



at Diemersfontein

STARTERS

SMOKED SALMON & CORIANDER CAKES R35

With lemon mayo and pickles

GRILLED BROWN MUSHROOMS R40

With garlic, feta & parmesan

PORTUGUESE SARDINES R40

With tomato & chilli salsa

TRADITIONAL GREEK SALAD R45

NACHOS R55

Topped with grilled cheese & served with guacamole & sour cream

HOT CHOCOLATE BROWNIE R45

With ice cream & chocolate sauce

BUTTERMILK PANNA COTTA R35

ICE CREAM R35

With chocolate sauce

CHEESE PLATTER FOR TWO R95

Selection of local cheeses

DOM PEDRO R35

IRISH COFFEE R25

DESSERTS

MAIN COURSES

SESAME & NORI CRUSTED SEARED SALMON R110

On a spicy asian salad with pineapple & avo

GARLIC & PARSLEY PRAWNS R110

On savory rice & salad or veg

SMOKED SALMON & AVO SALAD R75

With new potatoes & home made mayo

PATAGONIAN BABY CALAMARI R75

Grilled with chilli, garlic & lemon OR deep fried.
With savory rice and salad/veg

BAKED NORWEGIAN SALMON R110

On roast veg, parmesan and parsley mash & hollandaise sauce

PANCETTA, SPINACH & FETA STUFFED

CHICKEN BREAST R85

On mash and parsley cream sauce & salad or veg

BEEF & HERB BURGER R75

With emmentaler cheese, wedges & salad or veg

FLAME GRILLED ANGUS BEEF STEAK R140

250g Fillet or

400g Sirloin

Served with mushroom or pepper sauce, fries & salad/ veg

MUSHROOM & BROCCOLI TAGLIATELLE R65

With white wine, cream, oregano & parmesan

THREE CHEESE GNOCCHI R65

With side salad