



VILLAGE TABLE

— EST. 2016 —

ENTRÉES / STARTERS

CRUMBED HALLOUMI

R 62

Drizzled with either a pomegranate balsamic vinegar or basil and lemon pesto

CHICKEN LIVERS

R 68

Grilled to crispy perfection and served with either a peri-peri sauce or a garlic, lemon and herb sauce

PRAWN, CALAMARI and CHOURIÇO

R 80

Sautéed with lemon, garlic and olive oil. Chilli optional

OLIVES

R 25

A great snack for the table. Green olives stuffed with cream cheese, marinated in chilli and lime, or smoked Calamata olives marinated in rosemary and garlic

PULLED PORK RISsoles

R 48

Pulled pork done with sweet chilli, mustard, soya sauce, sriracha and black pepper, rolled into puff pastry sprinkled with sesame seeds

SWEET POTATO FISH CAKES

R 72

Served on a bed of rocket with lemon wedges

MELANZANE

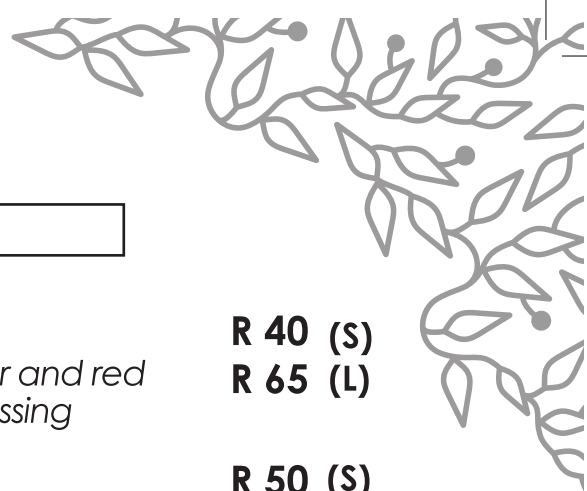
R 58

Crumbed golden brown, topped with grated mozzarella and Napolitana sauce

STARTER PLATTER

Your choice of any of the above on a platter

**Enquire with your waitron about Banting options and certain allergens.*



SALADS

GREEK SALAD

With salad greens, feta, olives, tomato wedges, cucumber and red onion. Topped with fresh olive oil, oregano and lemon dressing

R 40 (S)

R 65 (L)

THREE CHEESE SALAD

Green pesto gouda, Old Amsterdam and Applewood smoked cheddar with salad greens, cherry tomatoes, cucumber and yellow peppers, served with a wine and olive oil herb dressing.

R 50 (S)

R 72 (L)

MAINS

Meal of the day – Enquire on any of our daily specials

SQ

Platters available with meat and seafood options.

Platters can be created for a table of 4 or more.

They can be served with a choice of the sides listed below.

EXTRA SIDES

Portuguese rice, leek mash, roasted garlic mash, hand-cut chips, grilled Mediterranean vegetables, couscous or hot olive potato salad

R 20 (S)

R 40 (L)

MEAT (including one side)

LAMB LOIN CHOPS (3 x 120g)

- Marinated in yoghurt, mint and Indian spices
- Marinated in rosemary, garlic, lemon and olive oil

R125

FLAME-GRILLED CHICKEN

½ chicken marinated in Moçambiquan peri-peri, garlic and herbs

R120

RUMP ESPETADA TRADIÇIONAL

Prepared with coarse salt and bay leaves

R128

PORK LOIN CHOPS (2 x 175g)

Coated in crumbs, crisped to a golden brown and served with an apple lemon purée

R120

T-BONE STEAK (600g)

Succulent tender T-Bone, marinated and grilled to perfection with no sweet basting

R160

- Extra Sauces

Mushroom sauce / Pepper sauce / Chimichurri / Salsa verde / Tzatziki / Peri-peri / Hummus

R 15

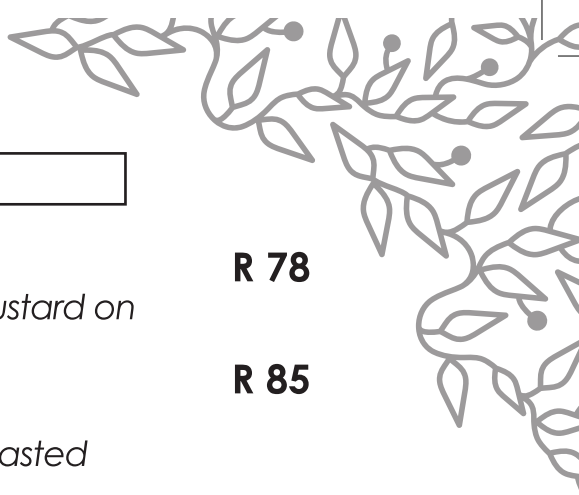


SEAFOOD

BUTTERFLIED PRAWNS <i>Grilled to succulent perfection with either a garlic, lemon butter or peri-peri sauce</i> • 7 x king • add on per prawn	R220
CALAMARI <i>Grilled or fried, finished in a smoked paprika butter wine sauce, with or without peri-peri</i>	R 35 R145
FISH OF THE DAY <i>Whole baked fish of the day with a tasty white wine, tomato, pepper and garlic sauce</i>	SQ
FRESH NORWEGIAN SALMON <i>Seared and served on a bed of sweet potato mash and veg of the day</i>	R240
LARGE HAKE <i>Served with a hot black olive, potato, vinegar and olive oil salad</i>	R 89
• Extra Sauces <i>Garlic, lemon and herb butter / Lemon butter / Bearnaise sauce / Beurre blanc / Tartar sauce / Salsa verde</i>	R 15

VEGETARIAN DISHES

LINGUINI <i>Tossed roasted butternut and baby marrow in broccoli pesto, topped with crispy grilled mushrooms, grilled halloumi and lemon crème fraîche, with fresh homemade linguini</i>	R 98
RAVIOLI <i>Filled with spinach, mushrooms and ricotta, topped with a Napolitana sauce</i>	R 89
STUFFED BAKED MUSHROOMS <i>Topped with sundried tomato and olive pesto, finished off with spinach and mozzarella, and oven-baked</i>	R 96
STIR-FRIED ASIAN VEGETABLES <i>Carrots, baby marrows, mushrooms, snap peas, red cabbage, green beans and baby corn, served on a bed of bok choy and vegetable broth</i>	R 68
GOURMET VEGGIE BURGER <i>Patty made from lentils, pecan nuts and mushrooms. Served with chips</i>	R 89



SOMETHING UNUSUAL

CUBAN SANDWICH

Ham, pulled pork loin, Swiss cheese, pickles and yellow mustard on ciabatta bread. Served with chips

R 78

FRESH TUNA BURGER

150g patty with wasabi, ginger and sesame seeds on a roasted garlic aioli base. Served with chips

R 85

FILLET STEAK

300g fillet, served with a chocolate, cherry and red wine sauce, with your choice of a side

**We recommend rice, mash or chips*

R189

DESSERTS

DESSERTS OF THE DAY

Listed on our dessert board

SQ

NOTHING BRINGS PEOPLE TOGETHER

— LIKE GOOD —

