



Buitenverwachting

Restaurant

Cocktail Menu

<i>Crostini with:</i>	<i>Price per item</i>	<i>Amount req.</i>
<i>Sauce Vinaigrette marinated Asparagus Salad & Portabellini (V)</i>	R 18	
<i>Buffalo Mozzarella, Tomato Pesto & Balsamico (V)</i>	R 18	
<i>Goats Feta Vegetable Tian, Micro Rucola & Olive Vinaigrette (V)</i>	R 18	
<i>Sweet & Sour marinated Bell Peppers with Parma Ham</i>	R 22	
<i>Smoked Norwegian Salmon, its own Mousse, Apple & Wasabi</i>	R 24	
<i>Medium-rare Roast Beef with French Salad</i>	R 19	
<i>Deep Fried</i>		
<i>Vegetable Springroll with Spring Onion-Chilli Dip (V)</i>	R 18	
<i>Prawn Tempura with Asian Style Salad</i>	R 22	
<i>Tandoori Kingklip & Basmati Samosa with Felicity Salad</i>	R 22	
<i>Fish & Chips, Sauce Tartare</i>	R 24	
<i>Chicken Drumstick with Asian Style "Potato Salad"</i>	R 20	
<i>Lamb Samosa with minted Buffalo Yoghurt</i>	R 20	
<i>Others</i>		
<i>Fresh Oyster with Bloody Mary Vinaigrette</i>	R 17	
<i>Tuna or Norwegian Salmon Sushi</i>	R 22	
<i>Pan-fried Prawn with its own Foam</i>	R 22	
<i>Mini Beef Burger with Red Pepper Salsa, Spring Onion Crème Fraîche, Iceberg & Tomato</i>	R 19	
<i>Sweets</i>		
<i>Fruit Tartlette with Vanilla-Crème Anglaise</i>	R 14	
<i>Rhubarb-Raspberry Crumble with Dark Chocolate Truffle</i>	R 16	
<i>Milk Chocolate Mousse garnished with fresh Berries</i>	R 15	
<i>Amarula Cake</i>	R 16	
<i>Sacher Schnitte with fresh Cream</i>	R 16	
<i>Vanilla Panna Cotta with fresh Strawberries & its own Ragout</i>	R 16	

"V": dishes are suitable for Vegetarians