

STARTERS

FOCACCIA - FRESHLY BAKED IN OUR WOOD FIRED PIZZA OVEN

Brushed with olive oil, garlic and herbs. R 39

Topped with Feta and Peppadew OR Mozzarella OR Parmesan and parsley. R 49

SUMMER CHICKEN SALAD R 75

Fresh salad greens, cherry tomatoes, red onions, cucumber, pineapple and Peppadews, tossed in a citrus vinaigrette, topped with grilled chicken breast, avocado and coriander.

GREEK SALAD OR ROQUEFORT SALAD (for 2) R 69

Fresh salad greens, cherry tomatoes, cucumber, red onions and olives, topped with Feta OR Roquefort cheese.

BEACH GARDEN SALAD R 95

Crispy deep fried spinach topped with tender strips of grilled beef, prawns, calamari and julienne vegetables, served with a spicy roasted coconut dressing.

OYSTERS SQ

Fresh local Natal wild oysters.

CALAMARI R 69

GRILLED - Dusted with our speciality spices and lemon juice, served with a Singapore dipping sauce.

SALT AND PEPPER - Deep fried and traditionally seasoned, served with tom yum aioli.

LOUISIANA PRAWNS R 99

Crispy Cajun - style King prawns served on shoestring fries with a jalapeño aioli.

PRAWNS IN ROQUEFORT R 95

Oven baked with Parmesan, served with brown bread fingers.

BANTING PRAWN AND MUSHROOM GRATINÉE R 95

De-shelled prawns, mushrooms and cream, topped with Parmesan cheese and oven-baked.

SPANISH MUSSELS R 89

Peppers, chorizo, garlic, white wine and cream, served with chargrilled baguette.

FISH TEMPURA R 69

Crispy Japanese-style tempura fish skewers, served with a spicy citrus carrot purée.

FISH CAKES R 59

Served with a spicy Asian-style salad and a sweet chilli dipping sauce.

CARPACCIO OF BEEF R 69

Sliced paper thin, drizzled with olive oil, topped with black pepper, capers and shavings of Grana Padano.

DUCK SPRINGROLLS R 59

Served with an Asian dipping sauce.

CHICKEN LIVERS PERI PERI R 59

Served with garlic flatbread.

PORK SOFT SHELL TACOS (2) R 59

Shredded pork, pepper sofrito, avocado and tomato salsa, pickled red onion, crème fraîche.

MAIN COURSES

FRESH FISH SQ

Baked in the pizza oven, served with a lemon and caper crème, mashed potatoes and fresh seasonal vegetables.

BANTING FRESH FISH SQ

Baked in the pizza oven, topped with lemon butter, served with a Greek salad.

KING PRAWNS TRADITIONAL SQ

Grilled, served with basmati rice, lemon butter, garlic butter and peri-peri.

LANGOUSTINES SQ

- STEAMED - in a bamboo basket with lemon grass, served with basmati rice and a soy beurre blanc sauce.

- GRILLED - served with basmati rice, lemon butter, garlic butter and peri-peri.

NATAL BABY CRAYFISH SQ

Grilled deep-sea trawled Natal baby crayfish, served with basmati rice, lemon butter, garlic butter and peri-peri.

SEAFOOD MEDLEY (for 2) SQ

Grilled fresh fish, King prawns and calamari, served with basmati rice and shoestring fries, lemon butter, garlic butter and peri-peri.

DELUXE SEAFOOD MEDLEY (for 2) SQ

Grilled crayfish, langoustines, King prawns, fresh fish. Served with basmati rice and shoestring fries, lemon butter, garlic butter and peri-peri.

CALAMARI - served with basmati rice:

GRILLED - dusted with our speciality spices and lemon juice, served with a Singapore sauce. R 169

SALT AND PEPPER - deep fried and traditionally seasoned, served with tom yum aioli. R 169

MUNDO - tossed in a creamy white wine and lemon sauce with a touch of garlic and chilli. R 179

PRAWN AND CALAMARI COMBO S/Q

Grilled King prawns, grilled calamari, basmati rice, lemon butter, garlic butter and peri-peri.

CHICKEN, PRAWN AND CALAMARI PLATTER (for 2) SQ

King prawns, chicken peri peri or lemon and herb, grilled calamari, served on a bed of basmati rice, with shoestring fries, lemon butter, garlic butter and peri-peri.

CHICKEN - PERI-PERI OR LEMON AND HERB R 169

Traditional spatch-cock style chicken cooked in the pizza oven, served with shoestring fries.

CHICKEN AND PRAWN COMBO S/Q

1/2 Spatch-cock style chicken, grilled King prawns, basmati rice, lemon butter, garlic butter and peri-peri.

CHICKEN AND CALAMARI COMBO R 179

1/2 Spatch-cock style chicken, grilled calamari, basmati rice, lemon butter, garlic butter and peri-peri.

MOROCCAN CHICKEN R 149

Moroccan-style couscous with aubergines, peppers, mint, almonds, topped with grilled chicken breast and an aromatic date sauce.

ASIAN PORK BELLY R 149

Slow roast pork belly served with "Red Dragon" sauce, butternut purée and sautéed Asian vegetables.

FILLET CARDINAL (250g) S/Q

Succulent "AAA" grade matured beef, topped with a creamy prawn, mushroom and tomato sauce,

served with fresh seasonal vegetables and shoestring fries.

FILLET BALSAMICO (250g) S/Q

Succulent “AAA” grade matured beef marinated in balsamic vinegar and olive oil, chargrilled and topped with balsamic reduction, served with fresh seasonal vegetables and shoestring fries.

SIRLOIN JALAPEÑO (300g) R 199

Stuffed with mozzarella and jalapenos and topped with a cheese and jalapeño sauce, served with fresh seasonal vegetables and shoestring fries.

BANTING RUMP (300g) R 199

Succulent “AAA” grade matured beef, topped with blue cheese, caramelised onion, café de Paris butter, fresh avocado, served with wilted baby spinach, green beans and broccoli.

FILLET (250g) S/Q

“AAA” grade matured beef, chargrilled, served with fresh seasonal vegetables and shoestring fries.

RUMP (300G) R 179

“AAA” grade matured beef, chargrilled, served with fresh seasonal vegetables and shoestring fries.

SIRLOIN (300g) R 179 (200g) R 149

“AAA” grade matured beef, chargrilled, served with fresh seasonal vegetables and shoestring fries.

SAUCES R 40

Brandy and Black Pepper; Mushroom and Marsala; Creamy Roquefort; Cheese; Cheese and Jalapeño.

GOURMET BURGERS

Homemade beef burger served with shoestring fries:

BACON and CAMEMBERT - topped with Camembert and bacon chutney. R 110

MUNDO - topped with cheddar, bacon and avocado. R 110

PULLED PORK BURGER – red cabbage slaw, pickled red onions, crème fraîche R 99

MUNDO CURRY

Our house curry served with basmati rice, poppadom, sambals and chutney:

CHICKEN R 110

CHICKEN AND PRAWN R 149

PRAWN R 149

RED THAI SEAFOOD CURRY R 169

De-shelled prawns, calamari, fish and mussels in a spicy Red Thai curry sauce. Served with basmati rice.

SEAFOOD MUNDO R 169

De-shelled prawns, calamari, fish and mussels tossed in a creamy white wine and lemon sauce with a touch of garlic and chilli. Served with basmati rice.

CHICKEN AND CASHEW R 159

Stir-fried chicken breast, Asian vegetables, cashew nuts with a touch of chilli. Served with basmati rice

PASTA

served with fettuccine, spaghetti or penne

CALAMARI R 139

Grilled calamari tossed in a creamy white wine and lemon sauce with a touch of garlic and chilli.

GAMBERI R 149

Plump prawns tossed in a creamy white wine sauce and lemon sauce with a touch of chilli.

MARINARA R 159

Plump prawns, calamari, mussels in Napoletana sauce with a touch of chilli.

CREAMY CHICKEN & LEMON R 99

Chicken in a creamy white wine and lemon sauce.

PICANTI R 99

Minced beef in Napoletana sauce with a touch of cream & chilli.

PIZZA

ARISTA PIZZA R 159

Prawns, bacon, roasted cherry tomatoes, balsamic reduction, rocket.

PESCATORE PIZZA R 159

Prawns, mussels, calamari in a Napoletana sauce with a touch of chilli.

SINGAPORE CHICKEN PIZZA R 130

Chicken, peppers, peppadews, onion, garlic, chilli, Feta, Singapore sauce.

MEXICANA R 120

Minced beef, green peppers, jalapenos.

BARI PIZZA R 120

Bacon, salami, ham.

JUNIOR MENU

CHICKEN STRIPS AND CHIPS R 59

CALAMARI AND CHIPS R 69

Grilled or deep-fried calamari served with shoestring fries.

FISH AND CHIPS R 79

Grilled or deep-fried hake served with shoestring fries.

CHICKEN BURGER R 75

Grilled chicken breast, cheddar cheese, served with shoestring fries.

PASTA

NAPOLETANA R 65

BOLOGNESE R 79

CREAMY CHICKEN R 79

CHICKEN ALFREDO R 79

HAM ALFREDO R 79

BOLOGNESE R 79

PIZZA

MARGHERITA R 59

HAWAIIAN - HAM & PINEAPPLE R 75

MARGHERITA WITH HAM R 75

MARGHERITA WITH BACON R 75 MARGHERITA WITH CHICKEN R 75

VEGETARIAN OPTIONS

STARTERS

VEGETARIAN SOFT SHELL TACOS (2) R 59

Pepper sofrito, Feta, avocado and tomato salsa, pickled red onion, crème fraîche.

VEGAN SOFT SHELL TACOS (2) R 59

Pepper sofrito, avocado and tomato salsa, pickled red onion.

VEGETABLE TEMPURA R 69

Served with a wasabi aioli OR (FOR VEGANS) a sweet chilli dipping sauce.

MUSHROOMS IN ROQUEFORT R 75

Oven baked with a Parmesan crust, served with brown bread fingers.

SESAME CRUSTED CAMEMBERT R 59

Served with a mini rocket salad and a Peppadew relish.

FETA AND AUBERGINE STACK R 59

Layers of grilled aubergine, Mozzarella and tomato topped with Feta, pesto and a balsamic reduction.

MAIN COURSES

MOROCCAN COUSCOUS WITH MUSHROOMS (VEGAN) R 110

Moroccan-style couscous with aubergines, peppers, mint, almonds, topped with whole button mushrooms and an aromatic date sauce.

SPICY WALNUTS R 120

Tempura walnuts, butternut purée, stir fried bokchoy, spicy “Red Dragon” sauce.

THAI VEGETARIAN NOODLES R 99

Stir-fried Asian vegetables, egg noodles OR (VEGAN) rice noodles.

MUSHROOM CARDINAL “HOT POT” R 99

Parmesan and breadcrumb crust, served with spring onion mash and fresh seasonal vegetables.

FETA AND AUBERGINE STACK R 99

Layers of grilled aubergine, Mozzarella and tomato topped with Feta, pesto and a balsamic reduction.

NAPOLETANA OR ARRABIATA PASTA (VEGAN) R 75

Napoletana sauce with garlic and herbs OR with garlic, herbs and a touch of chilli.

PRIMAVERA PASTA R 99

Garden vegetables, garlic and chilli in a Napoletana sauce with a touch of cream.

SINGAPORE AND FETA PIZZA R 110

Feta cheese, peppers, peppadews, onions, Singapore sauce.

AL GRECO PIZZA R 110

Spinach, Feta, olives, peppers, slow roasted cherry tomatoes, garlic, touch of chilli.

VEGETARIAN PIZZA R 110

Mushrooms, peppers, onion, garlic, chilli, Feta.

VEGAN PIZZA R 99

Napoletana sauce, mushrooms, butternut, peppers, roasted cherry tomatoes, chilli, Singapore sauce.

Desserts

CRÈME BRÛLÉE R 45

Traditional vanilla crème brûlée.

CHOCOLATE AND HAZEL NUT SLICE R 59

Chocolate ganache, hazelnut praline, served warm with vanilla ice cream and fresh fruit.

DARK CHOCOLATE TART R 59

Homemade ice cream, Bourbon and vanilla syrup, dulce de leche and macerated berries.

CHOCOLATE MOUSSE R 59

Duo of chocolate mousse, tuille biscuits, bitter orange compote.

CAPE BRANDY PUDDING R 59

Traditional warm pudding, dates, walnuts, brandy, served with Amarula crème Anglaise.

BANTING "CHEESE CAKE" R 59

Mini fridge cheesecake, lemon zest, topped with Macadamia nuts and fresh strawberries.

TRIO OF SORBET R 59

Wild berry, mango, lemon.

ITALIAN KISSES R 59

Vanilla ice cream lollipops encased with caramel.

AFFOGATO R 59

Vanilla ice cream, chocolate crème, espresso, Amarula.

TRIO OF HOMEMADE ICE CREAM R 59

ICE CREAM AND BAR ONE SAUCE R 45

A South African favourite that needs no explanation.

SUGAR FREE ICE CREAM R 59