



**Enjoy a light or flavoursome meal at the informal
Poolside C@fé and experience our Executive Chef's Cape
inspired and freshly prepared contemporary classics**

• Available 24 hours (S) C@fé Signature Dish
(V) Vegetarian Dish

STARTERS

- **Home-Made Chicken Noodle Soup** (S) R60
Delicious Free Range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Chicken Bobotie Spring roll
- **Cream of Plum Tomato Soup** (V) R60
With Chive Crème Fraîche and truffle oil
- Crayfish and Prawn Cocktail** R165
West Coast Crayfish and Mozambican Queen Prawn Cocktail in a Martini glass with fresh Rocket, Avocado, Lemon segments Onion Sprouts and dressed with a piquant Marie Rose Sauce
- Warm Barbecue Chicken Salad** R75
Warm barbecued Chicken Fillet with garden Greens, slow roasted Tomatoes, Avocado, Bacon and Honey-Mustard dressing
- West Coast Mussels** (S) R80
Simmered in a creamy Chardonnay, Saffron and Garlic Sauce accompanied by a traditional Sourdough Roll
(This dish can be prepared without the cream upon request)
- Buffalo Mozzarella and Plum Tomato Salad** (V) R70
Vine-ripened tomato and buffalo mozzarella stack with basil pesto, Baby herb leaf salad and a herb crouton

MAIN COURSES

- Oven Roasted Sole (300 Grams)** R155
Served with chive mashed potato, sautéed baby vegetables and Crayfish Velouté
- Seafood Espetada** R285
A sumptuous combination of medium Mozambican Langoustines (2), Mozambican King Prawns (3) and Basa (150g) on a large metal skewer, marinated and grilled on the open flame and served on a traditional Espetada stand with steamed Basmati Rice, side green Salad, traditional Piri-Piri, Garlic and Lemon Butter Sauces and Portuguese Roll
- Mozambican Prawns Naçional** (S) R245
8 Tender Mozambican King Prawns simmered in white Wine, Garlic, And a mild green Chilli Sauce with a touch of Cream; served with spicy Basmati Rice and trio of Sauces – *Our Chefs Speciality*
- Braised Karoo Lamb Neck (200 grams)** R145
Tender Lamb neck with a crispy Thyme and Rosemary Herb crust Served with Potato Dauphinoise, grilled baby Vegetables, Port Sauce And tangy Mint Sauce as an accompaniment
- Cape Malay Chicken Curry** (S) R145
Supple Chicken strips cooked with Onions, Garlic, fresh Ginger, Chilli and homemade Curry powder, served with Cinnamon Basmati Rice, assorted Curry accompaniments, warm Butter Roti and a folded Poppadum
- Singaporean Summer Vegetable Stir-Fry** (V) R110
Stir fry of crisp Summer Vegetables, Chinese Noodles, Bean Sprouts, toasted Sesame Seeds and Soya Sauce, served with grilled Tofu and a sweet and sour Sauce

LIGHT MEALS

- **Café Breakfast** R95
Grilled back Bacon, Pork Sausage, South African Beef Sausage, Grilled Black Mushroom, Tomato, two Eggs of your choice and Toast
- **Classic Fish and Chips** (S) R95
Fresh Hake Fillets coated in crispy Castle Lager Beer Batter with French Fries, Tartare Sauce and side green Salad
- **Char Grilled Beef Burger** R85
With Relish, side Salad and French Fries with a choice of Either Mozzarella Cheese or Mature Cheddar Cheese
- **Café Club Sandwich** R80
Roasted Chicken slivers, crispy Bacon, Fried Egg, Cheese, Tomato and Aioli on white, brown or whole-wheat Bread; Served with thick cut French Fries and a side green Salad
- **Penne Pasta Arabiata** (V) R95
Penne pasta with fresh Chilli and rich Tomato Sauce topped with Mozzarella Cheese and fresh rocket leaves

SANDWICHES

- Plain or Toasted Sandwiches with French Fries** R75
On white, Brown or Whole-Wheat Bread
Please choose 1 of the following fillings for your sandwich:
Mozzarella and Cheddar Mozzarella and Plum Tomato
Smoked Ham and cheddar Chicken Mayonnaise
Chicken, celery, avocado & Aioli Bacon and Fried Egg
Smoked Snoek and Cream Cheese Pastrami, Mustard and Dill Cucumber

FROM THE GRILL

All Grills are served with French Fries, a side Salad and includes a Sauce of your choice

- Beef Fillet (200 grams) R 165
- Fresh fish of the day (220 grams) R 155
- West Coast Sole (300 grams) R 155
- Crayfish (500 grams) R 405
- 8 Medium Tiger Prawns R 245
- 6 Medium Langoustines R445

SAUCES:

- | | | |
|---------------------|-----------------|----------------------|
| Authentic Piri-Piri | Crayfish tomato | Garlic Butter |
| Lemon Butter | Buchu Butter | Cape Country Mustard |
| Port | Wild Rosemary | Mushroom |

SNACK ITEMS

- Samoosa Platter** R115 **Pâté Platter** R125
Lamb and Raisin Samoosas Chicken Liver Pâté
Potato Samoosas Smoked Snoek Pâté
Chicken Samoosas Gorgonzola Pâté
Homemade Apricot Chutney *Melba toast and toasted olive bread*

Oriental Platter

- Oriental Platter** R140
Sesame Chicken Skewers
Deep Fried Prawns
Home-made Vegetable Spring Rolls
Sweet and Sour Dipping Sauce

TEA BY THE SEA

(Served from 11h00 till 18h00)

- Full Tea stand** R140
2 Smoked Salmon finger sandwiches
2 Cucumber finger sandwiches
2 Mini Grilled Chicken open sandwiches
2 Strawberry Cupcakes
2 Coffee Walnut cakes
2 Cream Scones with Strawberry Jam
2 Mini Koeksisters
2 Individual traditional Milk tartlets
2 Lemon Meringue Tartlets
2 Mini Chocolate Gateaux

- Tea or Coffee with one of above** R55
- Tea or Coffee with two of above** R80
- Tea or Coffee with biscuits** R50

DESSERTS

- Ice-Cream with Sesame Seed Tuile** *for any two flavours* R55
Strawberry Ice-Cream Rooibos and Apricot Ice-Cream
Peppermint crisp Ice-Cream Halva Ice-Cream
Liquorices Ice-Cream Honeycomb Ice-Cream
Peanut brittle Ice-Cream Flaked Chocolate Ice-Cream

- **Bea's Cheesecake** (S) R80
New York style baked Cheesecake with Apricot Sorbet and Fresh summer berries

- Rooibos Crème Brûlée** R65
The healing and therapeutic powers of Rooibos have been infused into this acclaimed dessert which is served with Pistachio Macaroons and toasted Hazelnut Ice-Cream

- Cake of the Day** R55
Please ask your server for details

- **Summer Fruit Plate** (V) R60
Seasonal Fruit and fresh Berries drizzled with Honey, served with Greek Yoghurt and Lemon Sorbet

- A South African Cheese Board** (S) R120
Three of South Africa's finest cheeses from the Fairview Vineyard and Cheese Estate which include Brie (mild soft white cheese), Blue Rock (full flavoured Roquefort style blue vein cheese) and Chevin (soft goats milk cheese) as well as a matured Farmhouse Cheddar from Zevenwacht Estate with Celery sticks, Watermelon preserve, green Figs and homemade savoury crackers