



A La Carte Menu

APPETIZERS

Soup of the Day

R 65

Caprese Salad with Fresh Tomato, Buffalo Mozzarella Basil and Balsamic Reduction

R 70

Cajun Chicken Salad

R 85

Grilled Prawn Skewer with Asian Slaw, Wasabi Mayonnaise and Avocado

R 95

Peri Peri Chicken Livers Salad with Caramelized Onion and Toasted Bread

R 85

Traditional Greek Salad with Lettuce, Tomato, Kalamata Olives and Feta drizzled with Herb Oil

R 70

ENTRÉE

Lamb Shank with Barbeque, Cajun and Herb Basting, served with Mashed Potatoes, Sautéed Vegetables and Lamb Sauce

R 255

Eye Fillet Steak (250g)

with Fondant Potato, Seasonal Vegetable and Green Peppercorn Sauce

R 235

Roasted Lamb Rack with Minted Pea and Sweet Potato Mash, Glazed Carrots and Jus

R 220

Char-Grilled Lemon and Herb Chicken with Haloumi and Risoni Pasta Salad and Herb Crème Fraiche

R 185

Kingklip with Spicy Basmati Rice and Sautéed Vegetables

R 195

Penne Pasta with Arrabiatta Sauce

R 135

Vegetable Lasagna

R 135



DESSERTS

Lindt Chocolate Fondant served with Coffee Ice-Cream and Chocolate Shards

R 75

Layered Puff Pastry and Custard with Seasonal Berries and Berry Coulis

R 80

Malva Pudding with Homemade Custard

R 70

Vanilla and Chocolate Terrine with Caramel Sauce and Kiwi Fruit

R 65

Baked Cheesecake served with Berry Compote and Chantilly Crème

R 70

Classic Tiramisu served with Fresh Berries

R 75

10 2ND AVENUE HOUGHTON ESTATE Cheese Platter

R 85