

## BREAKFAST

**Tshikwalo Breakfast** R130  
2 eggs of your choice, 2 rashers of bacon, pork or beef sausage, potato rosti, grilled sliced tomato, sautéed mushrooms

**Eggs Benedict** R130  
2 poached eggs on crispy Brioche bread or English muffin, herbed Hollandaise sauce with Bacon or Ham or Smoked Trout

**Omelette** R130  
3 egg omelette with 3 fillings of your choice  
Fillings: Potato, avocado, mushroom, jalapeno, bell peppers, onion, feta cheese, ham, bacon or tomato with cheddar cheese

**Chicken Livers** R130  
Juicy peri-peri chicken livers on toast with eggs of your choice and sautéed mushrooms

**Homemade Waffles/Flapjacks/Crepes** R130  
Add whipped cream, ice-cream or seasonal fruits with chocolate sauce or honey on the side (Please note this dish takes 20 minutes to prepare)

**Yue Breakfast** R140  
Herbed French toast topped with bacon, avocado, pesto, mushrooms, sautéed red onion and cherry tomato with balsamic reduction drizzle (Vegetarian option available - please ask your waiter for more details)

## LIGHT LUNCHES

**Grilled Basted Steak and Egg** R170  
Sirlion (250g) steak with your choice of egg

**Tshikwalo Double Cheese Burger** R130  
Double chicken, beef or crumbed vegetable patties served with either BBQ or tomato and onion sauce and a choice of cheese - haloumi, cheddar, camembert, mozzarella or blue cheese

**Signature Chef's Burger** R175  
Double beef patty with avocado, bacon, grilled onion, sautéed mushrooms, burger garnish and melted cheddar cheese

**Chicken Schnitzel** R150  
Two homemade deep fried crumbed chicken breasts served with a choice of cheese or mushroom or pepper sauce

**Plate of Chips / Onion Rings** R70

**1/2 Plate of Chips / Onion Rings** R40

## PASTA

**Povo Spaghetti** R100  
Monte Verde linguine with garlic flavoured meatballs in homemade tomato and onion sauce

**Vegetable Gnocchi (V)** R100  
Poached potato gnocchi served in creamy grilled vegetables

**Chicken Penne Pasta** R100  
Creamy pesto penne pasta, grilled chicken and sautéed mushrooms with parmesan cheese topping

## TORTILLA WRAPS

**Chicken Ranch Wrap** R120  
Lightly grilled chicken breast, sautéed mushrooms combined with crunchy julienne vegetable and a creamy ranch spread

**Chilli Beef Wrap** R120  
Juicy beef mince, jalapeno, vegetable Brunoise and grated Cheddar cheese

**Mediterranean Wrap** R100  
Grilled seasonal vegetable, calamata olives, grilled halloumi cheese and hummus

## TRAMEZZINI & OPEN SANDWICHES

**Halloumi Sandwich (V)** R150  
Grilled halloumi cheese, avocado and lettuce with blue cheese sauce  
made with Ciabatta Bread

**Chicken Sandwich** R150  
Lightly Grilled Chicken Breast with peppadew and mustard mayonnaise

**Pastrami Sandwich** R150  
Seared Pastrami with lettuce, sautéed onion, sliced tomato and shredded mozzarella cheese

## SALADS

**Chicken Salad** R150  
Grilled Chicken Breast, dried cranberries, bacon, red onion, cherry tomatoes, sliced avocado and lettuce served with Honey Mustard Salad Dressing

**Beef Salad** R150  
Tender balsamic-seared beef slices paired with red cabbage coleslaw, pickled ginger, parmesan shavings and caramelised nuts, with a chilli garlic dressing.

## PIZZA

**Large** R150

**Medium** R75

**Choose 3 fillings of your choice:**

Bacon, ham, chicken, peppadew, pineapple, onion, olives, mushrooms, tomatoes, feta cheese, jalapeño, mozzarella cheese, cheddar cheese

**With option of added extras: R30 per topping**

Chorizo / Salami / Parma ham / Pastrami / Pepperoni / Beef mince / Avocado

## STARTERS

**Chicken Livers** R85  
Sautéed in garlic, onions and peri-peri served with brown bread

**Camembert & Berry Coulis** R85  
Wedge of Camembert cheese crumbed and fried served with berry coulis and bruchetta

**Calamari** R100  
Option of grilled or fried calamari rings with homemade tartar sauce or lemon butter sauce

**Prosciutto Burrata Salad** R85  
Soft parma ham, chunky mozzarella cheese, olives, red onion, and croutons served with a blue cheese dressing

**Snails Au Gratine** R100  
Creamy pesto garlic snails with mushroom and bacon topped with parmesan cheese

**Venison Carpaccio** R100  
Peppered carpaccio and spiced pineapple chutney with parmesan shavings

## MAINS

**Man Size T-bone steak** R260  
Juicy basted grilled steak (500g)

**Lamb Shank** R250  
Slowly braised garlic and rosemary studded lamb shank, creamy mashed potatoes and grilled vegetable served with mint jus

**Aged Rib Eye Steak** R300  
Grilled aged rib eye steak (250g), brown rice and vegetable greens served with a peppercorn sauce

**Steak Au Poivre** R250  
Grilled juicy steak, roasted potatoes, and grilled seasonal vegetables topped with a pepper cheese butter (Choice of sirloin steak or rump steak or scotch fillet)

**Obri Fillet** R300  
Herb seasoned grilled beef fillet (200g) on crispy pommes maxin and buttered vegetables with a rosemary jus

**Gordon Bleu** R200  
Crumbed chicken breast stuffed with cured ham, peppadew, spinach and mozzarella cheese served with fried rice, garlic roasted vegetables with a creamy Amarula sauce

**Brisket Rib** R380  
Juicy oven roasted beef brisket served on onion cream with a mash tower and seasonal vegetables with a red wine reduction (This dish takes 30-45 minutes to prepare.)

**Rainbow River Harvest** R220  
Gremolata baked line fish, lime couscous, vegetable spaghetti and a tomato salsa

## EXTRA OPTIONS

**Optional starch options** R20

Garlic Brown Rice, Chips, Creamy Mash, Couscous, Pap, Baked Potato, Roasted Potatoes, Fried Rice

**Optional vegetable options** R20

Creamed Spinach, Grilled Vegetables, Steamed Buttered Vegetables, Stir-Fry Vegetables

**Option sauce options** R25

Blue Cheese, Cheese, Garlic, Hollandaise, Honey & Mustard, Mustard, Mushroom, Monkey Gland, Pepper, Prego, Red Wine Reduction

## SNACK PLATTERS

Served with either French fries or green salad or onion rings

**Madhora Special** R180  
Chicken strips, buffalo wings and cocktail chicken kebabs served with cheese sauce

**Meat Mania** R380  
Marinated Pork Ribs, Buffalo wings and Beef Kofta Kebabs with either Barbeque or Prego Sauce

**Seafood Platter** R250  
Pan-fried Hake, Grilled Calamari Strips, Garlic Creamed Mussels and Pan-fried Prawns served on a bed of rice with lemon butter sauce.

With option of added extras:

4 prawns (R45) / 6 prawns (R70) / 8 prawns (R80)

**All platters are for 2 people sharing.**

**Please note: All meals are subject to availability. Kids menu available on request.**

## DESSERTS

<b>Cheese Cake</b>	R85
Homemade baked cheese cake served with berry compote	
<b>Belgica Caramel Tart</b>	R100
Golden sweet pastry filled crème patisserie and ice cream topped with an almond coconut macaroon crumble and a chocolate drizzle	
<b>Caramel Malva Pudding</b>	R85
Warm malva pudding served with custard sauce or whipped cream or ice cream	
<b>Pavlova</b>	R100
Meringue stack filled with creamy custard and topped with seasonal fruits or chocolate topping	
<b>Ice Cream and Chocolate Sauce</b>	R75
Scoops of vanilla and/or chocolate ice cream topped with chocolate sauce	

## Beverages

### HOT BEVERAGES

Americano	R30
Cappuccino (with cream)	R38
Cappuccino (with foam)	R33
Cafe Latte / Red Cappuccino / Coffee & Cream	R33
Cafe Mocha	R38
Affogato	R33
Single Espresso	R28
Double Espresso	R35
Hot Chocolate	R33
Irish Coffee (Jameson) / Kahlua Coffee	R55
Rooibos Tea, English Tea (5 Roses)	R30

### COLD BEVERAGES

Coke / Coke Zero (200ml)	R25
Dry Lemon / Ginger Ale / Lemonade / Tonic Water / Pink Tonic, Soda Water / Tomato Cocktail (200ml)	R25
Appetizer / Grapetizer Red (275ml)	R40
Coke / Coke Light / Coke Zero / Sparletta / Cream Soda / Fanta Orange / Sprite / Sprite Zero / Dry Lemon (300ml)	R30
Ice Tea (300ml) / Cranberry Juice (300ml)	R30
Red Bull (300ml)	R40
Liqui Fruit Orange (300ml)	R30

### SIR FRUIT JUICES

Orange, Grenadilla, Berries (500ml)	R40
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### WATER

Sparkling/Still Water (500ml)	R25
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### MILKSHAKES

Small	R40
Large	R55

### DON PEDRO

Don Pedro (Kahlua/Amarula)	R55
Don Pedro (Jameson)	R60

### BEERS

Amstel / Black Label / Castle Lager / Castle Light / Castle Free / Hansa / Heineken / Heineken Free / Millers Draught / Windhoek Lager / Flying Fish Lemon (330ml)	R32
Windhoek Draught (440ml)	R40
Corona (335ml)	R35

### SPIRITS

Bacardi / Captain Morgan / Southern Comfort / Spiced Gold / Malibu / Red Heart	R25
Stroh Rum	R30
Bells / Jack Daniels / Jameson / Johnny Walker Black	R35
Chivas Regal	R35
Glenfiddich	R38
J&B Whisky	R25
Belgravia Pink / Gordon's Gin Inverroche Gin Amber / Verdant	R25
Klipdrift Brandy / Richelieu Brandy / Cape To Rio	R25
KWV 10 Year Brandy	R30
Smirnoff Vodka	R25
Remy Martin Cognac	R55

### CIDERS

Redsquare Reload / Redsquare Silver/ Savanna Dry / Savanna Light / Bernini / Belgravia / Hunters Gold / Hunters Dry / Brutal Fruit / Extreme / Smirnoff Spin	R35
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## SPARKLING WINES

Annabelle Cuvee (N/A)	R200
Leopard's Leap Chardonnay Pinot Noir	R250
J.C. Le Roux Sauvignon Blanc	R210

### ROSE

Protea by Anthonij Rupert	R60 / R200
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### WHITE

<b>Sauvignon Blanc</b>	
Protea by Anthonij Rupert	R60 / R210
Warwick The First Lady	R270
<b>Chardonnay</b>	
Leopard's Leap	R200
Warwick The First Lady	R290
<b>Chenin Blanc</b>	
Petit by Ken Forrester	R60 / R200
Leopard's Leap	R290

### White Blends

Buitenverwachting Buiten Blanc	R200
Haute Cabrière Chard Pinot	R230

### Semi Sweet

Petit by Ken Forrester	R190
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### RED

<b>Cabernet Sauvignon</b>	
Protea by Anthonij Rupert	R60 / R200
Ernie Els Big Easy	R210

### Merlot

Diemersdal	R320
De Grendel	R360

### Shiraz

Protea by Anthonij Rupert	R60 / R190
De Grendel	R480

### Pinotage

Beyerskloof	R60 / R230
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### Red Blends

Beyerskloof Synergy	R295
Rupert & Rothschild Classique	R410

### COCKTAILS

Margarita Pimms / Pina Colada / Strawberry Daiquiri Mojito /Cosmopolitan	R55
Tequila Sunrise / Ice Bear / Pink Whitney	R60
Long Island Ice Tea	R125
Sex on the Beach	R80
Rocky Shandy	R50
Steelworks	R55

### LIQUERS

Amarula / Butlers Kirch (Banana/Blue) / Caramel Vodka / Cape Velvet / Frangelico / Kahlua / Nachtmusic / Peach Schnapps / Oudemeester Ginger / Oudemeester Peppermint / Potency / Tripple Sec	R25
Cointreau	R30

### SHERRY

Monis Pale Dry / Monis Medium Cream / Monis Full Cream	R25
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### SHOOTERS

Apple Sourz Tango	R25
B52 (Kahlua/Amarula/Stroh Rum)	R50
Blow Job (Kahlua/Amarula topped with Cream)	R35
Jagerbomb (Jagermeister shooter with Red Bull)	R60
Jagermeister	R30
Potency	R25
Psychopath (Kahlua/Amarula/Dark Rum)	R35
Springbokkie (Peppermint Liqueur and Amarula)	R30
Suitcase (Jack Daniels and Passion Fruit)	R40
Tequila (Olmeca Blanco Silver/Gold)	R30

### MIXERS

Cordials (Lime/Passion Fruit/Kola)	R18
Angostura Bitters	R10

**Please note: Spirits, Shooters, Mixers and Liqueurs – each serving is 25ml.**