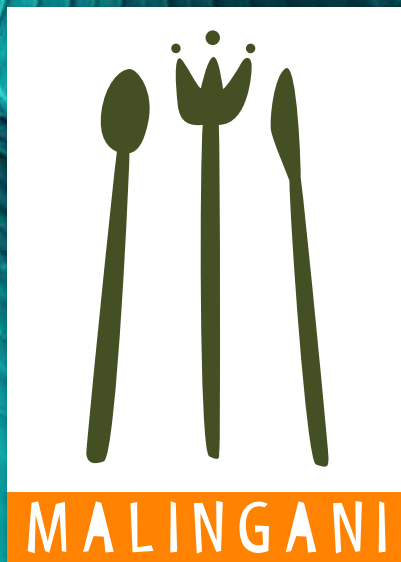






# Starters

**S BIRD EYE CHILLI CHICKEN LIVERS R75**

Sautéed onions, peppers, white wine, garlic, herbs, toasted garlic

**FLAME GRILLED CHICKEN WINGS R75**

Sticky soya, Hoi Sin, Ginger, garlic dipping

**JALAPENO RISSOLES R75**

Cajun ranch dip, lemon wedge

**V CRUMBED MUSHROOMS R75**

Chunky tartar, lemon wedge

**CREAMY GARLIC, PARSLEY SNAILS R85**

Baked with mozzarella, buttered bread fingers

**DUTCH MUSSEL POT R90**

8 mussels, garlic, butter, white wine, parsley, scallions, grilled basil pesto bread wedges

**S** SPICY **A** ALCOHOL CONTENT **V** VEGETARIAN



# SALADS AND SOUPS

## **V** VILLAGE GREEK R70

Tomato, cucumber, onion, peppers, Kalamata olives, feta, oregano olive oil and balsamic vinaigrette

## **N** PULLED TERIYAKI CHICKEN, R90 TOASTED CASHEW NUT, AVOCADO

Lettuce, cucumber ribbons, carrot curls, tomato, peppadew, basil pesto croutons, soya coriander mayonnaise

## **CHEF SOUP OF THE DAY R60**

Garnished with cream & cheesy croutons



# Pasta

★ ★ ★

**V** **ROASTED CINNAMON, BUTTER, R100**  
**HONEY, BUTTERNUT CUBES AND**  
**FETA LASAGNA AL FORNO**

Coated in a creamy cheese sauce then baked with mozzarella and oregan

**MAMAS BEEF LASAGNA R100**

Coated in a creamy cheese sauce then baked with parmesan cheese

*All pasta dishes served with garlic, chilli and Parmesan cheese*

**POLLO ALLA SICILIANA R95**

Chicken strips, shallots, mushrooms, garlic, cream, sundried tomato, parsley, Fettuccini pasta

**PENNE AL ROMA R85**

Wilted spinach, mushrooms, garlic, flaked feta

**SPAGHETTI ALA PESCATORA R115**

2 prince prawns, 3 mussels, calamari tubes, cubed hake, garlic, oregano, white wine, Napolitano sauce



# HOUSE SPECIALS



**A BRAISED LAMB SHANK BREDIE** **R180**

Old brown sherry, garlic, fresh thyme

**A OXTAIL BORDELAISE** **R160**

Finished with bone marrow, red wine, butterbeans, carrots, celery

**DURBAN LAMB MASALA CURRY** **R150**

Steamed rice, mango pickle, tomato coriander sambal, chili chutney, poppadum

**FARMERS MEAT BOARD** **R180**

150g sirloin steak, 150g Boerewors, 150g pork chop, 2 farm fried eggs, grilled tomato

**CHOICE OF ONE STARCH**

Fries  
Tomato and Pea Savory Rice Pilaf  
Pap  
Fluffy Butter Mash  
Dressed Baked Potato

# BURGERS

## START

*Toasted seeded bun, lettuce, tomato, braised onion, gherkin, ranch dressing*

PICK 1

R90

200G BEEF PATTY

SOTHERN FRIED BUTTERFLIED CHICKEN BREAST

ADD 1

3 STRIPS BACON | FRIED EGG  
GRILLED PINEAPPLE | CHEDDAR CHEESE  
MUSHROOM SAUCE

TOPPED WITH  
FRIED AND BATTERED ONION RINGS





*All our grills are brushed with our tangy BBQ basting*

## **BEEF**

|                   |      |
|-------------------|------|
| 250g FILLET ..... | R145 |
| 250g RUMP .....   | R125 |
| 500g T-BONE ..... | R165 |

## **LAMB**

|                         |      |
|-------------------------|------|
| 400g LAMBRIBCHOPS ..... | R175 |
|-------------------------|------|

## **PORK**

*Marinated in our sticky honey mustard BBQ basting*

|                              |      |
|------------------------------|------|
| 400g STICKY PORK RIBS .....  | R140 |
| 800g STICKY PORK RIBS .....  | R205 |
| 1.2kg STICKY PORK RIBS ..... | R240 |

### **SAUCES ...R30**

Creamy garlic cheese with chopped parsley  
Creamy chunky mushroom  
Creamy green Madagascan peppercorn  
Creamy blue cheese • Monkey Gland  
Garlic butter

*Our Specialties' and Grills are served with a choice of Fries, tomato and pea savory rice pilaf, pap, fluffy butter mash or dressed baked potato*



### **SIDE DISHES ...R30**

Batter fried onion rings • Sliced tomato and sliced onion with vinegar dressing  
Tossed side Greek salad • Cinnamon honey and butter roasted brown sugar butternut  
Creamed spinach • Baked beans chakalaka



FROM THE  
OCEAN GRILL

ESTABLISHED IN 2016

12 GRILLED PRINCE PRAWNS R145

CAJUN GRILLED HAKE  
AND CALAMARI R140

TEMPURA BATTER FRIED HAKE R110  
OR CAJUN GRILLED HAKE

*All our Ocean Grills are served with house  
lemon butter, tartar sauce, garlic oil, chilli  
oil and fresh lemon with a choice of  
Fries, tomato and pea savory rice pilaf, pap,  
fluffy butter mash or dressed baked potato*

# COMBOS

OCEAN DOC R190

5 prince prawns, 4 garlic cream mussels,  
crumbed calamari, Cajun grilled hake

LAND AND SEA R185

400g Sticky BBQ pork Ribs, 5 prince  
prawns

SURFS UP R175

250g rump topped with 4 garlic butter  
prince prawns

FRENCH CONNECTION R170

250g beef fillet topped with 5 creamy  
garlic snails, gratinated with mozzarella



# THE SWEET SIDE

## MALVA PUDDING R55

served with pouring custard

## BAKED CHEESE CAKE R60

with fresh whipped cream, strawberry preserve, mint, wafer

## HOME-MADE CHOCOLATE BROWNIES R60

ice cream, whipped cream, caramel popcorn, mint

## N LOCALLY GROWN PECAN NUT PIE R60

vanilla ice cream or whipped cream

## N GOOD OLD FASHION COUP R60

3 scoops of ice cream, double chocolate sauce, sour cherries, caramel toasted pecan nuts, wafer biscuit, broken chocolate

## N LOCAL SOUTH AFRICAN CHEESE BOARD R70

2 preserves, toasted nuts, dried fruits, Melba toast and savory water crackers

N CONTAINS NUTS





|                 |     |
|-----------------|-----|
| SINGLE ESPRESSO | R25 |
|-----------------|-----|

|                 |     |
|-----------------|-----|
| DOUBLE ESPRESSO | R30 |
|-----------------|-----|

|               |     |
|---------------|-----|
| FILTER COFFEE | R25 |
|---------------|-----|

|            |     |
|------------|-----|
| CAPPUCCINO | R30 |
|------------|-----|

with froth or cream

|                  |     |
|------------------|-----|
| IRISH COFFEE (A) | R50 |
|------------------|-----|

|                   |     |
|-------------------|-----|
| KAHLUA COFFEE (A) | R50 |
|-------------------|-----|

|               |     |
|---------------|-----|
| DON PEDRO (A) | R50 |
|---------------|-----|





# KHORONI

Live the legend of Venda!

A PEERMONT RESORT

