



Main Meals

VEGAN, VEGETARIAN AND GLUTEN FREE OPTIONS
AVAILABLE UPON REQUEST

SCHNITZEL 125

Chicken or pork schnitzel served with potato wedges, seasonal vegetables and a creamy cheese sauce.
Vegan option available.

CORDON BLEU 145

Choice of pork or chicken. Cheddar and ham filled, panko crumbed and deep fried. Served with fries, seasonal vegetables and a mushroom sauce.

HAWAIIAN SCHNITZEL 145

Chicken or pork schnitzel topped with ham, pineapple, cheddar, cheese sauce and served with potato wedges and seasonal vegetables.

NACHOS GRANDE 95

Nacho chips with ground beef or grilled chicken, red kidney beans, tomato, spring onion, salsa, cheddar and creamy cheese sauce. Topped with sour cream, guacamole and coriander. Served with chili on the side.
Vegan option available.

QUESADILLA 115

Toasted tortilla wrap filled with chicken and bacon or pan fried mushrooms and beans, tomato, onion, cheddar and spices. Topped with sour cream, guacamole and deep fried chilies.
Vegan option available.

MUSHROOM CHEESE FILLET 310

350g Beef fillet topped with cheddar cheese, mushroom sauce and onion rings. Served with fries and a garden side salad.

OVEN ROAST PORK BELLY 215

Slow roasted pork belly served with mashed potato, sauerkraut, red cabbage, apple and mustard.

EISBEIN 235

Crispy eisbein served with garlic potatoes, sauerkraut, rotkohl and mustard.

SLOW COOKED OXTAIL 315

Slow cooked oxtail served on the bone with creamy mashed potatoes and a garden side salad.

SURF & TURF 385

350g Beef ribeye steak served with crumbed calamari, fries, garden side salad and sauce tartar.



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CALAMARI 185

Crumbed or lemon & garlic
pan fried calamari served
with fries, seasonal
vegetables and tartar sauce.

PRAWNS 385

Six pan fried king prawns in a
peri peri or garlic lemon
butter sauce. Served with
savory rice and a garden side
salad.

SEAFOOD PLATTER FOR TWO 485

Pan fried kingklip, crumbed
calamari, cheesy garlic butter
baked oysters, lemon garlic
prawns and tomato &
mozzarella baked mussels
served with savory rice, a
garden side salad and tartar
sauce.

SEAFOOD BOIL FOR ONE 210

An assortment of seafood,
potatoes, corn and sausage,
all boiled in a flavorful broth.
Served with fresh bread rolls,
butter and a side garden
salad.

It can get messy!

PRAWN TAGLIATELLE 155

Tagliatelle pasta topped with a
creamy Pomodoro sauce, prawns,
cherry tomatoes and grated
parmesan.

Vegan pasta option available.

SEAFOOD PLATTER FOR ONE 295

Beer battered hake, crumbed
calamari, tomato &
mozzarella baked mussels and
lemon garlic prawns served
with fries, a garden side salad
and tartar sauce.

POKE BOWL 135

Sushi rice topped with sliced
avocado, cabbage and carrot,
dehydrated wakame,
cucumber, radish, pickled
ginger, nori sheet ribbons,
sesame seeds, salmon, prawn
and kewpie mayo.

KABELJOU 175

Pan fried and served with
seasonal vegetables, mashed
potato and a lemon butter
sauce.