

A LA CARTE

Served from 18:30 - 22:00

To start with...

Hot and spicy chicken feet

Slowly braised in a spicy gravy, served with garlic buttered roll.

Flamed 4 chicken wings

Marinated in our secret spices, with a side salad.

80

Deep fried calamari

Seasoned, crumbed calamari rings, with a tartare sauce dip.

90

Vegetarian soup of the day

Ask our friendly staff for the soup of the day.

60

Vegetarian snack platter:

Fried mozzarella sticks, vegetable spring rolls, cheese puffs, and mushroom mini pies.

115

Every effort is made to use only the freshest ingredients in the preparation of food and beverages served by the Hotel. Food and beverages served on the Hotel premises, including dairy products, ice-cream, frozen desserts, juices, preserves, jams, meat, preserved meat and proprietary sauces may contain artificial colourants, flavourants and preservatives and, in addition, have been prepared and packaged on premises and through process which may contain nuts or traces of nuts. The Hotel also prepares and serves non-Halaal and non-Kosher foods.

A LA CARTE

Served from 18:30 - 22:00

FRESHLY CRAFTED SALADS SAUCES

Old classic Greek salad

Fresh salad leaves with vegetable crudites, feta cheese, olives and peppadews, drizzled with our famous yogurt dressing.

70

Tandoori chicken salad

Tandoori spiced chicken strips on a bed of crispy salad leaves and veggies, with fresh pineapple salsa and dressing.

80

Calamari salad

Grilled seasoned calamari on a bed of garden salad with a tangy dressing .

95

Asian veg noodle salad

Stir-fried vegetables and soaked egg noodles drizzled with a touch of sweet chill sauce.

75

Extra sauces (to accompany mains)

Creamy cheese sauce

Rich mushroom sauce

Creamy garlic sauce

Pepper sauce

60

A LA CARTE

Served from 18:30 - 22:00

...and then it continued onto Mains...

Main meals are served with a portion of vegetables of the day, and your choice of a starch below:

Savoury pap and sheba sauce
Braised samp and beans
Potato chips
Spicy potato wedges
Creamy herb mashed potatoes

40

Per extra portion

MEAT GRILL

All our steaks are grilled to your preferred temperature and dipped in chef Mandla's basting.

T bone steak 350g

195

Grilled rump steak 250g

180

Rosemary lamb chops 300g with minted gravy

210

Grilled double pork chops

140

300g BBQ pork ribs and 3 sticky chicken wings

220

250g sirloin steak with 4 grilled prawns

230

and a garlic cheese sauce.

A LA CARTE

Served from 18:30 - 22:00

BITS OF THIS AND THAT...

BON isthebe (shisanyama platter)

220

150g boerewors, 150g beef steak, 150g ox liver and 2 chicken wings with pap and sheba sauce, sambals, and mfino (sautéed spinach), or with another starch of your choice.

POULTRY YARD

All chicken dishes served with your choice of:

lemon & herb sauce, peri peri sauce, or BBQ sauce

Grilled whole chicken (serves 2)

300

Butterflied whole bird rubbed in herbs and spices, grilled to perfection with a choice of 2 sauces and 2 starches

De Hof half chicken

180

Grilled half chicken, best served in our peri peri sauce (however, you can choose mild BBQ or tangy lemon and herb).

Freshly crispy chicken breast

160

Tenderized and crumbed or grilled chicken fillet

A LA CARTE

Served from 18:30 - 22:00

UNDER THE SEA

Hake and calamari

180

Grilled or deep-fried large hake & calamari rings with a choice of lemon butter sauce or tartar sauce served with potato chips

Pan grilled line fish

195

Grilled line fish finished with lemon butter sauce

Hake fillet and battered onion rings

165

Hake filleted, dusted in seasoned half and half flour and grilled to a crisp, served with 4 battered onion rings and tartare sauce.

BURGERS AND CHIPS

Chef's recipe juice beef patty

170

Dipped in BBQ sauce, served with a toasted bun and salad garnish.

Grilled chicken burger

140

Served on a toasted bun with salad garnish and cheese sauce.

A LA CARTE

Served from 18:30 - 22:00

CHEF'S POTJIE KOS

Slow braised oxtail

Slow-cooked in red wine sauce with carrots, celery and dried herbs, best served with mashed potatoes.
(You can alternate with other starch choices).

220

CHEF'S CURRY POTS...

Curries served with a roti, rice and sambals.

Durban spiced chicken curry

140

Curry of the day

185

Ask waitrons for the red meat curry of the day (mutton or beef)

VEGETARIAN DISHES

Vegetable stir-fry

85

Julienne seasonal vegetables, lightly tossed in soya, sweet chili and ginger sauce with a portion of fried rice.

Vegetable and cheese wrap

95

Grilled vegetables in a cream cheese-coated tortilla wrap, with a generous portion of mature cheese.

Mediterranean style casserole

85

Chunky brinjal, baby marrow and carrots in a tomato-baked casserole sauce.

A LA CARTE

Served from 18:30 - 22:00

PASTA DISHES

All pasta dishes are sprinkled with parmesan cheese.

Chicken pasta de la casa

Sautéed chicken fillet chunks, in red onions, mixed herbs and peppers, and dry wine sauce finished with parmesan cheese.

130

Old school alfredo pasta

Rindless bacon and ham in a creamy mushroom sauce

130

Saucy beef ragu

Shredded beef cooked in a flavorful tomato sauce.

130

Creamy vegetable pasta

Well-blanchered pasta with sautéed vegetables in a creamy sauce.

95

A LA CARTE

Served from 18:30 - 22:00

It ended on a sweet note

Seasonal fresh fruit salad 55

With granadilla syrup and a dollop of whipped cream.

Cake of the day 85

Our friendly waitrons will advise on the cake of the day.

Warm baked pudding 65

With vanilla custard.

Wild chocolate brownie 85

With rich chocolate ganache and cream.