

LIGHT MEALS 11:30 – 17:00

KINGFISHER TRAMMEZINI

R105

Toasted with a choice of fillings:

- Buffalo Mozzarella, smoked ham and cherry tomato
- Grilled chicken and basil Aioli.
- Sautéed spinach and feta cheese (V).

Served with french fries or a side salad

CAJUN GRILLED CHICKEN BURGER

R110

Fresh toasted in-house bun, grilled chicken breast with Cajun spices
crispy bacon and Feta cheese. Served with Aioli.

Served with french fries or a side salad

KINGFISHER TRUFFLE BURGER

R120

Fresh toasted in-house bun, 100% pure beef patty, Truffle-infused
mayonnaise with gratinated Buffalo Mozzarella.

Served with french fries or a side salad

KINGFISHER WRAPS

Grilled tortilla pastry filled with garden greens with a choice of the following:

- Cajun chicken tenders.
- Peppered beef striploin.
- Roasted bell pepper (V)

R105

R110

R105

Served with French fries or a side salad

BEER BATTERED FISH AND CHIPS

R125

In House Speciality! Battered hake, Aioli, crispy french fries and lemon slices.

A Winner!!!

MONGENA QUICHE (V)

R90

Caramelized onion, blue cheese and baby spinach in a rich
egg custard, baked in home-made crust.

Served with french fries or a side salad

LIGHT MEALS 11:30 – 17:00

PASTAS

R95

Choice of sauces with either Linguini or Penne Pasta.

- Basil pesto cream with chicken tenders.
- Bacon, mushroom, fresh herb and Pomodoro sauce.
- Tuscan style truffle and mushroom with nutmeg cream (V)
- Wilted spinach and cherry tomato, black olive butter emulsion (V)

SNACK PLATTER

Consisting of Cajun chicken tenders, peppered beef strips, slow roasted BBQ pork ribs, Buffalo wings, french fries, homemade BBQ and Pomodoro Sauces.

- For 2 guests
- For 4 guests

R230

R460

SALADS

KINGFISHER SALAD

R110

Oak smoked chicken slices, mixed lettuce leaves, bell peppers, crumbled Roquefort cheese, poached pears and vinaigrette.

CLASSIC CAESAR SALAD

Crisp lettuce with croutons, Grana Padano, anchovy and a creamy dressing served with either:

- Chicken
- Bacon

R95

R105

CLASSIC GREEK SALAD (V)

R90

Fresh garden greens with tomato, Feta cheese, onions, cucumber, black olives, fresh oregano and vinaigrette.

CAPRESE SALAD (V)

R110

Sliced Buffalo Mozzarella, tomato and fresh basil, cracked black pepper, Maldon salt and balsamic reduction.

KIDDIES MENU

<u>MINI BEEF BURGER</u>	R65
<ul style="list-style-type: none">• Served with french fries or side salad	
<u>MINI CHICKEN BURGER</u>	R65
<ul style="list-style-type: none">• Served with french fries or side salad	
<u>CRUMBED CHICKEN STRIPS</u>	R65
<ul style="list-style-type: none">• Served with french fries or side salad	
<u>LINGUINI PASTA</u>	
Spaghetti-like pasta, served with a tomato sauce and cheese	R65
<u>MARGARITA PIZZA</u>	
Tomato and shredded Mozzarella with oregano.	R70
<ul style="list-style-type: none">• Additional toppings R15 <u>each</u>: (Ham / Bacon / Chicken)	



ALL DAY DINING A LA CARTE

STARTERS

<u>SOUP OF THE DAY</u>	R70
Please enquire with your waitron, served with fresh bread.	
<u>THREE CHEESE SPRING ROLLS</u>	R75
Roquefort, Brie and Camembert cheeses, wrapped in crispy fried spring roll Pastry, served with Cranberry relish and fresh greens.	
<u>CAJUN CALAMARI</u>	R85
Sliced calamari dusted with flour and Cajun spices, fried until golden. Served with aioli, lemon slices and steamed Basmati rice.	
<u>MONGENA CHICKEN LIVERS</u>	R65
Well-seasoned chicken livers with braised onions, herbs, chillies and cream, served with fresh bread.	
<u>WILD GAME CARPACCIO</u>	R120
Cured wild meat with shaved Parmesan, chopped black olives, roquette and cold pressed olive oil, served with fresh bread,	
<u>ORANGE AND SWEET CHILLI PRAWN RITZ</u>	R120
Served on fanned avocado half (seasonal) with Coriander salsa, zested orange and fresh greens.	

ALL DAY DINING A LA CARTE

GRILL

(All grilled items to come with 1 siding and 1 sauce)

PROTEINS:

- | | |
|--------------------------------|------|
| • Chicken breast fillet (300g) | R110 |
| • Ostrich fillets (250g) | R145 |
| • Beef rump (250g) | R140 |
| • Beef Tenderloin (250g) | R190 |
| • Beef Striploin (250g) | R140 |
| • Pork belly (300g) | R160 |

SIDINGS: (CHOOSE 1)

- New potato Panache
- Truffle cheese fries
- Biltong mash
- Steamed Basmati rice
- South African Mielie Pap
- Battered onion rings

SAUCES: (CHOOSE 1)

- White wine lemon cream
- Cheesy mushroom
- Red wine Bordelaise
- Armagnac and green pepper
- Amarula

**Additional siding and/or sauce at R25 per portion.
Seasonal vegetables of the day at R25 per portion.**

IN-HOUSE SPECIALITIES

MEDITERRANEAN SALMON **R220**

- Pesto-marinated Salmon with crushed black pepper, cherry tomato Panache with fresh herbs, sautéed potatoes and lemon cream sauce.

CHICKEN A LA KIEV **R150**

- Crumbed chicken filled with cheese, smoked ham and parsley butter. Biltong crushed potato and a creamy mushroom sauce.

CAPE MALAY CHICKEN AND PRAWN CURRY **R170**

- De-shelled prawns with chicken tenders in a mild tomato-based Marsala with cream. Served with Basmati rice, poppadum and condiments.
- Vegetarian option available (V)

KINGFISHER BEEF TENDERLOIN **R190**

- Flame-grilled and gratinated with Brie cheese and cranberries. Truffle french fries, sautéed cherry tomato and mushroom cream.

LAMB SHANK **R195**

- Oven-roasted hind quarter shank served on buttered mash potato with Biltong and a rich de-glazed red wine sauce.

VEGETARIAN RISOTTO (V) **R110**

- Bell peppers, onions, mushrooms and tomato served in a rich buttered portion of Arborio, garnish of Truffle, Parmesan, black pepper & greens.

Seasonal vegetables of the day at R25 per portion.

DESSERTS

HONEY AND BERRY BRULE R60

- Mixed wild berries with a hint of honey, baked in a rich egg custard. Caramelized with confectioners' sugar. A winner!

MOUSSELINE OF HAZELNUTS AND CREAM R60

- Rich dark chocolate mousse infused with hazelnuts.

CHEESE CAKE OF THE DAY R60

- Please enquire with your waitron

CAPE DUTCH BRANDY PUDDING R60

- Served warm with pitted dates, whole nuts and vanilla ice cream.

CHEESEPLATTER FOR ONE R90

- Served with preserves, biscuits and dried fruits.