



PLATINUM

A L O E



STARTERS

MAPUTO CHICKEN LIVERS PERI-PERI	R60
In our secret sauce with grilled garlic bread fingers.	
PANKO CRUMBED CALAMARI RINGS	R70
With chunky jalapeño, cilantro and lemon aioli dipping.	
GRILLED PERI PERI CHICKEN WINGS	R55
Flame grilled then tossed in our hot spicy Prego sauce.	
GARLIC CHEESE ROLL	R35
Smothered with two cheeses and chunky garlic herb butter, then baked in the oven.	

SOUPS

SOUP OF THE DAY	R50
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SALADS

TRADITIONAL GREEK VILLAGE	R65
Kalamata black olives, feta cheese, tomato, onion, cucumber, peppers, olive oil and balsamic vinaigrette.	



OCEAN FAVOURITES

MOROCCAN CRUSTED BAKED KINGKLIP FILLET R165
Served with sultana and almond yellow rice pilaf, with tomato coriander cream

LEMON GARLIC GRILLED OR CAJUN SPICED CALAMARI RINGS R110
Served with fries or on a bed of tomato rice pilaf, chunky tartar sauce and a lemon wedge

STRAIGHT OFF THE CHAR FLAME GRILL

FILLET 300g R170

T-BONE 500g R200

LAMB RIB CHOPS 380g R195

LADIES HONEY BARBECUED PORK RIBS 400g R180

HALF BIRD CHICKEN PERI-PERI OR LEMON & HERBS R115

All our beef is 21 days matured, grass feed, A-Grade

Our steaks please choice between one of the following
Brushed with our house basting
Rubbed in cracked black pepper
Rubbed in garlic, rock salt, olive oil and fresh herb



YUMMY SIDES

SAUCES	R30
Three cheese, creamy mushroom, creamy peppercorn, creamy garlic, monkey gland, BBQ sauce, peri-peri, tomato & onion gravy	
STARCHES	R30
Baked potato with sour cream, creamy buttery mashed potato, baked sweet potato, fries, pap with a dollop of gravy, tomato rice, sultana and almond yellow rice, or plain rice.	
VEGGIES AND OTHERS	R30
Creamed spinach, honey cinnamon baked butternut cubes, garlic button mushrooms, corn on the cob.	

MUST TRY SPECIALTIES

DURBAN STYLE LAMB CURRY	R120
Four assorted condiments, crisp poppadums.	
BRAISED LAMB SHANK IN RED WINE ROSEMARY AND GARLIC	R170
Slow cooked for 6 hours.	
SLOW COOKED BEEF OXTAIL	R145
Finished with baby onions and butterbeans.	

Please pick one of our starches that best fit your tastes



VEGETARIAN//BURGERS

VEGETARIAN

SPINACH FETA AND MUSHROOM LASAGNA R100
Layered between pasta sheets, thick cheese sauce then sprinkled with Parmesan and Mozzarella

PASTA

FETTUCCINI ALFREDO R120
Cajun cubed chicken breast, sautéed with onions, garlic, mushrooms, parsley and cream.

ALL ABOUT OUR BURGERS

In a seeded toasted brioche bun with lettuce, tomato, onion, gherkin, tangy chipotle and ranch dressing.

STANDARD GROUND BEEF PATTY 180g R85
With cheddar slice or garlic mushroom or bacon or fried egg.

WITH ALL FOUR R100

WITH CHEESE R95

WITH GARLIC MUSHROOM R95

WITH BACON R95

WITH FRIED EGG R95

STANDARD BUTTERFLY CHICKEN BREAST 180g R85
With pineapple or egg or bacon or cheese.

WITH ALL FOUR R95

WITH PINEAPPLE R100

WITH EGG R95

WITH BACON R95

WITH CHEESE R95

ENDING THE JOURNEY
Choose from crispy fried potato wedges with Cajun dust spice, fries with our house BBQ spice, beer battered fried onion rings.



MOMENT OF MAGIC

STRAWBERRY CHEESECAKE R50

Individual dessert, served on layer of strawberry sauce garnished with fresh strawberry.

BLACK FOREST GATEAU R60

Individual dessert, served on bed of chocolate sauce garnished with black cherries.

HOT MUD PUDDING R50

Covered with chocolate sauce and served on layer of hot vanilla custard, dusted with icing sugar.

FRESH FRUIT SALAD WITH ICE CREAM R55

PLAIN VANILLA ICE CREAM - 3 SCOOPS WITH CHOCOLATE SAUCE R35



KIDDIES

FRIES

R35

SPECIALITY COFFEES

AMERICANO FROZEN COFFEE MILKSHAKE

R35

CAPPUCCINO WITH WHIPPED CREAM

R35

CAPPUCCINO WITH FROTH

R25

BRANDY MOCHA ALMOND

R40

KAHLÚA DON PEDRO

R40

WHISKY DON PEDRO

R50

KAHLÚA COFFEE

R40

ESPRESSO SINGLE

R25

ESPRESSO DOUBLE

R30

IRISH COFFEE

R40