

LUNCH MENU



TO START

CREAM OF BUTTERNUT SQUASH AND CUMIN SOUP

Accompanied by garlic croute.

R60

GREEK SALAD

Heirloom tomato, English cucumber, Kalamata olives, Danish feta, sliced red onion.

... Add ORGANIC FREE-RANGE CHICKEN BREAST

tossed in oregano vinaigrette.

R60

R80

BACON AND AVOCADO SALAD

Crisp bacon, sliced avocado set on garden greens with a boiled egg and topped With parmesan shavings and ciabatta croutons.

R80

COBB SALAD

Pulled chicken breast, crispy bacon with a boiled egg, avocado, Danish feta, tomato on garden greens with ranch dressing.

R95

CAPRESE SALAD

Buffalo mozzarella, sliced tomato, homemade basil pesto and balsamic glazed cocktail tomatoes.

R95

LIGHT MEALS

Please ask your waiter about our selection of HOMEMADE SANDWICHES

CHICKEN TORTILLA WRAP

Crumbed chicken tenders, caramelised onion, garden greens, tomato, avocado, mayonnaise and sweet chilli dressing wrapped in a tortilla and served with rustic cut fries.

R 95

FISH AND CHIPS

Beer battered hake accompanied by mushy peas and rustic cut fries with tartar sauce.

R95

GEOFF'S CHICKEN

Garlic, lemon and chilli marinated chicken supreme served with sautéed spinach and sautéed seasonal vegetables, rustic cut fries and garlic, lemon cream sauce.

R125

THE ISLAND CAFE BURGER

Ground beef patty, double cheese, back bacon, homemade bun and all the trimmings.

R130

FOREST MUSHROOM GNOCCHI

Potato dumplings in creamy mushroom sauce topped with parmesan and rocket.

R140

STEAK, EGG AND CHIPS

220g aged Karan sirloin steak topped with a soft fried egg, served with rustic cut fries.

R140

SWEET SELECTION

Please ask your waiter for our selection of cakes and tarts of the day.