with French fries and a side salad.

Chicken mayo-95*

Tender chicken breasts, diced red onion, green pepper, mozzarella, freshly chopped parsley mixed with a tangy mayonnaise.

Tuna mayo-95*

Shredded tuna combined with a creamy mayonnaise & crisp lettuce leaves

Cheddar-85*

With a choice of ham, tomato and onion.

OR

With bacon and egg-95

Club sandwich-115*

Grilled Cajun chicken breast, succulent back bacon, mozzarella, juicy sliced tomatoes, creamy coleslaw and a fried egg

Smoked salmon sandwich-105

Norwegian smoked salmon with crème fraiche, cucumber ribbons, capers and pepper dew pesto

Sweet & Sour Chicken-85/ Beef-95

Chicken/Beef strips marinated in a sweet & sour sesame soy sauce, Asian coleslaw, crunchy rocket leafs, peppadews, guacamole, humus wrapped together in a tortilla

Burgers

Burgers are served with French fries and a choice of bacon, cheese, fried egg, mushroom sauce or pepper sauce.

Beef burger- Single 115/Double 135*

180g pure beef burger

Portuguese Chicken burger-Single 105/Double 125*

Lightly spiced tender chicken breast

Pasta

Pastas are served with a choice of Penne, Tagliatelle, Spaghetti, Gluten free Penne, Gluten Free Spaghetti

Wok fried Beef - 120 or Chicken -100/Vegetable-95

Crunchy vegetables tossed with chilli, garlic and soy sauce.

Pomodoro-90

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Slow cooked tomatoes flavoured with fresh herbs, garlic, seasoning topped with parmesan cheese

Bolognese-105

A traditional aromatic tomato sauce with the freshest herbs & spices with the best ground beef fresh from the butcher.

Mains

Traditional Deep fried Fish & Chips-135*

Fillet of fresh local line fish deep-fried in a tempura batter served with French fries & tartar sauce

Line fish -175

Fresh fish sourced from our local market flavoured with sea salt, black pepper, lemon grilled to perfection served with roasted cherry tomato, asparagus, baby corn with, pea potato cake and a basil pesto oil

Grilled Prawns-230

6 Grilled Tiger prawns served with French fries or steamed basmati rice, with aromatic herb roasted vegetables and a choice of lemon butter or garlic butter sauce

Grilled Chicken Supreme-175

Grilled chicken supreme seasoned with fresh Garlic and thyme topped with a red onion herb crust, served with steamed baby vegetable with Sundried tomato & basil Cous Cous

Grilled Beef Sirloin steak -215

250g Succulent prime sirloin, seasoned with our house blended spice, grilled to your desired temperature served with wild mushroom ragout, roasted bell peppers and garlic baby potato with a pepper or mushroom sauce

Beef fillet Medallions -240

Grilled to your desired temperature with potato croquettes, sautéed baby carrots and beans and a red wine jus

Herb Crusted Lamb Cutlets-235

French trimmed lamb cutlets seasoned with aromatic cape spices grilled to order with oven roasted Hassel back potatoes & gorgonzola, steamed tender stem broccoli and port jus

Vegetable Ratatouille- 115

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Seasonal vegetables sliced, roasted and simmered in a delicious and aromatic tomato sauce with a cardamom basmati rice

Sides

Steamed rice	30
Sweet potato chips	30
French fries	30
Steamed baby vegetables	35
Roast vegetables	35
Side Greek salad	35

Sauces

Mushroom sauce	20
Madagascar green peppercorn sauce	20
Blue cheese sauce	20

Desserts

Cardamom & Cinnamon Panna Cotta- 85

A classic creamy panna cotta infused with cardamom pods, stick cinnamon with a peach & apricot syrup and crushed pistachio

Chocolate Volcano pudding-75

A rich chocolate dessert with a soft chocolate centre served with homemade orange zest custard

Passionfruit Cheesecake -75 *

Tangy and smooth cheese cake topped with passionfruit compote on a shortbread crumb base, glazed with passionfruit coulis

Selection of ice cream and sorbet-85*

Trio of your favourite ice cream/sorbet bundled up with fresh strawberries, nuts, candied apricot and a choice of chocolate sauce or maple syrup

Pear Tart Tatin-85

Fresh sliced pears layered in a pan grilled until caramelised and topped with puff pastry baked in the oven to a golden brown crisp, drizzled with a berry compote with no added sugars