



**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
- **Creamy Butternut Soup** (V) R60
with toasted Ciabatta bread
- 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 slow roasted tomatoes and dressed with a piquant Marie Rose sauce
- Warm Barbecue Chicken Caesar Salad** R70
Warm barbecued chicken fillet with Cos lettuce coated in creamy Caesar dressing with herbed croutons and Parmigiano Reggiano shavings
- West Coast Mussels** (S) R80
Simmered in a creamy Chardonnay, saffron and garlic sauce accompanied by a cocktail garlic roll
(This dish can be prepared without the cream upon request)
- Buffalo Mozzarella and Plum Tomato Tart** (V) R80
Buffalo Ridge mozzarella and ripe plum tomato tart with marinated peppers, basil pesto and balsamic syrup

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 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 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

SNACK ITEMS

- **Samosa Platter** R125
Potato, chicken and lamb and raisin Samosa's, served with homemade apricot chutney
- Oriental Platter** R155
Sesame chicken skewers, crumbed prawns and vegetable spring rolls served with sweet and sour dipping sauce
- Mini Burger Platter** R155
Mini lamb, beef and chicken burgers served with French fries and chilli mayonnaise
- **Beef Biltong and Droëwors Platter** R155
240 grams beef biltong and 120 grams beef droëwors

TEA BY THE SEA

(Served from 14h00 till 18h00)

- Full Tea stand** R150
Smoked salmon finger sandwiches Cucumber finger sandwiches
Mini grilled chicken open sandwiches Mini cheese and ham sandwiches
Strawberry cupcakes Selection of biscuits
Cream scones with strawberry jam Mini koeksisters
Individual traditional milk tartlets Lemon meringue tartlets
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

MAIN COURSES

- Oven Roasted Sole (320 grams)** R155
served on the bone with chive mashed potato, sautéed baby vegetables and crayfish velouté
- Seafood Espetada** R275
A sumptuous combination of medium Mozambican langoustines (2), Mozambican King prawns (3) and calamari tubes(6) 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 a Portuguese roll
- Mozambican Prawns Naçional** (S) R195
6 tender Mozambican King prawns simmered in a beer, garlic, and mild green chilli sauce with a touch of cream; served with spicy basmati rice and trio of sauces – *Our Chef's Speciality*
- Duck Pot Pie** R135
Delicious ground duck, thyme, onion and carrot ragoût topped with golden brown pastry accompanied by honey roasted butternut and broccoli coleslaw
- 12 Apostles Peri-peri-Infused Seared T Bone Steak** R145
Succulent 500 grams T-bone steak cooked to perfection, served with French fries, roasted vine tomatoes and home made aioli
- Cape Malay Chicken Masala** (S) R135
Authentic Cape Malay style chicken masala served with cinnamon basmati rice, assorted curry condiments, warm butter roti and a folded poppadum
- Braised Root Vegetable Cottage Pie** (V) R110
served with truffle infused mashed potato and sautéed fine beans

FROM THE GRILL

All grills are served with French fries, a side salad and includes a sauce of your choice

Beef fillet (220 grams)	R 155
Beef T-Bone (500 grams)	R145
Beef Rump (250 grams)	R145
Fresh fish of the day (220 grams)	R 155
West Coast sole (320 grams)	R 155
Crayfish (300 / 600 grams)	R 245 / R470
8 Medium Tiger prawns	R 255
8 Medium langoustines	R 455

SAUCES:

Authentic piri-piri	Pepper	Garlic butter
Lemon butter	Buchu butter	Cape country mustard
Port	Naçional	Mushroom

DESSERTS

- **Trio of Ice-Cream / Sorbet with Sesame Seed Tuile** R55
Strawberry ice-cream Salted caramel ice-cream
Peppermint crisp ice-cream Flaked chocolate ice-cream
Halva ice-cream Apple sourz sorbet
Honey comb ice-cream Rooibos and apricot sorbet
- Bea's Cheesecake** (S) R85
New York style baked cheesecake with a scoop of ice-cream from the selection above and rich chocolate sauce
- Apple and Pecan Nut Strudel** R60
Served with vanilla Anglaise and apple sourz sorbet
- **Cake of the Day** R55
Please ask your waiter for details
- **Winter Fruit Plate** (V) R60
Seasonal fruit and berries drizzled with honey, served with Greek yoghurt and lemon sorbet
- **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