

à la carte

menu

Starters

Prawns Tempura 30 each

Tempura battered and served with a sweet chilli sauce

Mussel Potjie 60

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: Tender calamari strips, flash-fried and served with rice and tartar sauce 82

Smoked Salmon Trout 80

Thinly sliced smoked salmon trout served on a bed of greens

Grilled Mushrooms 62

Topped with spinach, feta and garlic and drizzled with coriander

Vegetable Spring Rolls 65

Homemade and served with a light sweet chilli dipping sauce

Creamy Chicken Livers 62

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



Salads



Greek 49 starter / 73 main

Olive and feta cheese on a bed of greens

Brie 55 starter / 85 main

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

Spicy Chicken & Avo 55 starter / 85 main

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

Blue Cheese 55 starter / 85 main

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

Calamari 55 starter / 85 main

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

Houw Hoek Caesar 55 starter / 85 main

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

Pizzas

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

Margherita 78

Fresh tomato and mozzarella

Hawaiian 97

Gypsy ham and pineapple

Regina 97

Ham and mushrooms

Caribbean 97

Bacon and banana

Vegetarian 97

Fresh tomato, mushrooms, olives and green pepper

Romano 97

Chicken, mushrooms, feta and onions

Four seasons 110

Ham, mushroom, salami and olives

De Luxe 117

Salami, chicken, bacon and beef sausage

Optional extras

Olives, onion, green pepper, peppadews, jalapeño, pineapple, fresh tomato, banana, mushrooms **20**

Feta, camembert, brie, blue cheese, cheddar cheese, bacon, gypsy ham, salami, avocado (seasonal) **25**

Fish



Poached Hake 107

Steamed in cream with julienne vegetables, served on rice

Hake 107

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

Cajun Style Hake 110

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

Mussels 103

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

Prawns 35 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 105

Deep fried strips, lightly dusted in flour and seasoning, served on rice with your choice of seasonal vegetables, chips or baked potato

Grilled Calamari 155

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

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

Mains

Lasagne 95

Homemade, served with daily vegetables or a side salad

Cashew Nut Stir Fry (v) 102

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

Extra grilled chicken strips **27**

Vegetarian Platter (v) 100

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 125

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

With seasonal vegetables, rice, chips or baked potato

Chicken Stack 125

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 118

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

Sauces – Cheddar, mushroom, black pepper, garlic **35**

Grills

Karan Beef Steaks



Served with seasonal vegetables, rice, chips or baked potato

Sirloin 160

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

T-bone 205

500 g – Our classic T-bone grilled to your liking

Pork Loin Chop 140

Two chops grilled to your liking and served with a cranberry sauce

Extra sauces or toppings

Black pepper, cheddar, mushroom or garlic sauce **35**

Garlic and herb butter **35**

Au Poivre: Pepper coated, brandy flambéed with cream **40**

Manhattan: Bacon, sautéed onions and mushroom sauce **40**

Spare Ribs

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

Ladies 140

Full portion 190

Burgers

Fresh ground beef burgers, served with chips

The Sizzler 105

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

Sunrise 105

Ground beef, bacon, fried egg and tomato concasse

Chicken 105

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

Kiddies Meals

Toasted Cheese Sandwich and Chips 35

Crumbed Chicken Strips and Chips 50

Fish Fingers and Chips 50

Burger and Chips 50

Cheese Burger and Chips 55

Crumbed Chicken Burger and Chips 55

Ribs and Chips 55

Plate of Chips 35

Ice Cream with Chocolate Sauce 35

Milkshakes

Vanilla, Strawberry, Lime, Banana

Kiddies 27

Large 38



Desserts

Banana Split 55

Ice cream and banana sundae, with chocolate sauce

Fruit Sundae 55

Fresh fruit sundae with ice cream

Fresh Strawberries and Ice Cream 55

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

Lemon Meringue Pie 55

Zesty lemon meringue pie

Chocolate Mousse 55

Light and airy chocolate dessert

Malva Pudding 55

Traditional South African baked dessert

Apple Tart 55

Delicious baked apple tart

Cheesecake 55

Our classic rich and creamy cheesecake

Crème Caramel 40

Soft custard dessert topped with caramel sauce

Crème Brûlée 40

Custard base capped with crunchy brûléed caramel

Pancakes

Cinnamon – Served with ice cream 47

Banana – Muscadell flambéed banana, ice cream and caramel sauce 62

Chocolate – Filled with ice cream, hot chocolate sauce and nuts 62

Don Pedros

Kahlúa 55

Irish 55

Whisky 55

Nachtmusik 55

Beverages



Filter Coffee 20

Decaffeinated Coffee 20

Espresso 20

Double Espresso 25

Americano 25

Caffè Latte 25

Cappuccino 25

Chococino 30

Redchino 25

Hot Chocolate 25

Milo 25

Irish / Kahlúa Coffee 55

Teas: Ceylon, Rooibos and Earl Grey 20

Fruit Juices: Orange, apple, mango or cranberry

Mineral Water: Still or Sparkling 500 ml / 1 litre

Milkshakes: Vanilla, lime, banana, chocolate, strawberry or coffee

Soft Drinks

Lemonade, Soda Water, Tonic, Ginger Ale, Tomato Cocktail 200 ml

Red Bull 250 ml

Ice Tea (Peach or Lemon) 300 ml

Fanta (Orange, Grape or Strawberry), Cream Soda, Coke, Coke Light, Coke Zero, Tab 300 ml

Dry Lemon, Lemon Twist, Sprite, Sprite Zero, Ginger Beer 300 ml

Appletiser, Grapetiser 300 ml

Grapetiser Red 750 ml

Spirit Coolers

Brutal Fruit 275 ml

Smirnoff Spin, Smirnoff Storm 300 ml

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 275 ml

Savannah Dry 340 ml

Savannah Light, Savannah Dark 340 ml

Hunter's Gold, Hunter's Dry 330 ml

Miller Draft 330 ml

Windhoek Draught 440 ml

Castle Draught 300 ml / 500 ml

Castle Lite Draught 300 ml / 500 ml

Black Label Draught 300 ml / 500 ml

Stella Artois Draught 300 ml / 500 ml

Spirits

Whisky, Rum, Spiced Gold

Brandy, Cane, Vodka, Gin

Martini: Bianco, Rosso, Dry

Sherry: Dry, Medium or Full Cream

Allesverloren Port

Schnapps

Kahlúa

Cognac

Cape Velvet, Amarula

Ponchos