

à la carte

menu

Starters

Prawns Tempura 27 each

Tempura battered and served with a sweet chilli sauce

Mussel Potjie 57

Fresh black mussels in a garlic and white wine sauce, served with rice

Calamari

Grilled: Whole tubes and tentacles grilled in cucumber, herb and garlic butter, served with rice **75**

Fried: Lightly floured rings, served with rice and tartar sauce **60**

Smoked Salmon Trout 75

Thinly sliced smoked salmon trout served on a bed of greens

Grilled Mushrooms 58

Topped with spinach, feta and garlic and drizzled with coriander

Vegetable Spring Rolls 58

Homemade and served with a light sweet chilli dipping sauce

Creamy Chicken Livers 57

Brandy flambéed with bacon bits, in a mushroom and green pepper sauce, served with bruschettas

Beef Carpaccio 77

Thinly sliced cured fillet served with a yolk dressing



Winter Warmers

Starters

Soup of the Day 45

Served with homemade health bread

Creamy Chicken Livers 57

Brandy flambéed with bacon bits, in a mushroom and green pepper sauce, served with bruschettas

Mains

Oxtail Madeira 150

Slow-cooked in a tomato gravy reduction with carrots, served on rice

Lamb Shank 180

Slow-cooked in a red wine gravy reduction, served on rice

Mild Malay Lamb Curry 150

Served on rice with poppadum, coconut and chutney

Venison Potjie (subject to availability) 130

Like Ouma used to make it



Salads



Greek 42 starter / 67 main

Olive and feta cheese on a bed of greens

Brie 47 starter / 77 main

Fried sesame seed coated brie, apples, roasted almonds and cranberry drizzle on a bed of greens

Spicy Chicken & Avo 47 starter / 77 main

Pan fried Cajun style chicken strips and avocado on a bed of greens

Blue Cheese 47 starter / 77 main

Blue cheese, cashew nuts, orange segments and raisins on a bed of greens

Calamari 47 starter / 77 main

Fried calamari strips, dill cucumber, carrots and dressing on a bed of greens

Houw Hoek Caesar 48 starter / 79 main

Bacon, croutons, Parmesan shavings and anchovies on a bed of greens

Pizzas

All pizzas are made with tomato concasse and mozzarella cheese. Thick base on request.

Margherita 73

Fresh tomato and mozzarella

Hawaiian 92

Gypsy ham and pineapple

Regina 92

Ham and mushrooms

Caribbean 92

Bacon and banana

Vegetarian 92

Fresh tomato, mushrooms, olives and green pepper

Romano 92

Chicken, mushrooms, feta and onions

Four seasons 100

Ham, mushroom, salami and olives

De Luxe 105

Salami, chicken, bacon and beef sausage

Optional extras

Olives, onion, green pepper, peppadews, jalapeño, pineapple, fresh tomato, banana, mushrooms **12**

Feta, camembert, brie, blue cheese, cheddar cheese, bacon, gypsy ham, salami, avocado (seasonal) **17**

Fish



Poached Hake 95

Steamed in cream with julienne vegetables, served on rice

Hake 95

Grilled or fried. Served on rice with either seasonal vegetables, chips or baked potato

Cajun Style Hake 95

Cajun spice coated and grilled. Served on rice with either seasonal vegetables, chips or baked potato

Mussels 95

Fresh black mussels in a creamy garlic, white wine and parsley sauce, with rice

Prawns 30 each

King Prawns (21-25) grilled in lemon or garlic butter or pan fried in peri-peri. Served on rice with either seasonal vegetables, chips or baked potato

Fried Calamari 95

Deep fried rings served on rice with either seasonal vegetables, chips or baked potato

Grilled Calamari 150

Grilled whole tubes and tentacles grilled in cucumber, herb and garlic butter. Served on rice with either seasonal vegetables, chips or baked potato

Sauces – Tartar sauce, lemon butter, garlic butter **no charge**

Mains

Lasagne 85

Homemade, served with daily vegetables or a side salad

Cashew Nut Stir Fry (v) 87

Cashew nuts, julienne vegetables and soya sauce served on rice.

Extra grilled chicken strips **20**

Vegetarian Platter (v) 90

Fried sesame seed coated brie, vegetable spring roll with sweet chilli sauce and feta / spinach stuffed mushrooms. Served with seasonal vegetables, rice, chips or baked potato

Stuffed Chicken Breast 110

Feta and spinach stuffed, grilled and served with a cream sauce and peppadew drizzling.

With seasonal vegetables, rice, chips or baked potato

Chicken Stack 110

Gypsy: Grilled chicken breasts layered with gypsy ham, cheddar and topped with mushroom sauce.

With seasonal vegetables, rice, chips or baked potato

Brie: Grilled chicken breasts layered with brie slices and spinach and topped with a warm cranberry and red wine sauce. With seasonal vegetables, rice, chips or baked potato

Schnitzel 100

Crumbed chicken or pork fillet. With seasonal vegetables, rice, chips or baked potato

Pork Cordon Bleu 125

Crumbed pork fillet with a gypsy ham and cheddar centre. With seasonal vegetables, rice, chips or baked potato

Sauces – Cheddar, mushroom, black pepper, garlic **25**

Grills

Karan Beef Steaks



Served with seasonal vegetables, rice, chips or baked potato

Sirloin 150

300 g – Tender cuts of sirloin steak grilled to your liking

Extra sauces or toppings

Black pepper, cheddar, mushroom or garlic sauce **25**

Garlic and herb butter **25**

Au Poivre: Pepper coated, brandy flambéed with cream **35**

Manhattan: Bacon, sautéed onions and mushroom sauce **35**

Spare Ribs

Juicy spare rib portions. Served with seasonal vegetables, rice, chips or baked potato

Ladies 115

Full portion 165

Burgers

Fresh ground beef burgers, served with chips

The Sizzler 85

Ground beef, sautéed onions, cheddar, avocado, cheese sauce and jalapeño puree

Sunrise 85

Ground beef, bacon, fried egg and tomato concasse

Chicken 85

Grilled chicken breast, spinach, camembert, pesto, balsamic reduction and mushroom sauce

Kiddies Meals

Toasted Cheese Sandwich and Chips 32

Crumbed Chicken Strips and Chips 47

Fish Fingers and Chips 47

Burger and Chips 47

Cheese Burger and Chips 52

Crumbed Chicken Burger and Chips 47

Ribs and Chips 47

Plate of Chips 37

Ice Cream with Chocolate Sauce 32

Milkshakes

Vanilla, Strawberry, Lime, Banana

Kiddies 24

Large 34

Desserts

Banana Split 50

Ice cream and banana sundae, with chocolate sauce

Fruit Sundae 50

Fresh fruit sundae with ice cream

Fresh Strawberries and Ice Cream 50

Seasonal and subject to availability. Served with cream or ice cream

Lemon Meringue Pie 50

Zesty lemon meringue pie

Chocolate Mousse 50

Light and airy chocolate dessert

Malva Pudding 50

Traditional South African baked dessert

Apple Tart 50

Delicious baked apple tart

Cheesecake 50

Our classic rich and creamy cheesecake

Crème Caramel 30

Soft custard dessert topped with caramel sauce

Crème Brûlée 30

Custard base capped with crunchy brûléed caramel

Pancakes

Cinnamon – Served with ice cream 40

Banana – Muscadell flambéed banana, ice cream and caramel sauce 55

Chocolate – Filled with ice cream, hot chocolate sauce and nuts 50

Don Pedros

Kahlúa 45

Irish 45

Whisky 45

Nachtmusik 45

Beverages



Teas Ceylon, Rooibos and Earl Grey 19

Filter Coffee 19

Espresso 19

Irish Coffee 45

Cappuccino, Double Espresso, Café Latte 25

Don Pedro, Kahlúa Coffee 45

Mineral Water Still and Sparkling 500 ml

Soft Drinks

Lemonade, Soda Water, Tonic, Ginger Ale 200 ml

Fanta (Orange or Grape), Cream Soda, Coke, Coke Light, Coke Zero, Tab 340 ml

Dry Lemon, Lemon Twist, Sprite, Sprite Zero, Ginger Beer 340 ml

Appletiser, Grapetiser 340 ml

Tomato Cocktail

Red Bull

Ice Tea Peach or Lemon

Grapetiser Red 750ml

Spirit Coolers

Brutal Fruit

Smirnoff Spin

Spirits

Whisky, Rum, Spiced Gold

Brandy, Cane, Vodka, Gin

Martini (Bianco, Rosso or Dry)

Sherry (Dry, Medium or Full Cream)

Allesverloren Port

Schnapps

Kahlúa

Cognac

Cape Velvet, Amarula

Ponchos

Beers & Ciders

Castle, Castle Lite 340 ml

Castle Milk Stout 340 ml

Carling Black Label, Hansa 340 ml

Amstel, Amstel Lite, Blue Label 340 ml

Heineken 340 ml

Windhoek Lager, Windhoek Light 340 ml

Hunter's Extreme 340 ml

Savannah 340 ml

Hunter's Gold, Hunter's Dry 340 ml

Miller Draft 340 ml

Windhoek Draught 340 ml

Castle Lite Draught 330 ml

Castle Lite Draught 500 ml