



A La Carte Menu

APPETIZERS

Soup of the Day

R 55

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

R 65

Cajun Chicken Salad

R 75

Grilled Prawn Skewer with Asian Slaw, Wasabi Mayonnaise and Avocado

R 85

Peri Peri Chicken Livers Salad with Caramelized Onion and Toasted Bread

R 75

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

R 60

ENTRÉE

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

R 235

Eye Fillet Steak with Fondant Potato, Seasonal Vegetable and Green Peppercorn Sauce

R 210

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

R 210

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

R 175

Kingklip with Spicy Basmati Rice and Sautéed Vegetables

R 185

Penne Pasta with Arrabiatta Sauce

R 120

Vegetable Lasagne

R 120



DESSERTS

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

R 65

Layered Puff Pastry and Custard with Seasonal Berries and Berry Coulis

R 60

Malva Pudding with Homemade Custard

R 70

Sticky Date Pudding accompanied with Whipped Cream and Butterscotch Sauce

R 65

Vanilla and Chocolate Terrine with Caramel Sauce and Kiwi Fruit

R 65

10 2ND AVENUE HOUGHTON ESTATE Cheese Platter

R 85