

Salads & Lighter options

House Salad

Bowl 2 Pax – R48 Extra chicken R30

Bowl 4 Pax – R89 R60

Bowl 6 Pax – R149 R90

It's all green, peppers, olives, cucumber, avocado pear, watercress and dressed crisp greens

Traditional Greek R55

Crisp Greens, Feta triangles, tomatoes, olives, peppers and cucumber

Coriander Chicken Salad R69

Whole breasts marinated & grilled in coriander and olive oil, served on greens and parmesan polenta triangles

Tiger Prawn Salad R79

Grilled Tiger prawns, served on a crisp salad with herb and blue cheese crusts

Chicken Prego(ask about our Beef Prego in a Portuguese sauce) **R65**

Filletted Breast of chicken poached in a creamy peri peri sauce in a bun served with fries

Blue Cheese & Bacon Beef Burger R69

Homemade Beef burger on a garnished sesame bun with a gorgonzola Blue cheese & bacon sauce

Alaskan Crab & Line Fish Cakes R69

Two Fish cakes on a rocket and avocado salad (w/a) topped with mango salsa

Beef Trinchado(ask about our chicken & pepper Trinchado)

R65starter**R89**main

Poached in a spicy red wine, bay leave and garlic sauce served with Ciabatta

Central's Bolognese

R69

Classic Bolognese sauce served on spaghetti & topped with Parmesan cheese

Appetizers & Platters

Soups of the day

R39

Made daily from the freshest ingredients

Beef Carpaccio

R54

Served with capers, marinated Rocket and parmesan cheese

Mussels Nationale

R59

Fresh mussels in beer & fresh herbs and finished off in a cayenne cream sauce

Tempura Prawns QueensR19each Giant TigersR58each

Prawns deep fried in a Japanese styled batter served with warm soya

Calamari

Starter**R55** Main**R89**

Thai style Scored & deep fried & served on Chinese Noodles

With a sesame Soya dressing. Grilled Tubes.

Baby tubes grilled and served in a creamy garlic sauce served with rice

Chicken Livers

R49

Grilled and poached in a homemade peri-peri, cream, garlic & onion sauce with a Portuguese bun

Dining and Bar Platters

Grilled mini pita, stuffed jalapeño, humus, deep fried Haloumi & Chorico

Platter 2pax – R42

Platter 4pax – R77

Platter 6pax - R115

(v) Homemade nutty Bread, ciabatta, cafe de Paris & Calamata olives

Platter 2pax – R25

Platter 4pax – R48

Platter 6pax - R72

Skewers of Beef, ostrich, haloumi, chicken strips, beef schwarma & chips

Platter 2pax – R98

Platter 4pax – R189

Platter 6pax - R274

Mozambican styled, grilled prawns served with home made peri-peri and fries

Platter 2pax – R96

Platter 4pax – R188

Platter 6pax - R284

Grill Mains

Rubbed, Rock Salt, lemon zest, mustard seeds, crushed peppercorns & bay leaves

Plain Basted, chargrilled & finished off with homemade basting

Fillet Steak

200gr - R105

350gr - R149

500gr - R178

Served with fries and onion rings, we recommend a Gorgonzola & Crisp bacon sauce at R23.50

Rump Steak

200gr - R89

350gr - R110

500gr - R135

Served with fries and onion rings, we recommend a three mushroom port and cream at R23.50

Sirloin Steak (New York Cut)

200gr - R89

350gr - R110

500gr - R135

Served with fries and onion rings, we recommend a Madagascan peppercorn sauce at **R23.50**

T Bone Steak 600gr

R139

Dry aged and then marinated served with fries & onion rings

Prime Rib of Baby Beef 600gr R139

Dry aged and then marinated served with fries & onion rings

Chicken Thigh Espetada R99

Deboned, skewered & intertwined with Jalapeños, smothered in garlic butter and sweet chilli, served with fries

Beef Espetada 350gr R119

Cubed and skewered with peppers, drizzled with lemon & garlic butter & served with Fries

Char-grilled Chicken Fillet R85

Served on a warm salad of butternut, sweet potato, pine nuts & Feta, topped with a mint & olive Chermoula

Ostrich Fillet 200gr R125

Char-grilled fillet served with Basil Pesto mash and topped with a Port & blue berry jus

Pork Belly Ribs

250gr R85

500gr R129

1000Gr R199

BBQ basted ribs, served with hand-cut chips & onion rings

Sauces

- Gorgonzola & crisp bacon bits R 23.50
- Creamy Peri Peri Sauce R 23.50
- Four cheese Jack Daniels sauce R 25.50
- Madagascan peppercorn sauce R 23.50
- Honey & wholegrain mustard sauce R 23.50
- Three mushroom port & cream sauce R 23.50

... & Toppings

- Peri-peri chicken liver & rocket topping R 30.50
- Portuguese topping R 30.50
- Wholegrain mustard & chive butter topping R 15.00
- Soft biltong, blue cheese sauce & sliced avocado topping R 38.00
- Haloumi, pine nuts & balsamic topping R 38.00

Mains & Seafood ... & Toppings

Chicken Peri-Peri

R99

Marinated and slow grilled & served with fries (lemon & herb option)

Chicken Korma

R95

Coconut cream based Chicken Curry with Garam masala and Cashew nuts with fragrant rice

Lamb Shank Casserole

R129

Slow Cooked in a Tomato, fresh herbs, baby onions & Port reduction served with minted new potatoes

Oxtail

R119

Casserole style with red wine, carrots & butter beans and served with Fluffy white mash

Beef Penne

R99

Strips of Beef, grilled & poached in a mushroom, spring onion and cream peri peri sauce on Penne pasta with parmesan cheese

Sweet Potato, Mushroom, Bok Choi & Coconut Pasta **R85**

Chunky sweet potatoes, steamed Bok Choi, mushrooms, coriander and a scent of cayenne pepper with coconut milk tossed with tagliatelle pasta

Spinach & Ricotta Tortellini

R85

Stuffed tortellini on a tomato, Trio peppers and baby marrow ragout

Green Thai Line fish, Clams & Prawn Curry

R139

Green Thai styled, fresh Dhanian, basil, galangal & lots of chilli on fragrant rice

Traditional Line Fish

SQ

Grilled & served with herb crushed potatoes & tartar sauce

Grilled Sole

SQ

Grilled & served with fluffy mash, French Beans & shaved almonds

Seafood Platter for 2

R525

12 Queen Prawns, 4 Tiger Giants, Baby Crayfish, Fresh Mussels, Calamari & Grilled line fish served with Chips & rice with homemade Peri Peri and Lemon Butter

Vegetables ...

- French beans sautéed with shaved almonds R 33.00
- Roasted butternut wedges R 33.00
- Steamed mange tout & broccoli R 35.00
- Steamed baby spinach fried in garlic butter R 33.00
- Stir-fried Julienne Vegetables R 30.00
- Onion rings R 20.00

Sides Dishes

- Hand-cut chips R 25.00
- Mash R 25.00
- Minted new potatoes R 25.00
- Lemon grass & parmesan potato croquettes R 30.00
- Jacket potato topped with sour cream & chives R 29.00
- Pap & gravy R 29.00
- Fragrant rice R 20.00
- Side salad R 25.00
- Side Greek salad R 32.00
- Side Mixed olives R 25.00

Deserts

Banoffee Pie

R 38.50

Granadilla cheese cake, set on a biscuit base & layered with caramel
& fresh banana slices

Chocolate Brownies

R 38.50

Served with a decadent chocolate sauce & vanilla ice cream

Crème Brule

R 38.50

Served with almond biscotti

Double Cream Trio Ice cream

R 38.50

Pistachio, berries & lemon & lime ice cream topped with roasted almonds

Coffee Panna Cotta

R 42.90

Lavazza and Tia Maria infused set cream dessert

New York Cheese Cake

R 42.90

Topped with blueberry compote

Cheese Platter, per head

R 45.00

A variety of South African Cheeses, served with crackers, figs & a homemade
tamarin chutney

Evening Sushi Selection

Sashimi (3piece)

Salmon - R49

Nigiri (4piece)

Salmon - R59

Smoked Salmon - R53

Prawn - R42

Vegetarian - R28

Crab - R30

Tofu - R30

Maki (8piece)

Salmon - R39

Smoked Salmon - R32

Prawn - R42

Vegetarian - R28

Crab - R29

Tofu - R29

California Roll (8piece)

Salmon - R59

Smoked Salmon - R52

Prawn - R69

Caviar - R83

Crab - R49

Fashion Sandwich (4piece)

Salmon - R49

Smoked Salmon - R45

Prawn - R50

Vegetarian - R37

Crab - R38

Hand Roll (1piece)

Salmon - R42

Smoked Salmon - R35

Prawn - R45

Vegetarian - R37

Crab - R33

Caviar - R59

Salmon Rose (6piece) R95

Salmon Platter(22piece)R160

Sahimi,California,nigiri,maki

Mixed Platter(16piece) R115

Salmon California,rainbow,veg maki,crabmaki

California Combo(16piece) R130

Salmon,prawn,crab,veg

Assorted Platter(22piece) R197

Salmon Sashimi,salmon California,salmon nigiri,salmon maki,veg
maki

Bubbles

The world's finest bubbles can be found in & from Champagne, North East of Paris. Unique terroir, cool extended growing seasons, classic grape varieties, complimented by lime rich soils & a long history of producing fine wines ensure that Champagne will always remain synonymous with quality bubbles. The question should not be when to drink Champagne but rather when not to...

CHAMPAGNE

- ~ Veuve Cliquot Ponsardin NVR 750 France
- ~ Veuve Cliquot Ponsardin Rose NVR 850 France
- ~ Moet Chandon Brut Imperial NVR 750 France
- ~ Taittinger Brut Vintage 2004R 990 France

Methode

CAP CLASSIQUE

Local is Lekker! Sparkling wine produced in South Africa, using the traditional Methode Champenoise of secondary fermentation in the bottle.

- ~ Villiera BrutR 177 Stellenbosch
-glass.....R 39
- ~ Villiera Brut RoseR 177 Stellenbosch
- ~ Graham Beck BrutR 195 Robertson

(Chardonnay Pinot Noir)

The Whites

SAUVIGNON BLANC

Depending on climate & region, Sauvignon Blanc ranges from being aggressively grassy to

“sweetly” tropical, yet remains consistently dry. Wine experts often use the phrase “cat’s pee on a gooseberry bush” as a favourable description of Sauvignon Blanc - how you figure this one out we leave entirely up to you!

- ~ Leopard’s LeapR 85 Stellenbosch
.....Carafe 250ml.....R 29
- ~ Porcupine RidgeR 99 Franschhoek
- ~ BramptonR 99 Simonsberg/Paarl
- ~ AsaraR 120 Stellenbosch
- ~ Warwick Professor BlackR 169 Simonsberg
- ~ Oak ValleyR 192 Elgin
- ~ IonaR 217 Walker Bay

CH RDONN Y

A truly noble cultivar, Chardonnay comes in many different shapes & sizes. Crisp, flinty fleshy, buttery! Citrus fruit, tropical fruit, stone fruit – what more could you ask for?

- ~ Brampton unoaked.....R 99 Simonsberg/Paarl
.....Carafe 250ml.....R 33
- ~ Asara.....R 120 Stellenbosch
- ~ Constantia Uitsig.....R 135 Constantia
- ~ Dombeya..... R 155 Stellenbosch
- ~ R62 Joubert Tradauw.....R 210 Tradouw valley/ Barrydale

CHENIN BL NC

Considered by many to be the most versatile of all the wine grape varieties. Chenin produces crisp & dry table wines as well as light sparkling wine, dessert wines & brandy. Here you've got a selection of fantastic food wines, both wooded & unwooded with smatterings of tropical fruit balanced by the characteristic peaches & cream fruit salad of the Chenin Blanc grape.

~ Ken Forrester Petit Chenin Blanc uw.....R 97 Stellenbosch

~ Zevenwacht Barrel Fermented.....R 110 Stellenbosch

WHITE BLENDS & HOUSE WINE

Are exactly that - blends - of 2 or more grape varieties producing wines both easy drinking & farm specific. There are the cheap & cheerful & then a few of interest, all of which carry the quality & trademark of the farm from which they come as well as of the people who made them - be adventurous - you'll be rewarded abundantly!

(750ml)

~ House wine - Asara IvoryR 80 Stellenbosch

.....Carafe 250ml... R 27

~ Jordan chameleonR 109 Stellenbosch

(Sauvignon Blanc/Chardonnay)

~ BuitenverwachtingR 108 Constantia

(Buiten Blanc)

~ Zevenwacht the Tin Mine WhiteR 125 Stellenbosch

(Sauvignon Blanc/Viognier/Chardonnay)

~ Casal GarciaR 139 Portugal

(Vinho Verde)

~ Tokara WhiteR 210 Stellenbosch

(Sauvignon Blanc/Semillon)

SEMI SWEET

~ Delheim SpatzenbreckR 87 Stellenbosch
.....carafe 250ml R 29

The Pinks

Made from the juice of red grapes with a hint of colour extracted from the skins.

Light, easy drinking, sexy-in-the-glass wines, full of flavour & pizzazz, with an element of fun designed for all occasions.

~ Delheim Pinotage RoséR 95 Simonsberg

~ Matteus RoséR 135 Portugal

Cabernet Sauvignon

“The King of The Red Wine Grapes.” Strong, full flavoured & aromatic, with nuances of cedar, violets, leather & cigar box, A serious grape for a serious meal.

~ Porcupine Ridge.....R 122 Franschoek

~ Warwick First Lady.....R 149 Simonsberg

~ WaterfordR 230 Stellenbosch

~ Neil EllisR 260 Groeneland/Elgin

~ VergelegenR 315 Stellenbosch

Pinotage

Uniquely South African, currently our signature varietal & the “trump card of the South African wine industry.” A hybrid cross between Hermitage (Cinsaut) & Pinot Noir.

Pinotage has a good depth of flavour & is a unique, individual, fruity, refreshing wine.

Serving suggestion - try me chilled on a hot summers day!

~ Beyerskloof.....R 122 Stellenbosch

~ Diemersfontein.....R 185 Wellington

~ Flagstone Writers Block.....R 325 Stellenbosch

PINOT NOIR

Maybe the toughest grape to grow, but the effort is well worth the investment. A fickle grape demanding optimum growing conditions - warm days consistently supported by cool evenings, lighter coloured with flavours reminiscent of sweet red berries, plums, tomatoes, cherries & at times a notable earthy or wood-like flavour. "When she was good she was VERY VERY GOOD but when she was bad she was horrid."

(750ml)

~ Catherine MarshalR 195 Elgin

~ Hamilton Russell.....R 490 Hermanus

MERLOT

Popular for its soft, fruity, aromatic & flavourful character, Black cherry, currant, cedar & green olive - along with mint, tobacco & tea-leaf.

(750ml)

~ SavanhaR 90 Stellenbosch

.....Carafe 250ml.....R 30

~ VillieraR 159 Stellenbosch

~ Dombeya.....R 195 Stellenbosch

~ Thelema Estate.....R 239 Constantia

SHIRAZ/SYRAH

Full-bodied and richly textured. Fruit-driven with hints of smoke, deliciously rich & complex.

Full of pepper & spice & all things nice.

(750ml)

~ BramptonR 128 Simonsberg/Paarl

~ AsaraR 150 Stellenbosch

~ Kevin Arnold.....R 239 Constantia

~ Cedarberg.....R 260 Stellenbosch

Red Blends & House Wine

2 or more grape varieties blended together to produce wines that are both farm specific & award winning, all of which carry the quality & trademark of the farm from which they come as well as of the people who made them. There are some real treats - be adventurous - you'll be rewarded abundantly!

(750ml)

~ House wine Asara EbonyR 90 Stellenbosch

..... Carafe 250ml....R 30

~ Jordan ChameleonR 125 Stellenbosch

(Cabernet Sauvignon/Merlot)

~ VergelegenR 175 Stellenbosch

(Cabernet Sauvignon/Merlot)

~ Laibach "Lady Bird"R 219 Stellenbosch

(Merlot/Cab Franc/Cab Sauvignon/Malbec & Petit Verdot)

~ Oak Valley.....R 250 Elgin

(Merlot/Cabernet sauvignon)

~ Strawberry Fields.....R 260 Stellenbosch

(Shiraz/Cabernet sauvignon)

~ Mont du Toit.....R 289 Wellington

(Cabernet/Merlot/Shiraz)

MY CELLAR SELECTION

(750ml)

~ R62 Joubert TradouwR 220 Tradouw valley/

Barrydale

~ Bellevue Morkel MalbecR 220 Stellenbosch

~ Chocolate BlockR 420 Stellenbosch

~ De Toren Fusion V.....R 590 Stellenbosch

~ Morgenster.....R 680 Stellenbosch

~ Waterford "The Jem"R 1050 Stellenbosch

~ Ernie Els.....R 1150 Stellenbosch

(Always subject to availability, for Vintages or more information on Blends
please enquire with your Host)