

The Café Grill

(●) Available 24 hours

STARTERS

Asparagus and Goats Cheese Tart	R90	V
Fresh green asparagus imbedded in a puff pastry case finished with savory egg custard, crumbled goats cheese, beetroot salad and a balsamic syrup		
Crayfish and Prawn Cocktail	R165	
Saldanha Crayfish and Mozambican Queen Prawn cocktail With semi dried tomatoes, fresh rocket, avocado, lime segments, chop chives dressed with a piquant Marie rose sauce		
Smoked Salmon Salad	R80	
Franshoek cold smoked Salmon Trout served with flash fried plum tomatoes, grilled asparagus spears, orange segments, cucumber 'tagliatelli' on a bed of organic baby greens drizzled with honey mustard and barrel aged balsamic vinegar		
Black Mussels	R80	
Slow simmered farm raised black West Coast mussels in a blonde lemon garlic sauce served with fresh olive bread		
●Chicken Noodle Soup	R60	
Bea Tollman's famous homemade chicken noodle broth with carrots, celery, noodles with light brown toasted brioche fingers		
●Caesar Salad	R75	
Fresh organic Cos lettuce coated with creamy Caesar dressing sprinkled with diced bacon flakes, matured Parmesan cheese shavings and topped with herb croutons.		

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	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	
Prawn Pasta	R110
Bea Tollman's prawn and piquant chilli linguine cooked as per family tradition	

● 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	R135
Potato, chicken and lamb with 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	
●Beef Biltong	R85
190g	
●Beef Biltong	R50
100g	

MAIN COURSES

Pot Roasted Sole	R160
320 grams sole with white wine, vermouth, wild garlic and shallots, served with baby potatoes, sautéed mushrooms and stem broccoli	
Seafood Espetada	R280
Flame grilled sumptuous combination of medium Mozambican langoustines (2), Mozambican king prawns (3) and calamari tubes (6) with steamed basmati rice, side green salad, traditional piri-piri, garlic and lemon butter sauces and a Portuguese roll	
Mozambican Prawns Naçional	R195
6 tender Mozambican tiger prawns simmered in a beer, white wine garlic, and mild green chilli sauce with a touch of cream; served with spicy basmati rice and trio of sauces – <i>Our Chef's Speciality</i>	
12 Apostles Peri-Peri-Infused Seared T Bone Steak	R150
Succulent 400 grams T-bone steak cooked to perfection, served with French fries, roasted vine tomatoes and home made aioli	
Cape Malay Curry	
Authentic Cape Malay style slightly sweet and spicy curry served with star aniseed basmati rice, assorted curry accompaniments, warm butter roti and a folded poppadum	
Chicken	R140
Chicken and Prawn	R175
Vegetable	R 125
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Asian Vegetable Stirfry	R110
served with, Chinese noodles, grilled tofu, soy sauce and toasted cashew nuts	

FROM THE GRILL

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

Chalmar Beef Fillet	220 g	R155
Chalmar Beef Sirloin	220 g	R145
Beef T-bone	400 g	R145
Half Baby chicken		R140
Houtbay Catch of the day	220 g	R155
West Coast Sole	320 g	R160
Saldanha Crayfish	300 g/600 g	R245 / R470
8 Medium Tiger Prawn		R255
6 Medium Langoustine		R460

SAUCES:

Authentic piri-piri	Garlic butter	Lemon butter
Caper & Anchovy cream	Red Wine	Pepper
Naçional		

DESSERTS

●Trio of Ice-Cream / Sorbet with Sesame Seed Tuile	R55
Strawberry	Salted caramel
Peppermint crisp	Flaked chocolate
Halva	Apple sourz sorbet
Honey comb	Rooibos and apricot sorbet
Bea's Cheesecake	R 85
Cheesecake with lemon crème fraîche topping served with honey comb ice cream, strawberry syrup and fresh strawberries	
Gooseberry Parfait	R 70
Sunrise Gooseberry parfait Mini passion fruit swiss roll and passion fruit gooseberry compote	
●Cake of the Day	R55
Please ask your waiter for details	
●Summer Fruit Plate	R60
Seasonal fruit and berries drizzled with honey, served with Greek yoghurt and lemon sorbet	
●South African Cheese Board	R120
Brie, Blue rock, Chevin and matured Cheddar with celery sticks, Makataan preserve, Kumquat chutney and savoury crackers	
TEA BY THE SEA (Served from 14h00 till 18h00)	
Full Tea stand	R165
Smoked salmon sandwiches	Cucumber sandwiches
Cheese and tomato sandwiches	Strawberry cupcakes
Selection of biscuits	Chocolate brownie
Cream scones with strawberry jam	Éclairs
Glazed fruit tartlets	Macarons
Tea or Coffee with one of above	R55
Tea or Coffee with two of above	R80
Tea or Coffee with biscuits	R50

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THE TWELVE APOSTLES
HOTEL AND SPA

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