



## A La Carte Menu

### APPETIZERS

Soup of the Day

**R 65**

Caprese Salad with Fresh Tomato, Buffalo Mozzarella Basil and Balsamic Reduction

**R 70**

Cajun Chicken Salad

**R 85**

Grilled Prawn Skewer with Asian Slaw, Wasabi Mayonnaise and Avocado

**R 95**

Peri Peri Chicken Livers Salad with Caramelized Onion and Toasted Bread

**R 85**

Traditional Greek Salad with Lettuce, Tomato, Kalamata Olives and Feta drizzled with Herb Oil

**R 70**

### ENTRÉE

Lamb Shank with Barbeque, Cajun and Herb Basting, served with Mashed Potatoes, Sautéed Vegetables and Lamb Sauce

**R 255**

Eye Fillet Steak (250g)

with Fondant Potato, Seasonal Vegetable and Green Peppercorn Sauce

**R 235**

Roasted Lamb Rack with Minted Pea and Sweet Potato Mash, Glazed Carrots and Jus

**R 220**

Char-Grilled Lemon and Herb Chicken with Haloumi and Risoni Pasta Salad and Herb Crème Fraiche

**R 185**

Kingklip with Spicy Basmati Rice and Sautéed Vegetables

**R 195**

Penne Pasta with Arrabiatta Sauce

**R 135**

Vegetable Lasagna

**R 135**



## DESSERTS

Lindt Chocolate Fondant served with Coffee Ice-Cream and Chocolate Shards

**R 75**

Layered Puff Pastry and Custard with Seasonal Berries and Berry Coulis

**R 80**

Malva Pudding with Homemade Custard

**R 70**

Vanilla and Chocolate Terrine with Caramel Sauce and Kiwi Fruit

**R 65**

Baked Cheesecake served with Berry Compote and Chantilly Crème

**R 70**

Classic Tiramisu served with Fresh Berries

**R 75**

10 2ND AVENUE HOUGHTON ESTATE Cheese Platter

**R 85**