

Village Café

A la Carte Menu

Starters

Deep Fried Calamari	R 79
<i>On a bed of Greens & a side of Orange Chilli Mayo</i>	
Village Café Style Greek Salad	R 69
<i>Chunky Feta & Kalamata Olive on a bed of Garden Greens</i>	
Garden Salad	R 59
<i>Bed of greens with tomato, onion, cucumber and a Herb – vinaigrette</i>	
Chicken Salad	R 89
<i>Chicken Strips served on a bed of Garden Greens</i>	

Light Lunches

Beef or Chicken Burger	
<i>Basted with BBQ and Served with Village Style Chips</i>	
100g Patty	R31
2 x 100g Patty	R59
Village Café Beef or Chicken Burger	R 75
<i>Topped with Melted Cheddar and Crispy Bacon served with Village Style Chips</i>	
Toasted Sandwiches	
<i>White or Brown Bread, Toasted or Plain, served with French Fries</i>	
2 Slices	R45
4 Slices	R55
Choice of Fillings	
<i>Ham & Cheese</i>	
<i>Cheese & Tomato</i>	
<i>Chicken Mayo</i>	
<i>Bacon & Egg</i>	

Main Courses

Beef Fillet	R160
<i>250g Beef served with Red Wine Butter served with a side of Village Style Potato Wedges</i>	

Pork Ribs **R120**
*Slow Cooked & Charcoal Grilled Pork Ribs dressed & Flamed with BBQ Sauce
Served with Potato Chips*

Deep Fried Calamari **R95**
On a bed of Greens & a side of Orange Chilli Mayo

Pork Loin Chops **R90**
*Charcoal Grilled Pork Loin Chops dressed & Flamed with BBQ
Sauce served with Potato Wedges & Apple sauce*

Chicken Schnitzel **R110**
*Served with a Creamy Cheese Sauce, Potato Wedges and
Side Salad*

Line Fish of the Day **R110**
Served on a bed of Savoury Rice and Herb Butter

Creamy Mussel Pot **R90**
*Garlic, White Wine Cream Sauce finished with Fennel and Served
With Warm Mini Baguette*

Pasta De Jour **R90**
(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*