



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



10

2ND AVENUE

HOUGHTON
ESTATE

MAIN COURSE

*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

*Butterflied King Prawns
Marinated in Lemon Butter, served with Spiced Rice and Potato Chips*

R 275

*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

Garlic and Lemon Glazed Salmon served with Baby Potatoes and Vegetables

R215

Kingklip with Spicy Basmati Rice and Sautéed Vegetables

R 195

Penne Pasta with Arrabiatta Sauce

R 135

Vegetable Lasagna

R 135



10

2ND
AVENUE

HOUGHTON
ESTATE

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

10 2ND AVENUE HOUGHTON ESTATE Cheese Platter
R 85