

THE VILLAGE MENU

STARTERS & LIGHT MEALS

SOUP OF THE DAY \$6
Today's Freshly Prepared Soup, served with Bread and Butter

BEEF SAMOSA \$6
Lightly Spiced Minced Beef, in Crisp Pastry with Salad Garnish and Tzatziki

VEGETABLE SPRING ROLLS (V) \$5
Presented with a Light Salad and Soy Dip

CROCODILE KEBABS \$6
Grilled Strips of skewered Crocodile Tail, with Salad Garnish and Lemon Mayonnaise

ZESTY CHICKEN POPCORN \$7
Battered Crispy fried Chicken Breast Cubes with Sesame Seeds, served with a Light Salad and Garlic Mayonnaise

AUBERGINE, TOMATO & HALOUMI STACK (V) \$7
Grilled and Layered, topped with Courgette Spaghetti and Grilled Haloumi

PRAWN COCKTAIL \$11
Prawns served on Chiffonade of Lettuce, topped with Marie-Rose Sauce

SANDWICHES

BLT PANINI \$11
Pan-Toasted with Grilled Bacon, Lettuce, Tomato and Mayonnaise, served with French Fries and Salad

CLUB PANINI \$12
Chicken, Bacon, Boiled Egg, Lettuce and Tomato, served with French Fries and Salad

ROAST PEPPER & MOZZARELLA (V) \$11
Roasted Pepper, Mozzarella, Rocket, Tomato and Pesto served with French Fries and Salad

CHEESE & TOMATO PANINI (V) \$11
served with French Fries and Salad

BEEF OPEN SANDWICH \$17
Fillet of Beef, flash fried, topped with Caramelized Onions, Horseradish Sauce and Crisp Rocket

CHICKEN OPEN SANDWICH \$11
Strips of Chicken, Sauteed with Lemon & Coriander, topped with Pico de Gallo & Avocado when in season

TOMATO & FETA OPEN SANDWICH (V) \$11
Roast Tomatoes, Feta and Basil, drizzled with Balsamic Glaze

WHOLESOME WRAPS \$17
Spicy chicken Strips, Beef Strips or Vegetarian Wraps encased in a thin Pancake

BURGERS

THE VILLAGE BURGER \$16
200g Beef Patty, Lettuce, Tomato, Caramelised Onions, presented with Salad, French Fries and Onion Rings

BEAN BURGER (V) \$15
Cannellini Beans, Chickpeas & Butter Beans Patty, Salad, Potato Wedges & Onion Rings (Vegan)

CHICKEN BURGER \$15
Flame Grilled Chicken Breast served with Lettuce, Tomato, Mustard Mayonnaise, presented with Salad, French Fries and Onion Rings

VEG & VEGAN

CAULIFLOWER COUSCOUS (V) \$14
With Caramelized Onions, Spinach, Sundried Tomatoes, Black Beans, served with a Crispy Poppadum

THREE CURRIES (V) \$16
Sweet potato, Lentil and Spinach Dal, Chickpea Curry, Spiced Baked Aubergine with Tomatoes, served with Sambals and Coconut Rice

SUMMER TAGLIATELLE (V) \$13
Pasta cooked Al Dente, served with Tomatoes, Peppers, Basil, and Olives

SALADS

CHICKPEA AND ROASTED BUTTERNUT (V) \$13
Spinach, Toasted Seeds, Feta and Yoghurt Dressing (GLUTEN FREE)

SPICED CHICKEN \$13
Strips of Chicken Breast, Pan Fried with Coriander & Lemon Juice, presented with Mixed Leaves, Tomato, Carrot, Red Onion & Cucumber

VILLAGE SUPERFOOD (V) \$15
Quinoa, Roast Seasonal Vegetables and a Carrot Dressing (GLUTEN FREE)

ROAST TOMATO AND ROCKET \$9
Topped with Garlic and Herb Croutons, Toasted Seeds, Black Beans and Feta

SIDES

OVEN BAKED POTATO WEDGES	\$4
SUMMER SALAD	\$4
BUTTERED VEGETABLES	\$3
BACON	\$3
MOZZARELLA	\$3
ONION RINGS	\$2
CHEDDAR CHEESE	\$3
CHICKEN STRIPS	\$4

MAINS

TAGLIATELLE CARBONARA	\$16
Pasta cooked Al Dente, flavoured with Bacon, Onions, Garlic, Cream and Parmesan Cheese	
COUNTRY STYLE HALF CHICKEN	\$20
Succulent Half Chicken (Lemon & Herb or Peri-Peri) served with Chips and a Side Salad	
COUNTRY STYLE QUARTER CHICKEN	\$14
Succulent Quarter Chicken (Lemon & Herb or Peri-Peri) served with Chips and a Side Salad	
BARBEQUE PORK RIBS	\$26
500g served with oven baked Potato Wedges and Salad	
CHICKEN SCHNITZEL	\$17
Golden Crispy Fried Chicken Breast served with Cheese Sauce, Chips and a Side Salad	
STEAK, EGG & CHIPS	\$20
200g Fillet Steak marinated with Onion, Garlic and Herbs, served with French Fries and a Fried Egg	
T BONE STEAK	\$24
400g Grilled T-bone Steak served with Oven Baked Potato Wedges, Salad, Onion Rings & Pepper Sauce	
BRAISED OXTAIL	\$26
Oxtail gently braised in a rich sauce with Vegetables, Tomatoes, Herbs and Butterbeans served with Mashed Potato	

BALSAMIC BEEF FILET MIGNON	\$22
200g Fillet Steak, grilled to your requirements, served with Mashed Potatoes, Market Vegetables and Balsamic Glaze	

PAN FRIED ZAMBEZI BREAM FILLETS	\$20
Pan Fried with Lemon Butter served with Market Vegetables and Potatoes	

CHICKEN ROULADE	\$20
Sesame crusted Chicken Breast filled with Mozzarella, Sun Dried Tomatoes and Spinach, served with Dauphinois Potatoes, Seasonal Vegetables, Basil and Coriander sauce	

PLATTERS

INDLOVUKAZI PLATTER	\$32
The Queens Platter (2 Portions) Boerewors, Pork Ribs, Country Style Chicken, Meatballs served with Oven Baked Potato Wedges and Garden Salad	

DESSERTS

AFFOGATO	\$7
Amarula Ice Cream, Espresso and chocolate Sauce	
CRÈME BRULÉ	\$7
A Rich Egg Custard flavoured with Vanilla and topped with Caramel	
CHOCOLATE MOUSSE	\$7
With Whipped Cream and Biscuit Sand	
FRESH FRUIT SALAD	\$5
Assorted Fresh Fruits	
ICE CREAM	\$4
Enquire with your waiter for flavours	
CREPE SUZETTE	\$8
Pancakes served in a rich sauce made from Butter, Sugar, Orange and Lemon Juice, finished with Brandy	

HOT BEVERAGES

FILTER COFFEE	\$3
TEA	\$2
GRANDE CAPPUCCINO	\$5
HOT CHOCOLATE	\$3
CAFFÈ LATTE	\$3
ESPRESSO	\$3

SOFT DRINKS

MINERAL WATER	\$2
COCA COLA	\$2
COKE ZERO	\$2
SPRITE	\$2
FANTA	\$2
STONEY	\$2
TONIC WATER	\$2
LEMONADE	\$2
SODA WATER	\$2

ICED BEVERAGES

ICED TEA	\$3
ICED COFFEE	\$3
MILKSHAKES (Enquire with your waiter for flavours)	
Regular	\$5
Thick	\$6
Double Thick	\$8

JUICES & SMOOTHIES

*Freshly Made to Order

STRAIGHT UP	\$6
Juice Of One Fruit	
ENERGISER	\$6
Apple, Carrot, Orange, & Ginger	
SUPER BERRY	\$6
Berries, Banana & Apple	

BEVERAGES