

STARTERS

Soup of the day	R50
Freshly baked ciabatta	
Deep fried calamari strips	R80
Tartar sauce	
Herb crusted beef fillet carpaccio	R98
Thinly sliced beef fillet, crispy capers, wholegrain mustard, biltong powder	
Spicy chicken livers	R78
Garlic bruchetta	
Poached mussels	R98
Creamy white wine and garlic sauce, toasted ciabatta	
Smoked chicken and bacon salad	R120
Poached eggs, greens, creamy dressing	



MAINS

Served with a pumpkin fritter

Flame grilled lamb loin chops	R210
Choice of side	
Grilled hake fillet	R125
Tartare sauce, chips	
Dover sole, mussels, calamari	R210
Grilled sole, poached mussels, deep fried calamari strips, chips	
Date & feta stuffed chicken breast	R145
Wrapped in bacon, served with a choice of side	
Matured chalmar beef sirloin 200g / 300g	R160 / R205
Parmesan potato croquettes	
Pie of the day	R125
Homemade pie of the day (allow 30 minute baking period)	
Chicken or pepper steak pie, seasonal vegetables	
Beef Lasagna	R135
Green Salad	
Creamy basil pesto pasta (V)	R135

Homemade tagliatelle, sundried tomato & parmesan

Sauces

Green peppercorn sauce	R25
Mushroom sauce	R25

Hearty Home Cooked Dishes

With a choice of basmati rice, mash potato, chips or a green salad and a pumpkin fritter

Slow braised oxtail	R195
Cape malay chicken curry	R140
Pork belly, Asian salad	R140
Cottage pie	R135
Traditional bobotie	R135
Lamb stew	R195

Gourmet Burgers

Zevenwacht burger	R120
200g homemade beef patty, lettuce, tomato, dill cucumber, cheddar cheese, bacon,	

Chicken burger R120

Grilled chicken breast, grilled pineapple, lettuce, tomato, dill cucumber, tempura onion rings, chips

onion marmalade, egg, tempura onion rings, chips

Vegetarian burger (V) R120

Mushroom patty, chargrilled peppers, cheese slice, tempura onion rings, chips

DESSERTS

Baked pudding of the day	R70
Crème brulee	R80
Homemade baked cheesecake, berry coulis, crème fraiche	R85
Belgium white chocolate fondant	R80
Connoisseur cheese platter with preserves (serves 2)	R195