

Lunch Time

Old Fashioned Pot-roasted Chicken Pie 100 served with a salad

Quiche and Salad

Butternut & Blue cheese & Coriander Quiche **90**

Smoked Salmon & Dill Quiche **100**

Quiche Lorraine with Bacon & Ham **90**

Beef Bobotie 100 (An Old favorite and best seller)

An old-fashioned South African dish, made lean beef mince always with a hint of mild curry spice and served with traditional yellow rice and sambals plus Mrs. Ball's Chutney on the side. This is a meal on its own.

Club Sandwich 90

Made with lightly toasted white or health bread filled with cucumber tomatoes, cheese and Dijon mustard with smoked chicken and ham with a green side salad

The original club is not a toasted sandwich but we will toast it with pleasure on your instruction

Grilled Rump Steak on Bruschetta 125

+ 150g Grilled Beef rump on 3 slices of Toasted Ciabatta bread, Your rump placed on a bed of red caramelized onions. topped with a dollop of cream cheese with micro greens and baby spinach leaves garnishing

Cheese Burger & Chips 90

Beef Pattie or Chicken on soft buns with melted cheese, tomato, (sautéed onion optional lettuce or green leaves and our own burger sauce.

Add Bacon **25** fried egg **10** Avocado **15** add an extra patty **20**

Stir fried Prawns with Chinese noodles

With Chicken **115** or with **6 Prawns 125**

Crunchy stir fried greens with grilled prawns on a bed of noodles. Replace prawns with grilled chicken strips. a Light and delicious meal We may use some other al dente green veggies for color and crunch Broccoli or red cabbage may be used for crunch.

Wood smoked Brazilian Picanha and chips 165

250g prime cut rump steak prepared according our own secret way. Grilled rare or medium, (well done will compromise the tenderness and taste and cannot be replaced once prepared) then cut into juicy strips and served with chips or salad. Basmati rice could be added

Our dishes freshly prepared and cooked, please allow us a little extra preparation time!

Salads

Grilled Chicken & Avocado Salad 115

Pan grilled chicken breast cut into strips, kernel-corn, sunflower and pumpkin seeds on top of a lettuce and baby spinach stack, diced,, cucumber, tomato and avocado slices and with our home made salad dressing made with quality olive oil and reduced balsamic and herbs. ,,

Add a Hardboiled egg extra **10**

Smoked Salmon-Trout & Avocado Salad 125

Smoked Trout-Salmon on a bed of mixed lettuce, baby spinach & avocado, cherry tomatoes, olives, cucumber and our home made. Salad dressing. Roasted pumpkin and sunflower seeds and cranberries added for flavor and crunch. Feta as per request