



# MENU

## BREAKFAST

**FULLY LOADED HOT  
BREAKFAST** 130.00  
2 SLICES OF CIABATTA BREAD,BEEF  
SAUSAGE/MINCE ,FRIES , AVOCADO,2  
EGGS ,FRIED CHERRY TOMATOES AND  
SAUTÉED MUSHROOMS

**SANARE BREAKFAST** 120.00  
REVERSE SEARED BEEF FILLET WITH  
ROCKET SALAD ,POACHED EGGS AND  
BAKED BEANS GRAVY

**BUILD YOUR OWN  
BRUSCHETTA** 90.00  
(CHOOSE 3 OPTIONS FROM THE  
BREAKFAST MENU )

**BUILD YOUR OWN  
OMELETTE** 110.00  
( CHEF WILL ADVISE WHICH OPTIONS ARE  
AVAILABLE)

**GRANOLA BOWL** 100.00  
MUESLI,PLAIN YOGURT,FRESH BERRIES  
,DRAGON FRUIT ,PASSION FRUIT SAUCE  
,DRIED FRUITS

\*AVOCADOS WILL ONLY BE SERVED WHEN AVAILABLE  
\*EGG OPTIONS : SUNNY SIDE UP ,OMELETTE,SCRAMBLED  
EGGS,POACHED AND BOILED  
\*BREAD OPTIONS :CIABATTA,RYE AND HEALTH BREAD  
\*OMELETTES WILL BE AVAILABLE FROM THE LIVE  
STATION

## LIGHT MEALS

**GRILLED CHICKEN WINGS  
TOPPED WITH SESAME  
SEEDS** 150.00  
\*FLAVOUR OPTIONS :BBQ,LEMON AND  
HERB ,HOT

**CHIPS** 40.00  
HAND CUT CHIPS ACCOMPANIED BY A DIP  
OF YOUR CHOICE  
DIP OPTIONS :JALAPENO MAYO ,PERI-  
NAISE OR KETCHUP

**SALADS** 100.00

**ROCKET AND POMEGRANATE  
SALAD**  
ROCKET ,PICKLED  
POMEGRANATE,PARMESAN SHAVINGS  
,ORANGE SEGMENTS ,THINLY SLICED RED  
ONION,OLIVES TOPPED WITH BALSAMIC  
REDUCTION

**GREEK SALAD BOWL** 100.00  
MIXED GREENS, CHERRY TOMATOES,  
CUCUMBER, RED ONION, KALAMATA  
OLIVES, AND FETA CHEESE, TOPPED WITH  
A ZESTY LEMON-OREGANO VINAIGRETTE.

**COUS COUS SALAD** 100.00  
COUS COUS WITH SEASONAL MIXED  
VEGGIES ,ROCKET ,LEMON AND HERB  
SAUCE TOPPED WITH CRISPY FRIED  
PHYLLO PASTRY STRINGS



# MENU

## MAINS

### WHOLESOME MEALS

CREAMY RISOTTO WITH  
REVERSE SEARED BEEF  
FILLET 300.00

CREAMY WILD MUSHROOM RISOTTO  
TOPPED WITH A REVERSE SEARED BEEF  
FILLET STEAK AND SEASONAL VEGGIES

SLOW COOKED RED WINE  
LAMB SHANK 300.00

SLOW COOKED RED WINE LAMB SHANK  
WITH ROSEMARY AND GARLIC INFUSED  
MASHED POTATOES WITH SEASONAL  
MIXED VEGGIES TOPPED WITH GINGER  
INFUSED BALSAMIC REDUCTION

MASHED POTATOES WITH  
BBQ RIBS 250.00

ROSEMARY AND GARLIC INFUSED  
MASHED POTATOES WITH STICKY WAGYU  
BBQ BEEF RIBS WITH SEASONAL ROOT  
VEGGIES

### BURGER OPTIONS

GOURMET BEEF BURGER 165.00  
BRIOCHE BUN WITH JALAPENO MAYO  
,ROCKET , BEEF PATTY TOPPED WITH  
CARAMELISED RED ONIONS WITH FRIES

MEAL LISTED ABOVE ARE ACCOMPANIED BY A SAUCE  
OF YOUR CHOICE AND ALSO A SIDE OF YOUR CHOICE  
\*SIDES OPTION :FRIES ,SEASONAL VEGGIES OR GREEN  
SALAD  
\*SAUCE OPTIONS : MUSHROOM SAUCE,BLACK PEPPER  
SAUCE ,RED WINE REDUCTION OR CHIMICHURRI

## DESSERTS

### CAKE SLICES

VANILLA SPONGE CAKE	60.00
CHOCOLATE CAKE	65.00
RED VELVET CAKE	65.00
CARROT CAKE	65.00
CHEESECAKE	65.00

### PASTA

CREAMY PRAWN PASTA 250.00

LINGUINE PASTA WITH GRILLED GARLIC  
AND ROSEMARY PRAWNS TOSSED IN A  
RICH CREAM BASED SAUCE TOPPED WITH  
PEPPADEWS

GARLICKY PRAWN AND  
TOMATO PASTA 250.00

LINGUINE PASTA WITH GRILLED GARLIC  
AND THYME PRAWNS TOSSED IN  
FLAVOURFUL NEAPOLITAN SAUCE  
TOPPED WITH SUN-DRIED TOMATOES

*\*MEALS LISTED ABOVE CAN ALSO BE HAD WITH  
ALTERNATIVE PROTEIN OPTIONS  
PROTEIN OPTIONS : SIRLOIN OR RUMP STEAK OR  
GRILLED CHICKEN*

### FLAME GRILLED OPTIONS

SIRLOIN STEAK 200.00

FLAME GRILLED SIRLOIN STEAK FINISHED  
IN A ROSEMARY ,THYME AND GARLIC  
INFUSED BUTTER WITH FRIES

RUMP STEAK 200.00

A TENDER FLAME GRILLED RUMP STEAK  
FINISHED IN A ROSEMARY ,THYME AND  
GARLIC INFUSED BUTTER WITH FRIES

*\*EACH OF THE MEALS LISTED ABOVE ARE  
ACCOMPANIED BY A SAUCE OF YOUR CHOICE AND  
ALSO A SIDE OF YOUR CHOICE*

SIDES OPTION :FRIES ,SEASONAL VEGGIES OR  
GREEN SALAD  
SAUCE OPTIONS : MUSHROOM SAUCE,BLACK  
PEPPER SAUCE ,RED WINE REDUCTION OR  
CHIMICHURRI