



STARTERS

SNAILS FRICASSEE R 60

Imported Snails sautéed with baby Tomato, Mushroom, Garlic, Rocket and Spinach layered between crunchy Crostini

SMOKED DRAKENSBERG TROUT R 65

Set on a bed of mixed soft Herb Salad with Creamy Horseradish dressing and Fennel

TOWER OF BLACK MUSHROOMS (V) R 60

Grilled and layered between creamed Spinach, Blue Cheese and covered in a Blue Cheese sauce

DEEP FRIED CRUMBED BRIE & CAMEMBERT COMBO (V) R 65

Matured Brie and Camembert with Honey and Fig with toasted Baguette

SPRINGBOK CARPACCIO R 70

With Rocket and Parmesan Salad, presented with crisp Root Vegetable Chips and Balsamic reduction

PEA AND HAM SOUP R 60

Served with crispy Bacon Chips

PANKO PRAWNS R 80

6 Rosti covered Prawns with an Asian dipping sauce

ENTRÉES

SEARED TUNA STEAK R160

Rare Yellow fin Tuna seasoned with a Celery, Lemon and Garlic rub topped with an Asian Soya, Wasabi and pickled Ginger salsa
Your choice of starch

BERGVIEW BRAISED OXTAIL R155

Slow cooked with Red wine and Root Vegetables
Served with traditional Samp and Beans

CHICKEN & PRAWN CURRY R150

Cooked in Coconut Cream
Served with Basmati Rice, Sambals and a Papadum

GRILLED WEST COAST SOLE R165

Finished in Dill, Lime and Caper Butter served with Parsley Baby Potatoes

ROLLED PORK FILLET R140

Filled with a Date and Nut stuffing and wrapped in Bacon.
Served with a sweet Mustard and Mushroom sauce, and crushed Garlic Potatoes

BERGVIEW CHICKEN PICCATA R100

Pan-fried Chicken Fillet in a Parmesan crust with French fries
and a duo of Garlic and Mushroom sauce

MEDITERRANEAN VEGETABLE TIAN R90

Grilled Aubergine, Baby Marrow, Peppers, Tomato and Mozzarella
stacked on a bed of sautéed Spinach
Surrounded by sautéed Mushrooms and sprinkled with toasted Seeds and Nuts

ENTRÉES

JALAPÉÑO AND MUSHROOM RUMP (300 G) R.169

Grilled Rump Steak set on a bed of sautéed Spinach
Topped with Black Mushrooms sautéed in creamy Jalapeño butter

BEEF FILLET MADAGASCAR (250 G) R.170

Beef Fillet dry marinated in crushed Peppercorns grilled to your specification
Served with a Whiskey Peppercorn sauce and choice of starch

ROSEMARY SCENTED LAMB CUTLETS R.155

With stir fried Vegetables and choice of starch and sauce

MARINATED VENISON LOIN STEAK R.185

Served with Baby Potatoes and a duo of Amarula and Blue Cheese sauces

RUMP (300 G) R.165

LADIES LEAN RUMP (200 G) R.135

With Sauce of your Choice

AVAILABLE SAUCES

Blue Cheese, Whiskey Peppercorn, Creamy Mushroom, Garlic

STARCHES

Basmati Rice, Traditional Samp and Beans, Mashed Potato, Baby Potato,
Crushed Garlic Potato, French Fries

DESSERT R 55

MALVA PUDDING

Traditional South African Malva Pudding
Served with Vanilla Ice Cream and Butterscotch sauce

MACADAMIA NUT BROWNIE

Slightly warmed and served with Vanilla Ice Cream and Chocolate sauce

MARASCHINO CRÈME BRULÉ

Cherry flavoured baked Custard with a Caramel crackling

HORLICKS ICE CREAM

Served with a light Honey sauce

PLEASE SEE SPECIALS BOARD FOR SEASONAL SPECIALS

SPECIALTY COFFEES

Irish Coffee R 32
Amarula Coffee R 29
Café Royale R 29

DOM PEDROS
Jagermeister R 35
Patron R 39
Chili Chocolate R 39
Traditional R 29

