



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

- **Cream of Plum Tomato Soup** (S) R50
With Chive crème fraîche and long herb croutons
- **Home-Made Chicken Noodle Soup** (S) R55
A delicious free range Chicken Broth with Carrots, Celery, Noodles and a Cape Malay Vegetable Bobotie Pie on the side
- **Grilled Asparagus Caprese** (V) R75
Warm Crisp Asparagus spears served with a sweet plum Tomato and Creamy buffalo mozzarella stack, home-made Basil Pesto, Balsamic Reduction and a Garlic crostini
- **Warm Barbecue Chicken Salad** R70
Warm barbecued Chicken fillet with baby salad leaves, slow roasted Tomatoes, Avocado, Bacon and tangy Avocado Mayonnaise
- **West Coast Mussels** (S) R70
Simmered in a creamy Chardonnay, Saffron and Garlic Sauce accompanied by a traditional Sourdough Roll

MAIN COURSES

- **Mushroom and Leek Bobotie Pie** (V) (F) R95
A traditional Cape Malay dish set in a pastry case topped with Truffle and wild Rosemary Custard, served with Buchu steamed Basmati Rice, grilled Asparagus, smoked red Peppers and Pineapple Salsa
- **Fresh Franschhoek Salmon Trout (200 Grams)** R140
Served with wild Garlic, Peppadew and mashed Potato Spring Rolls, Vegetable Sosatie (skewer) and dressed with a creamy Buchu Butter Sauce
- **Cape Malay Chicken Curry** (S) R120
Supple Chicken strips cooked with Onions, Garlic, fresh Ginger, Chilli and homemade Curry Powder, served with spiced Steamed Basmati Rice served with Apple Chutney, Apricot Chutney, a Tomato-Onion and Chilli sambal, accompanied by a warm home-made Butter Roti
- **Seafood Espetada** R270
A sumptuous combination of Medium Mozambican Langoustines (3), Mozambican King Prawns (3) and linefish (150gm) on a large metal skewer, Marinated and grilled on the open flame, served on a traditional Espetada stand with steamed Basmati Rice, side Green Salad, Traditional Piri-Piri, Garlic and Lemon Butter sauces, Portuguese Roll and grilled Lemon cheeks
- **Mozambican Prawns Naçional** (S) R195
6 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**

LIGHT MEALS

- **Café Breakfast** R95
Back Bacon, Pork Sausage, South African Beef Sausage, Grilled Black Mushroom, Tomato, two Eggs of your choice and Toast
- **Franschhoek Smoked Salmon Trout Bagel** R80
With Cream Cheese, fresh Lemon segments, Red Onion Rings and baby Herb leaf Salad
- **Café Club Sandwich** R75
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
- **Char Grilled Beef Burger** R85
With Relish, a side Salad and French Fries with a choice of Either Mozzarella Cheese or Mature Cheddar Cheese
- **Spinach and Ricotta Panzarotti** (V) R95
Topped with home-made tomato and basil sauce, mozzarella, parmesan Cheese and crisp rocket leaves
- **Classic Fish and Chips** (S) R95
Fresh Hake Fillets coated in crispy Castle Lager Beer Batter with French fries, Tartare sauce and a side green salad

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
Smoked Ham and cheddar
Chicken, celery, avocado & Aioli
Smoked Snoek and Cream Cheese
Mozzarella and Plum Tomato
Chicken Mayonnaise
Bacon and Fried Egg
Pastrami, Mustard and Dill Cucumber

FROM THE GRILL

- **All Grills are served with thick cut potato Chips, a side Salad and includes a Sauce of your choice**
 - Beef Fillet (200 grams) R 135
 - Fresh fish of the day (220 grams) R 140
 - Franschhoek Salmon Trout (200 Grams) R 140
 - Crayfish (500 grams) R 395
 - 8 Medium Tiger Prawns R 235
 - 6 Medium Langoustines R420

SAUCES:

- Authentic Piri-Piri, Chardonnay, saffron and Garlic
- Garlic Butter Lemon Butter
- Buchu Butter Sauce Cape Country Mustard
- Port Sauce Mushroom

SNACK PLATTERS

- **Oriental Platter** R105
Teriyaki marinated Sesame Chicken Skewers
Japanese style crumbed prawns
Vegetable Spring rolls
Sweet and Sour Dipping Sauce
- **International Platter** R95
Portuguese Shrimp Rissoles
Mini Spanish style Chorizo and Steak pies
Italian Parma Ham, Rocket and Pecorino Pizzas
Piri-Piri Aioli

TEA BY THE SEA

- **(Served from 11h00 till 18h00)**
- **Full Tea stand** R105
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** R45
- **Tea or Coffee with two of above** R70
- **Tea or Coffee with biscuits** R40

DESSERTS

- **Bea's Cheesecake** (S) R55
New York Style baked cheesecake with apricot sorbet and fresh summer berries
- **Cake of the Day** R50
Please ask your server for details
- **Rooibos Crème Brûlée** R55
Served with Hot chocolate "Espresso"
- **Café Fruit Plate** (V) R55
Seasonal Fruit with Greek Yoghurt, Fynbos Honey and Lemon Sorbet
- **Homemade Trio of Ice-cream** (S) R55
Served with a Strawberry-vanilla Confit and mint coulis (Ice Cream Flavours change daily)