

al Fiume



Riverside Restaurant

HS High Sugar **CN** Contains Nuts CP Contains Pork G Gluten P Pescatarian HS High Sugar
CD Contains Dairy V Vegetarian P Poultry BF Banting Friendly HC High Cholesterol
SBF Semi Banting Friendly

Antipasti Starters

Leek, Pea, Rice Noodles and Bacon Soup R59 BF

A Combination of butter sautéed Leeks, Garden peas, Bacon and Rice Noodles with a hint of Chili
Or

Al Fiume's Vol au vent Bordelaise R69 HC G

Mushroom, Bone Marrow, Thyme and a velvety rich Red Wine Sauce
Or

Warm Smoked Duck and Mung Bean Salad R99 BF P

Smoked Duck Breast with Sesame Seeds, Mange Tout, Mung Beans, Wild Baby Rocket Salad and black
Bean and Ketjap Mani Dressing

Or

Warm Poached Pear filled with Gorgonzola R79 V BF CD

Port Poached Pear with Gorgonzola in a Honey & Sweetened Black Pepper Red Wine Vinaigrette
Or

Chickpea and Feta Salad R59 V BF CD

Chickpeas mixed with, Tomatoes, Onions, Olives, Feta and Basil.
Served in a Sweet Tangy Lemon & Olive Oil Dressing
Or

Grilled Calamari in a Spicy Sambal Dressing R105 P HS

The al Fiume favourite. Tender baby Calamari Tubes grilled and served in a Spicy Sambal dressing.
Or

Arancini R59 V BF CD

with Mushrooms, Parmesan & Buffalo Ball Mozzarella with a Truffle infused sauce

Piatto Principale Main Course

Fillet Al Fiume R175 SBF CD

Our **renowned tender** Fillet topped with Rocket, Parmesan Shavings and our Slowly Reduced Balsamic.
Served on Blended Hummus Mash with Seared Seasonal Vegetables tossed in Olive Oil and Butter
Or

Lamb Shank R185 SBF

Roasted and simmered in a winter cauldron of root vegetables flavoured with a hint of Chili & Thyme,
Balsamic and red Wine and cooked until tender and delicious. Served with Blended Hummus Mash and
with Seared Seasonal Vegetables tossed in Olive Oil and Butter
Or

Green Thai Chicken Curry R99 SBF P

Tender and Succulent Chicken Breast Strips sautéed in a hot Green Chili, Coriander and Coconut milk
sauce. Served with Basmati Wild Rice and cucumbers in a Sambal Sauce
Or

Chicken ala Ken R125 CP G P CD

Bacon wrapped, Butter sautéed Breast filled with, Mushrooms, Mixed Bell Peppers and a hint of Chilli.
Napped with a Marsala Ricotta Béchamel Sauce Served on a Bed of Linguini
or

Twice cooked Pork Belly – Note this product contains 50% or more fat R145 HC CP

Twice cooked, then Grilled & topped with a coarse Apple, Honey and Chili Chutney
Served with Blended Hummus Mash and with Seared Seasonal Vegetables tossed in Olive Oil and Butter

Please note that a service fee of 10% will be added to tables of 6 or more guests.

River Place Lodge, No. 18, R511, Hennops River | Reservations: 079 886 9827

Email: info@riverplace.co.za | Web: www.riverplace.co.za

Menu: Winter 2018



Tilapia Tolivor R145 P SBF

Sautéed in Butter with a dollop of Cream, a Sprinkle of Dill, a splash of White Wine and Fresh Lime Juice with a Pink Peppercorns

Served with Blended Hummus Mash with Seared Seasonal Vegetables tossed in Olive Oil and Butter
Or

Curried Lamb Shin R149 SBF

Hot! On the bone and slowly cooked until tender, it's a Durban Style Lamb Shin Curry

Served with Basmati Rice and Sambals

Or

Oxtail Braised in Red Wine with Carrots and Butter Beans R185 SBF

Served with Mash

Or

Gorgonzola Gnocchi R118 V G CD

Potato Dumplings in a Creamy Gorgonzola Sauce.

PASTA

Curried Prawn Linguini R198 P G

This Al Fiume mouthwatering dish - Linguini tossed with a Coconut Milk Curry and Cashew nuts.

Or

Herbed Meat Balls with Linguini R85 CP G

Minced Pork and Beef in a Tomato and Basil Sauce with Spaghetti.

Or

Salmon and Linguini R149 P G

Melt in your mouth coarsely cut Scottish Salmon in Creamy Butter, Basil, Tomato, Lemon, Coarse Black Pepper and a dash of Honey

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Dessert

Lemon Tiramisu R55 V G HS CD

A twisted Classic topped with a Berry Coulis

Or

Crème Brulé Biscuit R55 V G HS CD

with an espresso infused Lady

Or

Chocolate, Berry & Nut Croissant Bake R55 V G HS CD CN

Smothered with Amoretto Custard

Or

Sweet and Sticky Citrus Carrot Cake R59 V G CD HS

Simply Delicious

Or

Churros and Chocolate Sauce R49 V HS CD

Sweet Deep Fried Choux Pastry Fingers

Or

A Four Cheese mini Savoury Cheese Platter R145 V G CD CN

Camembert, Gorgonzola, Emmenthal and Cheddar cheeses with Olives, Preserved Fig and Biscuits -

Served with a shot of Port

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