

Village Café

A la Carte Menu

Starters

Deep Fried Calamari <i>On a bed of Greens & a side of Orange Chilli Mayo</i>	R 40
Village Café Style Greek Salad <i>Chunky Feta & Kalamata Olive on a bed of Garden Greens</i>	R 40
Venison Carpaccio <i>Honey Mustard Dressing, Balsamic Cream, Shaved Parmesan and Rocket</i>	R 59
Four Cheese Ravioli <i>In a Creamy Herb Sauce</i>	R 45

Light Lunches

Beef or Chicken Burger <i>Basted with BBQ and Served with Village Style Chips</i> 100g Patty R 31 2 X 100g Patty R 59	
Village Café Beef or Chicken Burger R 66 <i>Topped with Melted Cheddar and Crispy Bacon served with Village Style Chips</i>	
Toasted Sandwiches White or Brown Bread, Toasted or Plain, <i>served with French Fries</i> 2 Slices R 35 4 Slices R 45	
Choice of Fillings Ham & Cheese Cheese & Tomato Chicken Mayo Bacon & Egg	

Main Courses

Beef Fillet R 150 <i>250g Beef served with Red Wine Butter served with a side of Village Style Potato Wedges</i>	
Pork Ribs R 90 <i>Slow Cooked & Charcoal Grilled Pork Ribs dressed & Flamed with BBQ Sauce served with Potato Chips</i>	
Deep Fried Calamari R 60 <i>On a bed of Greens & a side of Orange Chilli Mayo</i>	
Four Cheese Ravioli R 65 <i>In a Creamy Herb Sauce</i>	

Line Fish of the Day R 110
Served on a bed of Savoury Rice and Herb Butter

Creamy Mussel Pot R 65
Garlic, White Wine Cream Sauce finished with Fennel and Served with Warm Mini Baguette

Pasta De Jour R 65
(Inquire by your server as to the Pasta of the Day)

Desserts

Cape Malva Pudding R 35
Cape Malay Pudding made the Traditional way using Butter, Fresh Cream, Apricot Jam & smothered in Custard & Ice Cream

Traditional Fruit Salad & Ice Cream R 35
Something for the more Health Conscious with Honey & Roasted Almonds

Austrian Chocolate Mousse R 45
A Light, Fluffy Chocolate Mousse Flavoured with Orange Liqueur, topped with brilliant bittersweet Chocolate Glaze served with rich Chocolate Ice Cream

Granadilla Cheese Cake R 40
Tangy & smooth Granadilla Cheesecake made with Granadilla Pulp on a Shortbread Crumb Base, topped with Passion Fruit Coulis

MENU CAN ALSO BE CHOSEN AS FOLLOWS:

*(3 Course Meal) with a Glass of House Wine
R210.00
OR
(2 Course Meal) with a Glass of Juice
R160.00*