



APPETIZERS

CHICKEN WINGS Crispy BBQ chicken wings.	58
MUSSELS Whole shell local mussels served in a creamy garlic sauce or cooked in garlic, white wine and spring onions.	95
CALAMARI RINGS FRIED Deep fried and served with tartar sauce	72
ESCARGOT Snails In Garlic Butter or Roquefort sauce	95
CHICKEN LIVERS Pan fried with caramelized onion, sherry, a touch of peri–peri and a dash of cream topped with fried onion rings.	68
KATAIFI PRAWNS 2 Queen Prawns stuffed into camembert cheese, wrapped in finely shredded phyllo pastry and deep fried, topped with preserved fig.	120
CREAMY GARLIC PRAWNS Cocktail Prawns baked in creamy garlic and spring onion sauce topped with feta and parmesan.	140
SPRINGBOK CARPACCIO Served with parmesan shavings, wild rocket and preserved fig.	98
CROCODILE CARPACCIO Served on sliced tomatoes with a dash of cranberry.	98
CARPACCIO PLATTER 3 different carpaccios (warthog, springbok, crocodile).	198
SMOKED SALMON ROSTI GALETTE Layered Norwegian salmon, rosti potatoes and cream cheese.	115
PRAWN COCKTAIL Cocktail prawns drenched in a seafood mayonnaise with chopped lettuce and tomato.	95
BRUSCHETTA Sliced French bread toasted, brushed with olive oil and herbs, topped with tomato, onion and avocado.	58
TURKISH CIGARS Spinach, Feta and Black pepper rolled into cigar shaped phyllo.	75
SOUP OF THE DAY	55



POULTRY

All dishes are served with a choice of: Either chips or Potato Wedges or salad or vegetables or rice .

GRECIAN CHICKEN	165
Flame-grilled chicken breasts and topped with spinach and feta cheese	
	150
CHICKEN LITE	
Grilled chicken Breasts served with salad or vegetables.	
CHILLI CHICKEN	165
Grilled chicken Breasts topped with hot chilli sauce.	
BABY CHICKEN	220
600g spatchcock flame-grilled chicken with either lemon and herb or peri -peri.	

LAMB

LAMB ANATOLIA	250
Karoo Lamb Loin Chops flame grilled and served with onion rings and Tsatsiki.	
LAMB SHANK	260
Slow roasted with rosemary, garlic, origanum, red wine and onions.	
PHYLLO LAMB	220
Roast leg of lamb, sliced and served in a phyllo basket with your choice of mint sauce or tsasiki.	

VENISON

KUDU LOIN	275
Flame-grilled loin of Kudu prepared Rare or Medium Rare. Topped with grilled mushroom.	
SPRINGBOK STEAK	275
Flame-grilled and served Rare or Medium Rare.	
VENISON DUO	275
2 x half portions of seasonal venison served with Rosemary roast potatoes and vegetables.	



SEAFOOD

Seasonal and subject to availability.

Served with a choice of either chips, or baked potato, or vegetables or rice or salad.

CATCH OF THE DAY 600 to 750g 245

Whole fresh fish grilled with olive oil and herbs.

Smaller or Larger sometimes available, please check with server for availability and price.

KINGKLIP 295

A species of cusk eel occurring along the Southern African coast from Walvis Bay in Namibia to Nelson Mandela Bay in South Africa. Filleted and Boneless Delicately grilled with lemon butter.

KINGKLIP MANHATTAN 320

Topped with creamy mushroom and chardonnay sauce.

KINGKLIP MEXICAINE 320

Topped with bell peppers and a sweet chilli sauce.

SOLE

Small 195 Medium 240 Large 285 Extra Large SQ

East Coast sole grilled with lemon butter or crumbed and deep fried served with tartare sauce.

SOLE DE KELDER

East coast sole grilled and topped with a creamy seafood sauce with mussels, Calamari and prawns.

Small 265 Medium 310 Large 355 Extra Large SQ

CALAMARI RINGS FRIED / GRILLED 190

Deep fried with tartare sauce or grilled and tossed in lemon, garlic

And a dash of peri peri

PRAWN PLATTER 295

10 Medium Prawns butterflied and pan grilled with lemon, or garlic butter or chilli.

PRAWNS DE KELDER 420

5 Mouthwatering Large Black tiger prawns flame grilled, then tossed in the pan with our special flavors of garlic, lemon and a dash of peri peri served with linguini or rice.

SEAFOOD TREASURE 795

Delightful platter for 1, with prawns, mussels, calamari, smoked salmon, filleted fish and 1/2 Crayfish Thermidor.

SEAFOOD EXTRAVAGANZA 1998

Extravagant Platter for 2, with Prawns, Mussels, Calamari, smoked Salmon, whole Linefish, 2 whole Crayfish Thermidor and Oysters when available.



STEAKS

All dishes are served with a choice of: Either chips or Potato Wedges or salad or vegetables or rice .

	200g	300g
GRECIAN FILLET Grilled beef fillet smothered in a spinach and feta sauce	225	250
FILLET DIANE Grilled beef fillet topped with mushroom and wholegrain mustard sauce	225	250
GARLIC FILLET Beef fillet topped with fresh garlic butter or creamy garlic sauce.	225	250
FILLET BASTILLE Beef fillet in a creamy green peppercorn sauce with a dash of brandy	225	250
FILLET CHAMPIGNON Beef fillet with garlic, mustard and sliced black mushroom	225	250
FILLET Flame-grilled and basted with olive oil	215	240
TURK FILLETO Pan-fried fillet strips with onion, garlic and mushrooms in a yoghurt sauce		175
RUMP Flame-grilled and basted with olive oil		260
RUMP CAFÉ DE PARIS 420g Flame- grilled rump steak topped with our special brandy and herb butter and flamed in brandy at your table.		285
RUMP n TUMBLE 420g Flame-grilled rump steak topped with grilled calamari rings		295
T-BONE 500g T-bone flame-grilled		255
BORDELAISE- T-BONE Topped with a marrow bone and meaty red wine and rosemary sauce		275
CHATEAUBRIAND(FOR 2 W/A) 650g whole fillet of beef, prepared tableside with asparagus and mushrooms and flambéed with brandy and prepared - medium-rare or rare		595



SALADS

SANDI'S SEAFOOD SALAD	198
Calamari, prawns and mussels pan-grilled in a spicy sauce and tossed into a salad and topped with feta cheese.	
SPICY CHICKEN SALAD	110
Spicy chicken strips on a bed of salad and fried peppers with sliced mushrooms, and topped with honey and mustard dressing.	
GREEK SALAD	78
Traditional Greek salad with feta cheese and olives, rocket and lettuce	
PEASANT SALAD – Greek Salad no lettuce	78

PASTA

CREAMY CHICKEN PASTA or CAJUN CHICKEN PASTA	155
Butter fried chicken strips in a creamy white sauce served on tagliatelle. With mushrooms Or Hot and spicy chicken with tomato, onion and garlic with Cajun spices served on tagliatelle.	
PENNE NAPOLI	120
Penne pasta with Napoli sauce	
SEAFOOD PASTA	240
Prawns, mussels, calamari and fresh line fish poached in a tomato and herb sauce Served on linguini.	
BOLOGNESE	155
Home-made beef mince in a hearty red sauce served with linguini.	

VEGAN

DE KELDER RISO	125
Stirfried peppers,garlic, onions and mushrooms with turmeric and chilli and rice.	
VEGAN PLATTER	160
Fried onions, sautéed mushrooms, baked potato, fried cauliflower and vegetables.	
VEGETABLE JALFREZI	155
A meat-free curry, low in saturated fat and packed with goodness from butternut squash, cauliflower, peppers, artichokes and chickpeas.	

SAUCES

Bastille	35
Manhattan	35
Dianne	35
Grecian	35
Creamy Garlic	35
Creamy de kelder	70
Bordelaise	35
Lemon Butter	35

SIDES

Onion Rings	40
Chips	40
Mash	40
Potatoe wedges	35
Vegetables	45
Mushrooms	40
Side French Salad	45



DESSERTS

CHOCOLATE BROWNIE FONDANT With chocolate Nutella truffle centre and our homemade chocolate sauce. Served with Ice-Cream	78
ICE CREAM PRALINE With butterscotch sauce and sticky nuts	65
ICE CREAM TRIO Rum n Raisin, Vanilla and Blueberry	65
BERRY PAVLOVA Meringue base topped with fresh berries and blueberry ice cream and cream	75
GRANADILLA CHEESECAKE Fridge cake topped with granadilla.	65
BAKED CHEESECAKE With berries and walnuts	75
CRÈME BRULEE A rich custard base topped with sugar cage.	78
ESPRESSO ICE CREAM Rum n Raisin ice-cream and a double shot of espresso	62
DOM PEDRO (with amarula, bells or kahlua)	72
IRISH COFFEE (with irish whiskey)	75