



~STARTERS~

<b>CALAMARI RINGS FRIED</b>		<b>78</b>
Deep fried and served with tartar sauce or pan grilled with lemon garlic and paprika.		
<b>BRUSCHETTA</b>		<b>75</b>
Sliced French bread toasted, brushed with olive oil and herbs, topped with tomato, onion and avocado		
<b>KATAIFI PRAWNS</b>		<b>140</b>
2 Queen Prawns stuffed into Camembert Cheese, wrapped in Kataifi Pastry then deep-fried.		
<b>SPRINGBOK CARPACCIO</b>		<b>110</b>
Served with parmesan shavings, wild rocket and preserved fig.		
<b>CROCODILE CARPACCIO</b>		<b>110</b>
Served on sliced tomatoes with a dash of cranberry.		
<b>CARPACCIO PLATTER</b>		<b>220</b>
3 different(warthog, springbok, crocodile).		
<b>SMOKED SALMON ROSTI GALETTE</b>		<b>125</b>
Layered Norwegian Salmon, Rosti potatoes and cream cheese.		
<b>CREAMY GARLIC PRAWNS</b>		<b>120</b>
Cocktail Prawns in Creamy Garlic Sauce, topped with cheese and baked.		
<b>ESCARGOT</b>		
Garlic Butter Snails		<b>125</b>
Blue Cheese Snails		<b>135</b>
<b>CHICKEN WINGS</b>		<b>68</b>
Crispy BBQ Flamed Grilled		
<b>CHICKEN LIVERS</b>		<b>85</b>
Pan Fried with Caramelised Onion,Sherry, Peri Peri Spice and a dash of cream and fried Onion rings.		
<b>TURKISH CIGARS</b>		<b>85</b>
Spinach, Feta Cheese, Black Pepper and Dill rolled into cigar shaped phyllo pastry		
<b>MUSSELS</b>		<b>120</b>
Whole shell local mussels served in a creamy garlic sauce or cooked in garlic, white wine and spring onions.		
<b>SOUP OF THE DAY</b>		<b>65</b>
<b>OYSTERS</b>		
Wild fresh Oysters	Jumbo	<b>55</b>
	Cocktail	<b>40</b>



## ~SEAFOOD~

*Seasonal and subject to availability.*

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

<b>LINEFISH WHOLE</b>	<b>800 to 900g</b>				<b>295</b>
Whole fresh fish grilled with olive oil and herbs. Smaller or Larger sometimes available, please check with server for availability and price.					
<b>CHILI LINEFISH</b>	<b>800 to 900g</b>				<b>310</b>
Whole fresh fish grilled with our own hot chilli and peri peri sauce. Smaller or Larger sometimes available, please check with server for availability and price.					
<b>KINGKLIP</b>	<b>350g -</b>	<b>295</b>			
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 or garlic butter.					
<b>MANHATTAN</b>				<b>350g -</b>	<b>320</b>
Topped with creamy mushroom and Chardonnay sauce.					
<b>MEXICAINE</b>				<b>350g -</b>	<b>320</b>
Topped with bell peppers and a Sweet Chilli Sauce.					
<b>THERMIDOR</b>				<b>350g -</b>	<b>340</b>
Topped with prawns and Mushrooms in a Creamy Cheesy Sauce					
<b>SOLE</b>					
<b>Small 235</b>	<b>Medium 295</b>	<b>Large 365</b>	<b>Extra Large SQ</b>		
<b>East Coast</b> Sole grilled with lemon butter or crumbed and deep fried served with tartare sauce.					
<b>SOLE DE KELDER</b>					
East coast sole grilled and topped with a Creamy Sauce with Mussels, Calamari and Prawns.					
<b>Small 295</b>	<b>Medium 355</b>	<b>Large 425</b>	<b>Extra Large SQ</b>		
<b>CALAMARI RINGS FRIED / GRILLED</b>					<b>245</b>
Deep fried with tartare sauce or grilled and tossed in lemon, garlic And a dash of peri peri					
<b>PRAWN PLATTER</b>					<b>310</b>
10 Medium Prawns butterflied and pan grilled with lemon, or garlic butter or chilli.					
<b>PRAWNS DE KELDER</b>					<b>435</b>
5 Mouthwatering Large Black tiger prawns flame grilled, then tossed in the pan with our special flavours of garlic, lemon and a dash of peri peri served with linguini or rice.					
<b>SEAFOOD TREASURE</b>					<b>850</b>
Delightful platter for 1, with Prawns, Mussels, Calamari, Smoked Salmon, Filleted Linefish and Crayfish Thermidor.					
<b>SEAFOOD EXTRAVAGANZA</b>					<b>1998</b>
Extravagant Platter for 2, with Prawns, Mussels, Calamari, Smoked Salmon, Whole Linefish And 2 whole Crayfish and Oysters when available.					



All dishes are served with a choice of - Either chips or Potato Wedges or Salad or Vegetables or Rice

## ~STEAKS~

<b>PEPPER STEAK</b> Grilled Beef Fillet topped with cracked black peppercorn sauce		
<b>GRECIAN FILLET</b> Grilled beef fillet smothered in a spinach and feta sauce	<b>245</b>	<b>270</b>
<b>FILLET DIANE</b> Grilled beef fillet topped with mushroom and wholegrain mustard sauce	<b>245</b>	<b>270</b>
<b>GARLIC FILLET</b> Beef fillet topped with fresh garlic butter or creamy garlic sauce.	<b>245</b>	<b>270</b>
<b>FILLET BASTILLE</b> Beef fillet pan fried in a creamy green peppercorn sauce with a dash of brandy	<b>245</b>	<b>270</b>
<b>FILLET CHAMPIGNON</b> Beef fillet with garlic, mustard and sliced black mushroom	<b>250</b>	<b>275</b>
<b>FILLET</b> Flame-grilled and basted with olive oil	<b>235</b>	<b>260</b>
<b>TURK FILLETO</b> Pan-fried fillet strips with onion, garlic and mushrooms.		<b>185</b>
<b>RUMP</b> Flame-grilled and basted with olive oil 450g		<b>290</b>
<b>RUMP CAFÉ DE PARIS</b> 420g Flame- grilled rump steak topped with our special brandy and herb butter and flamed in brandy at your table.		<b>330</b>
<b>RUMP n TUMBLE</b> 420g Flame-Grilled Rump Steak topped with grilled calamari rings		<b>335</b>
<b>T-BONE</b> 500g T-bone Flame-Grilled		<b>295</b>
<b>BORDELAISE- T-BONE</b> topped with a marrow bone and meaty red wine and Rosemary sauce		<b>315</b>
<b>CHATEAUBRIAND (FOR 2 W/A)</b> 650g whole Fillet of Beef, prepared tableside with Asparagus and Mushrooms and flambéed with brandy and prepared - medium-rare or rare		<b>685</b>



### ~POULTRY~

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

<b>GRECIAN CHICKEN</b> Flame-grilled chicken breasts and topped with spinach and feta cheese.	<b>185</b>
<b>CHICKEN LITE</b> Grilled chicken Breasts served with salad or vegetables.	<b>170</b>
<b>CHILLI CHICKEN</b> Grilled chicken Breasts topped with Cherry Tomato, Onions and Chilli	<b>185</b>
<b>BABY CHICKEN</b> 600g spatchcock flame-grilled chicken with either lemon and herb or peri -peri.	<b>245</b>
<b>DUCK</b> Slow Roasted Duck a l'orange served with rosemary roast potatoes and vegetables.	<b>330</b>

### ~VENISON~

Served with Potato Wedges and Vegetables

<b>SPRINGBOK STEAK</b> Flame-grilled and served Rare or Medium Rare.	<b>295</b>
<b>KUDU LOIN</b> Flame-grilled loin of Kudu prepared Rare or Medium Rare. topped with grilled mushroom.	<b>295</b>
<b>CROCODILE TAIL STEAK</b> Delicate High Protein White Meat Flame-grilled with sweet ginger and garlic sauce	<b>395</b>
<b>VENISON DUO</b> 2 x half portions of seasonal venison served Rare or Medium Rare.	<b>310</b>

### ~LAMB~

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

<b>PHYLLO LAMB</b> Roast leg of Lamb, Sliced and served in a Phyllo Basket with your choice of Mint sauce or Tsatsiki.	<b>245</b>
<b>LAMB ANATOLIA</b> Karoo Lamb Loin Chops flame grilled and served with Onion Rings and Tsatsiki.	<b>270</b>
<b>LAMB SHANK</b> Slow roasted with Rosemary, Garlic, Origanum, Red Wine, Cherry Tomato and Onions.	<b>295</b>



## ~SALADS~

<b>SANDI'S SEAFOOD SALAD</b>	<b>225</b>
Calamari, Prawns and Mussels pan-grilled in a spicy sauce and tossed into a salad and topped with feta cheese.	
<b>SPICY CHICKEN SALAD</b>	<b>135</b>
Spicy chicken strips on a bed of salad and fried peppers with sliced mushrooms, and topped with honey and mustard dressing.	
<b>GREEK SALAD</b>	<b>78</b>
Traditional Greek salad with feta cheese and olives, rocket and lettuce.	
<b>PEASANT SALAD</b> – Greek Salad no lettuce.	<b>78</b>

## ~PASTA~

<b>CREAMY CHICKEN PASTA or CAJUN CHICKEN PASTA</b>	<b>180</b>
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.	
<b>PENNE NAPOLI</b>	<b>145</b>
Penne pasta with Napoli sauce.	
<b>SEAFOOD PASTA</b>	<b>265</b>
Prawns, mussels, calamari and fresh line fish poached in a tomato and herb sauce Served on linguini.	
<b>BOLOGNESE</b>	<b>185</b>
Home-made beef mince in a hearty red sauce served with linguini.	

## ~VEGAN~

<b>DE KELDER RISO</b>	<b>145</b>
Stir-fried peppers, garlic, onions and mushrooms with turmeric and chilli and rice.	
<b>VEGAN PLATTER</b>	<b>185</b>
Fried onions, sautéed mushrooms, baked potato, fried cauliflower and vegetables.	
<b>VEGETABLE JALFREZI</b>	<b>185</b>
A meat-free curry, low in saturated fat and packed with goodness from butternut squash, cauliflower, peppers, artichokes and chickpeas.	

## SAUCES

Bastille	40
Manhattan	40
Dianne	40
Grecian	40
Creamy Garlic	40
Creamy de kelder	80
Bordelaise	40
Garlic Butter	40
Lemon Butter	40

## SIDES

Onion Rings	45
Chips	45
Mash	45
Potato wedges	40
Vegetables	45
Mushrooms	48
Rice Plain	35
Mushroom Rice	55



## ~DESSERTS~

<b>CHOCOLATE TORTE</b>	<b>88</b>
Decadent thick no bake dark chocolate mousse on a biscuit base.	
<b>ICE CREAM PRALINE</b>	<b>75</b>
With butterscotch sauce and sticky nuts.	
<b>ICE CREAM TRIO</b>	<b>70</b>
Rum n Raisin, Vanilla and Blueberry.	
<b>BERRY PAVLOVA</b>	<b>95</b>
Meringue base topped with fresh berries and blueberry ice cream and cream.	
<b>GRANADILLA CHEESECAKE</b>	<b>85</b>
Rustic Fridge cake topped with granadilla pulp.	
<b>CRÈME BRULEE</b>	<b>85</b>
A rich custard base topped with sugar cage.	
<b>ESPRESSO ICE CREAM</b>	<b>75</b>
Rum n Raisin ice-cream and a double shot of espresso.	
<b>CHOCOLATE BROWNIE FONDANT</b>	<b>90</b>
With chocolate Nutella truffle centre and our homemade chocolate sauce. Served with Ice-Cream	
<b>DOM PEDRO</b> (with Amarula, Bells or Kahlua).	<b>75</b>
<b>IRISH COFFEE</b> (with Irish whiskey) .	<b>85</b>