

nonna

WELCOME

A la carté menu

Lunch 12:00 – 15:00

Dinner 18:00 – 21:30

Sunday 12:00 – 18:00

Pizza Menu

Sun-Thurs 12:00 – 21:00

Fri & Sat 12:00 – 21:30

STARTERS

SPINACH & FETA CIGARS

V 75

Rolled in phyllo pastry,
served with pineapple, mango and chilli sauce

FOCACCIA

V

Cherry tomato, mozzarella balls, rocket
and caramelised onions

45

Caramelised fig, blue cheese and rocket

45

Feta and pepperdew

45

Cheesy garlic

45

TEMPURA PRAWNS

75

Six prawns with sweet and sour sauce

BRINJAL, PARMESAN & MUSHROOM STACK V 75

With smokey tomato and feta

SPICY SOUR CHICKEN

80

Spicy sour chicken tossed in ginger, coriander
and spring onion dressing set on a bed of angel hair noodles

SALMON ROSES

95

Served on a bed of cream cheese topped with
keta caviar and Japanese mayo

DEEP FRIED CALAMARI

85

Crumbed, deep fried calamari with nuoc cham
and homestyle mayo or tartare sauce

BAKED CAMEMBERT

V 65

Half Camembert wheel baked in phyllo pastry topped with
berry compote and candied pecan nuts, served with ciabatta

CHICKEN LIVERS

60

Peri peri OR lemon and herb,
served with ciabatta/low carb bread

SALADS

CHEF'S SALAD

Anchovies, boiled egg, croutons and salad greens

80

SMOKED CHICKEN & AVO

Drizzled with balsamic berry dressing

95

PEAR AND BLUE CHEESE

Caramelised pear and pecan nuts with blue cheese
and wild rocket

V 85

ARTISAN PRAWN

100

Artisan prawn salad with pecan nuts, sliced boiled egg, croutons
and salad greens tossed in a spring onion and garlic dressing

ADD chicken

25

TASTING BOARDS

Caters for 2 to 4 people

THAI TASTING BOARD

270

Waterfall beef, Thai style fish cakes with chilli,
vegetable spring rolls, chicken satay with sweet and sour chilli
and deep fried calamari

OR

MEDITERRANEAN MEZZE

270

Grilled calamari, prawns, spanakopitta,
marinated chicken skewers, falafel, hummus
tzatziki and marinated olives

nonna

MAINS

MOZZARELLA, AVO, FETA QUESADILLA

Served with guacamole, sour cream and salsa

ADD jalapeños

ADD chicken

V 80

15

25

GRILLED CHICKEN WRAP

90

Bacon, feta, cherry tomatoes and guacamole

rolled in a whole-wheat tortilla,

served with rustic fries or a garden salad

LAMB, MINT & PEA PIE

140

Braised in red wine and marinated in thyme, garlic, lemon,
fresh rosemary and mint served with French fries

GRILLED LAMB LOIN CUTLETS

165

Set on wholegrain mustard mash, sautéed green beans
and cherry tomatoes drizzled with lamb jus

BEEF BURGER

95

Pure Midlands ground beef topped with caramalised onion,
crispy streaky bacon and mature cheddar cheese,
served with rustic fries

ADD jalapeños and mustard mayo

15

MADAGASCAN RUMP

145

Grilled 200G rump topped with bacon and
a Madagascan sauce served with sautéed green beans
and rustic fries

NONNA'S FILLET

180

Grilled 200g fillet steak on a potato and feta galette
with shitake mushrooms and quenelle of pea pureé,
with red onion marmalade and served with onion rings

RUMP

180

250g rump nestled on a bed of caramelised onion
topped with a blue cheese sauce
served with green beans wrapped in bacon

PORK BELLY

150

Braised pork belly with ginger and caramel sauce served on
a bed of sweet potato mash with zucchini fries

FALAFEL STACK

V 95

Mini wholewheat tortillas topped with salsa, guacamole, wild rocket, pesto, hummus, cabbage slaw, grilled halloumi, tzatziki and mixed seeds served with beetroot crisps

KINGKLIP & WARM NICOISE SALAD

160

Green beans, baby potatoes, baby corn, pitted black olives and cherry tomatoes

SOLE PRINCE WILLIAM

185

Grilled sole topped with four plump prawns covered in garlic sauce, served with baby potatoes, snap peas and baby corn

SEARED NORWEGIAN SALMON

140

With stir fried vegetables and a choice of garlic and herb butter OR honey, chilli, lime and coriander butter, served with zucchini fries

GRILLED CHICKEN STACK

90

On a bed of stir fried vegetables and angel hair noodles in our spicy apricot glaze

SOUS-VIDE CHICKEN BREAST

130

Stuffed with feta, red onion, red peppadew pesto and chives served on a bed of mustard mash with roasted cherry tomatoes

NONNA'S CHICKEN CURRY

110

Served with basmati rice, sambals, chutney and raita
ADD prawn

60

PASTA

Your choice of linguine or penne.
Gluten free or zucchini option ADD R15

CHICKEN AND PRAWN

120

Prawn and chicken tossed in garlic butter, with a dash of napoli and cream

FILLET

110

Strips of seared beef fillet tossed in napoli with a dash of cream, chilli, and shaved parmesan

DELLA NONNA

V 90

Wild mushrooms, fresh herbs, cream, garlic, pesto, white wine reduction and a touch of chilli
ADD chicken

25

PIZZA

Wheat and gluten free base available on request

PIZZALADO

A choice of any of the following pizzas,
with 30% less base and a garden salad

MARGARITA V 80

Napoli base, fresh herbs, mozzarella

GREEK V 90

Calamata olives, feta, spinach, mozzarella,
olive oil, crushed garlic

MELANZANE V 90

Aubergine, feta, spinach, peppadews

PEPPADEW 98

Chicken, feta, peppadew

MAKARANGA 115

Chicken, avocado, bacon, Camembert, caramelised onion

PROSCIUTTO 90

Ham, mushroom

PUTANESCA 100

Bacon, avo, feta, mushroom

SAUSAGESINI 110

Chorizo, pork sausage, salami, feta,
fresh tomato slices, mozzarella

EXTRAS

Anchovies	15	Pesto	15
Capers	15	Rocket	12
Mazavaroo	10	Bacon	18
Garlic	10	Peppadew	15
Caramelised onions	12	Blue cheese	18
Feta	18	Ham	18
Olives	18	Salami	18
Jalapeños	15	Chorizo	18
Marinated peppers	15	Chicken	20
Spinach	8	Avocado	50

DESSERTS

CRÈME BRÛLÉE	56
CHOCOLATE BROWNIE With caramel topping	55
BAKED CHEESECAKE	60
TRIPLE CHOCOLATE MOUSSE Trio of mousse flavoured with vanilla extract and Bailey's Cream, drizzled with mocha syrup	60
TRIO OF SORBET	60
Side of cream OR scoop of ice cream	18
CHEESE BOARD Blue cheese, Camembert, Brie, seasonal fruit, cranberry compote and biscuits	130

AFTER DINNER

DOM PEDROS	48
Kahlua	48
Amarula	48
Frangelico	48
Bailey's Irish Cream	48
Whisky (Jameson)	48
Cape Velvet	48
Nachtmusik	48
KWV Van Der Hum	48
SPECIALITY COFFEES	
Irish coffee	48
Kahlua coffee	48
DELICIOUS WITH CRUSHED ICE	
Grand Marnier	42
Amaretto	30
Cointreau	38
Antonella Grappa with espresso	48 50

CAFE

ESPRESSO

30ml shot of freshly ground coffee

Single	22
Double	26
Red Single	22
Red Double	26

AMERICANO

Shot of espresso with added hot water

Regular	22
Grande	26

CAPPUCCINO

Regular	24
Grande	29
Red Regular	24
Red Grande	29

FLAT WHITE

Double shot of espresso with creamy textured milk

32

CAFÉ LATTE

Shot of espresso with sweet steamed milk
topped with a layer of foam

30

TEA

FIVE ROSES	20
AFRICAN SUN ROOIBOS	22
TWININGS	20
Earl Grey, English Breakfast, Camomile	

FRUITY

APPLE, ORANGE OR GUAVA

225ml	18	475ml	25
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FRUIT COCKTAIL

225ml	20	475ml	28
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MANGO, CRANBERRY OR GRANADILLA

225ml	18	475ml	26
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HOT CHOCOLATE

WHITE MOCHA 35

White hot chocolate mixed with a shot of espresso
and frothy milk

MOCHACHINO 35

Hot chocolate mixed with an espresso shot and frothy hot milk

RED EYE MOCHA 38

Mochachino with an additional shot of espresso on top

MINTY HOT CHOCOLATE 35

Peppermint and hot chocolate, steamed milk with foam
and mint chocolate garnish (optional.)

WHITE RED VELVET CHOCOLATE 38

White hot chocolate with a red tint
and marshmallow garnish (optional)

TOP DECK MOCHA 38

An infusion of white and dark hot chocolate
and a single shot of espresso

HOT HORLICKS/CHOCOLATE 32

SHAKES

SYRUP BASED

CHOCOLATE, VANILLA, LIME, STRAWBERRY, BANANA OR BUBBLEGUM

225ml 24 475ml 36

DECADENT SHAKES

made from fresh ingredients

CHOC-CHIP, COOKIES & CREAM, LIME & MINT, MILO, HORLICKS, BERRY, PEANUT BUTTER OR COFFEE

225ml 30 475ml 42