

STARTERS

Trio of Melon Salad with Parma Ham

With Basil, Pine Kernels and Orange Segments
R38.00

Seared Chicken Bistro Salad

A festive mix of Field Greens with Diced Tomatoes, Sweet Mandarin Oranges, Cucumber, Cheddar Cheese, Red Onions and Seared Marinated Chicken Breast crowned with Crispy Tortilla Strips and served with Honey Mustard Vinaigrette
R43.00

Biltong and Blue Cheese Salad

Tossed with Walnuts, Olive Oil and Lemon Juice layered on fresh Mixed Greens and assorted Herbs
R50.00

Timbale of Marinated Salmon and Teriyaki Prawns

Served on Crisp Vegetables, Roasted Cashew Nuts and a Citrus Sesame Dressing
R50.00

Grilled Calamari and Scallops

On Creamed Leek and Potato complemented by a Peppered Lime Dressing
R62.00

Cajun Calamari

Pan Fried Cajun Style Calamari Tubes served with a Watercress Salad
R35.00

Mokolo Snails

A Puff Pastry Tartlet filled with Snails tossed in a Creamy Garlic Thyme Sauce
R44.00

Tomato, Rocket, Lemon and Parsley Risotto

Served with Asparagus and Parmesan Crisp
R45.00

Soup of the Day

Made with the freshest ingredients and served with Homemade Bread
R28.00

 *Matthews.*

RESTAURANT

MAIN COURSE

Grilled Beef Fillet Riviera

Medallions of Beef Fillet topped with Feta and Green Fig Preserve served with a Pond Neuf Potato Stack, Slow Roasted Vegetables and a Honey port Wine Jus
R105.00

Seafood Platter

With Line Fish, Butterfish, Mussels, Calamari Rings, Squid Steaks and Prawns accompanied by Seasonal Vegetables, Parisian Potatoes, Basmati Rice and a Duo of Sauces
R228.00

Loin of Lamb

Accompanied by Tagliatelle Carbonara and a Rosemary Port Wine Jus
R105.00

North African Chicken Breast

North African Spice and Nut Crusted Chicken Breast set on a Sun Dried Tomato Polenta smothered with a Red Pepper Veloute
R80.00

Chicken Pot Pie

A creamy, thick and hot Pottage with generous chunks of Chicken Breast, Fresh Carrots, Soft Onions and Green Peas all covered with a Golden Brown Pastry garnished with Fields Greens and Fragrant Basmati Rice
R80.00

Pork Fillet Medallions

Sautéed Pork Medallions served with a Sauerkraut and Red Onion Rosti, Honey and Mustard Sauce topped with Caramelized Baby Apples
R84.00

Zorgvliet Chicken, Pork and Beef Satays

Served with Basmati Rice, Stir Fried Noodles, Peanut Satay Sauce and a variety of Sambals
R120.00

 *Matthews.*

RESTAURANT

Crusted Kingklip Fillet

Herb Crusted Kingklip on a Spring Onion Mousseline
served with Honey Glazed Baby Vegetables
and a Saffron Chive Sauce
R110.00

Traditional Lamb Curry

Served in a cast iron pot with Basmati Rice, Poppadums
and a selection of Sambals
R 102.00

VEGETARIAN

Vegetable Lasagne

Grilled Vegetables layered with Pesto Béchamel
and Napolitano Sauce topped with Parmesan Shavings of Pecorino
R55.00

Spinach and Ricotta Cannelloni

Topped with Béchamel and Tomato Concasse
with Gratenated Mozzarella Cheese
R65.00

Vegetarian Parcel

Spinach, Feta Cheese and Mushrooms wrapped in Phyllo Pastry set on
Garlic flavoured Couscous with a Cranberry Compote
R55.00

*M*atthews.

RESTAURANT

DESSERT

Coconut Crème Brulee

Vanilla Bean Custard topped with Caramelized Vanilla Sugar
Garnished with Tempura Pineapple and Coconut Sorbet
R38.00

Tiramisu of White Chocolate and Berries

With Mango Ice Cream
R39.00

Tonka Bean Panna Cotta

With Pumpkin Ice Cream and Tia Maria Sauce
R32.00

Chocolate Trio

A sampling of three Chocolate Desserts, Chocolate Mousse,
an Orange Chocolate Pâté in a Phyllo Coconut Crust &
Warm Chocolate Bread Pudding
R40.00

Strawberry Flavoured Cheesecake

With Coffee Flavoured Sauce and Summer Berry Compote
R34.00

Grand South African Dessert

Consisting of Milk Tart, Malva Pudding, Koeksister,
Amarula Flavoured Chocolate Mousse and Brandy Snaps
R35.00

Homemade Cape Brandy Pudding

With Chocolate Fudge Sauce and Peppermint Ice Cream
R35.00

South African Cheeses

Served with Fig Compote and a Glass of Vintage Port
R75.00

Authentic Classic Luxurious

“Good food takes time and must be savoured slowly...
Relax and enjoy the warm hospitality, and allow us to make this an
unforgettable dining experience.”

*M*atthews.

RESTAURANT