



## **A La Carte Menu**

### **STARTERS**

Soup of the Day

**R 55**

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

**R 65**

Cajun Chicken Salad

**R 75**

Grilled Prawn Skewer with Asian Slaw, Wasabi Mayonnaise and Avocado

**R 85**

Peri Peri Chicken Livers Salad with Caramelized Onion and Toasted Bread

**R 75**

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

**R 60**

### **MAIN COURSE**

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

**R 235**

Eye Fillet Steak with Fondant Potato, Seasonal Vegetable and Green Peppercorn Sauce

**R 210**

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

**R 195**

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

**R 175**

Kingklip with Spicy Basmati Rice and Sautéed Vegetables

**R 185**

Penne Pasta with Arrabiatta Sauce

**R 120**

Vegetable Lasagne

**R 120**

### **DESSERTS**

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

**R 65**

Layered Puff Pastry and Custard with Seasonal Berries and Berry Coulis

**R 60**

Malva Pudding with Homemade Custard

**R 70**

Sticky Date Pudding accompanied with Whipped Cream and Butterscotch Sauce

**R 65**

Vanilla and Chocolate Terrine with Caramel Sauce and Kiwi Fruit

**R 65**

10 2ND AVENUE HOUGHTON ESTATE Cheese Platter

**R 85**

**Menus are subject to change without prior notice.**