



PLATINUM

A L O E

STARTERS

- BIRD EYE CHILLI CHICKEN LIVERS R75
Pan fried in butter with sliced onions, bird eye chilli paste, sherry (A), and cream with freshly toasted baguette
- PAP AND WORS R75
Farm style beef boerewors pinwheel, putu pap and chakalaka
- PLATINUM ALOE WINGS R75
Four wings flame grilled or deep fried, tossed in our signature prego style peri peri or BBQ sauce
- TRINCHADO **NEW** R120
Beef or chicken strips pan fried with onions in a creamy peri peri sauce served with a toasted baguette
- SALT AND PEPPER CALAMARI R85
Deep fried calamari tubes seasoned with crushed black pepper and coarse salt served with onion and lentil basmati rice and lemon or garlic butter
- CHEESY CHICKEN TENDERS **NEW** R75
Chicken fillet strips filled with cheese, crumbed and deep fried, served with a sweet chilli sauce
- GARLIC AND MOZZARELLA SNAILS **NEW** R110
Snails in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette
- GARLIC AND MOZZARELLA PRAWNS **NEW** R110
Prawns in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette
- GRILLED HALLOUMI (V) **NEW** R85
Halloumi spears grilled with a squeeze of fresh lemon. Served with a chakalaka cream cheese dip
- GRILLED PRAWNS R125
3 Queens pan-fried with lemon and garlic served in tomato chutney with a toasted baguette
- CRUMBED MUSHROOMS (V) **NEW** R110
Deep fried crumbed button mushrooms served with a sweet chilli mayo
- GARLIC AND CHEESE BAGUETTE R110
Baguette with creamy garlic butter and melted cheddar cheese

SOUPS

SOUP OF THE DAY R75

Enquire from your waiter on the chef's choice for today

SALADS

GREEK SALAD (V) R85

Tomatoes, cucumber, onion, green pepper, kalamata olives, chunks of creamy Danish feta and Greek salad dressing

CHICKEN CAESAR SALAD R95

Cos lettuce, croutons, strips of chicken breast, boiled egg, shaved parmesan and Caesar dressing (contains anchovy).

ROASTED BUTTERNUT AND BEETROOT SALAD (V) **NEW** R80

Honey and cinnamon roasted butternut, marinated beetroot chunks, goats' cheese, crunchy toasted onions, on a bed of crisp lettuce dressed with a honey mustard dressing

SEARED SIRLOIN WITH BLUE CHEESE AND FIG SALAD **NEW** R155

200g sirloin of beef, seared to the required temperature, blue cheese, tomatoes, onions, preserved figs, crunchy toasted onions on a bed of crisp lettuce with balsamic salad dressing

PASTAS

BEEF LASAGNE R125

Layers of braised ground beef in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with side seasonal salad

VEGETABLE LASAGNE (V) R115

Layers of roasted vegetables in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with a side seasonal salad

PASTA ARABIATA (V) R115

Penne pasta tossed in a tomato and herb based sauce with some fresh chilli, garlic and shaved parmesan cheese

Add: Chicken R30 | Bacon R30 | Mushrooms R30

SPINACH AND FETA TORTELLINI (V)

pasta parcels, stuffed with spinach & feta cheese, cooked in a tomato, herb & cream sauce R125

FROM THE GRILL

Only the finest of cuts selected for your enjoyment. All our beef steaks are dry aged on the bone for up to 10 days and then wet aged up to 28 days. Steaks are flame grilled and basted with our secret spiced butter and seasoned with black pepper and coarse salt. All grills served with choice of one side.

NEW YORK STRIPLOIN	200g R140	300g R185
THICK CUT RUMP	200g R140	300g R185
FILLET	200g R165	300g R215
T-BONE		500g R275

RIBS

Only the best in BRM marinated ribs grilled and basted with our signature smoky BBQ basting

PORK	400g R165	800g R275
BEEF	400g R195	800g R345

LAMB CHOPS R250

Four 100g lamb cutlets with rosemary, olive oil and garlic rub

PORK CHOPS R165

Two 200g succulent pork rib chops with smoky BBQ basting

PLATINUM ALOE BEEF OR CHICKEN BURGER R135

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron burger dressing, crispy fried onion rings and shoestring fries.

**Also available as Vegetable Burger with mushroom and lentil patty*

Customise your burger by adding a steak sauce or one the following toppings: **R25**

CHEDDAR CHEESE	BLUE CHEESE	JALAPENOS	FRIED EGG
MOZZARELLA	BACON	GRILLED MUSHROOMS	CARAMELISED ONIONS

SIDES R50

Shoestring potato fries
Crushed roasted baby potatoes
Putu Pap with tomato sheba
Parmesan and butter mashed potatoes
Crispy fried onion rings
Seasonal vegetables steamed and sautéed
Honey cinnamon roasted butternut
Creamed or regular steamed spinach
Onion and lentil basmati rice
Seasonal side salad

SAUCES R50

Madagascan Pepper
Creamed Mushroom
Chimichurri
Chakalaka
Creamy Garlic
Cheddar and Dijon
Blue Cheese
Tomato Sheba
Prego Peri Peri
Hollandaise

PLATINUM ALOE FAVOURITES

FILLET AND PRAWN R325
300g Fillet steak and 3 queen prawns served with crushed roasted baby potatoes and crispy fried onion rings

RUMP MAFIOSA R225
300g Rump steak grilled to your liking topped with bird eye chilli chicken livers, served with a choice of one side

BLUE CHEESE SIRLOIN **NEW** R220
300g Sirloin steak grilled to your liking topped with bacon, blue cheese sauce, preserved fig and blue cheese shavings, served with a choice of one side

SLOW ROASTED LAMB SHANK R275
In red wine, rosemary and garlic with vegetables and creamed mashed potato

MUMBAI CHICKEN AND PRAWN CURRY R210
Chicken thighs and prawn tails in a coconut curry served with sambals, roti and basmati rice.

DURBAN LAMB CURRY R225
Deboned lamb slow cooked in a traditional curry sauce served with sambals, roti and basmati rice

BRAISED OXTAIL R250
Rich tomato and sherry sauce with carrots, butter beans and parmesan mashed potatoes

POULTRY

HALF GRILLED CHICKEN R135
Marinated and flame grilled basted with either BBQ or Prego Peri-Peri and served with a choice of one side

CHICKEN SCHNITZEL **NEW** R130
Crumbed chicken breast fried golden brown, topped with either creamed mushroom or cheddar and Dijon sauce, served with a choice of one side

CHICKEN BREAST FILLET R130
Stuffed with bacon and mushroom topped with a cheddar and Dijon mustard sauce served with parmesan mashed potatoes and crispy fried onion rings

FROM THE OCEAN

GOOD 'OL FISH & CHIPS R165

Pan-fried or battered and deep-fried fillet of hake served with lemon or garlic butter and shoestring fries

QUEEN PRAWNS

Lightly seasoned and grilled served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter.

6 R225 12 R345 18 R425 24 R525

CALAMARI R185

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt, served with onion and lentil basmati rice or shoestring fries and choice of lemon or garlic butter

GRILLED KINGKLIP R235

Kingklip fillet pan fried in lemon butter on creamed mashed potato, with spinach and honey cinnamon roasted butternut

SEAFOOD PLATTER R485

Salt and pepper calamari, fillet of hake and 6 queen prawns served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter

COMBO MEALS

PLATINUM ALOE MIXED GRILL R210

200g Sirloin, lamb chop and boerewors pinwheel grilled to perfection served with a choice of one side

CHICKEN AND RIBS **NEW**

Half grilled chicken with 400g BRM pork ribs served with the choice of one side

PORK R275 BEEF R325

RIBS AND WINGS **NEW**

400g BRM Pork Ribs with 4 Baron chicken wings in either BBQ or Prego Peri Peri served with the choice of one side

PORK R235 BEEF R285

SURF AND TURF **NEW** R215

200g Rump steak with salt and pepper calamari and garlic or lemon butter, served with a choice of onion and lentil basmati rice or shoestring fries

STEAK AND RIBS **NEW**

200g Sirloin steak perfectly grilled with 400g BRM Pork Ribs served with a choice of one side

PORK R285 BEEF R320

RIBS AND PRAWNS **NEW**

400g BRM Pork Ribs with 3 Queen prawns pan-fried with lemon and garlic butter served with a choice of one side

PORK R295 BEEF R345

DESSERTS

CHOCOLATE VOLCANO R90

A rich chocolate dessert with a molten centre baked to perfection served with a scoop vanilla bean ice cream

SALTED CARAMEL APPLE CRUMBLE TART R100

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard topped with a Streusel crumble pastry and drizzled with a salted caramel sauce. Served warm with a scoop of vanilla bean ice cream or fresh whipped cream

PLATINUM ALOE BROWNIE R85

Boston style chocolate brownie perfectly baked into a fudgy, gooey mouthfeel topped with chocolate ganache. Served warm with a scoop of vanilla bean ice cream

MALVA PUDDING R85

Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served warm with a crème anglaise or a scoop of vanilla bean ice cream

STRAWBERRY CHEESECAKE **NEW** R90

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis

AMARULA CRÈME BRÛLÉE **NEW** R120

Silky smooth Amarula custard uncased underneath crispy caramelised sugar. Pure indulgence

CHEESE BOARD FOR TWO R175

Selection of cheeses with fig, watermelon & ginger preserve, roasted nuts, savoury crackers, Melba toast and seasonal fruit.



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