Island Café Dinner Menu

STARTERS

SOUP OF THE DAY **R50**
Ask your server what's hot in the chef's pot

SEAFOOD SOUP **R90**
Prawns, mussels, chorizo and line fish in a spicy tomato broth,
served with home-made ciabatta

GRILLED TIGER PRAWNS **R85**
Garlic and chilli grilled tiger prawns with crispy carrot fritters and
a yoghurt coriander dressing

GREEK SALAD WITH HALLOUMI (V) **R80**
Greek salad topped with crispy fried Halloumi cheese and
a sweet balsamic dressing

GLAZED DUCK SALAD **R90**
Fresh salad greens and rocket with pickled cucumber, pear slices
and slithers of duck breast with an orange and honey dressing

MOROCCAN CHERMOULA CHICKEN **R60**
Two Chermoula spiced chicken kebabs with peppers and
red onion, served with Dukha yoghurt and garlic toasted ciabatta

SPRINGBOK & MELON SALAD **R90**
Fresh salad greens with tomato, cucumber and red onion,
topped with smoked springbok, feta and melon served with
a red wine vinegar and honey dressing

MAINS

LIME BUTTERED CHICKEN SUPREME (B) **R100**
Lime, cream cheese and coriander chicken supreme,
served with a toasted corn and bean salsa, and a lime butter sauce

LINE FISH OF THE DAY (B) **R185**
Served with cauliflower mash, garlic green beans,
toasted almonds and a lime butter sauce

BEEF FILLET **R195**
250g Flame grilled aged beef fillet, served with mustard creamed
potatoes, roasted cherry tomatoes and topped with salsa verde

V = Vegetarian | B = Banting

the turbine boutique hotel and spa

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CHICKPEA MASALA CURRY (V) **R80**
A spicy masala curry, served with jasmine rice, tomato and onion sambal, pineapple chutney and fried roti

GRILLED SLOW AGED BEEF SIRLOIN **R130**
250g Slow aged beef sirloin served with hand cut fries, wilted spinach, roasted baby beets and a Béarnaise sauce

SLOW ROASTED LAMB SHANKS **R170**
African spice and red wine slow roasted lamb shank, served on a samp and black rice pilaf, with roasted butternut purée

POLENTA LASAGNA (V) **R75**
Layers of polenta, roasted peppers, tomatoes, and spinach with a rich cheese sauce, baked until golden brown, served with a green salad

ASIAN DUCK **R155**
Pan fried crispy duck breast served with a 'stir-fry' salad, jasmine rice and a soy, sweet chilli and ginger sauce

GRILLED QUEEN PRAWNS **R180**
Tiger prawns flash fried in garlic and chilli butter with jasmine rice

ALTERNATIVES: Home-cut fries or crispy potato curls instead of mash
Health roll or gluten free "Oopsie" bread instead of a ciabatta roll

DESSERTS

DUTCH APPLE BAKE **R55**
Served with vanilla ice cream and almond butterscotch baby apples

MARCOS SUMMER SORBET **R50**
Ask your server for flavour selection

FYNBOS HONEY CRÈME BRŬLÉE **R60**
Served with a brandy snap and ice cream

GRANADILLA PULP PANNA COTTA **R65**
Served with fresh berries and ice cream

DARK CHOCOLATE & HAZELNUT BROWNIE **R65**
Served with blueberry cheesecake ice cream

CAKE OF THE DAY

CARROT CAKE or CHEESECAKE **R50**

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