

THALARA HAVEN DINNER MENU

STARTERS

Caprese Salad R145

Slices of fresh buffalo mozzarella and vine-ripened tomatoes, layered with basil and drizzled with a rich balsamic glaze.

Creamy Mushroom Soup R115

A velvety soup made from a medley of wild mushrooms, finished with a touch of cream and served with warm, rustic bread.

Prawn & Avocado Cocktail R165

A classic cocktail of plump prawns and fresh avocado, tossed in a light, zesty Marie Rose sauce.

MAINS

T-Bone Steak R395

500g T-bone steak, grilled to your specification, served with crispy fried onion rings and a side of your choice.

Prawns Thermidor R320

prawns cooked in a creamy sauce, laced with brandy and cheese, then topped with a golden gratin and served with rice.

Lamb Curry R285

A rich and flavorful curry of tender lamb pieces, slow-cooked in aromatic spices, served with fragrant basmati rice and a side of traditional condiments.

Pasta Al Fredo (V) R210

Fresh fettuccine pasta tossed in a creamy Parmesan sauce, seasoned with cracked black pepper and fresh parsley.

DESSERTS

The Bushveld Malva Pudding R110

a warm apricot pudding served with a rich custard and vanilla ice cream.

Haven's Signature Milk Tart R95

a traditional tart with a creamy cinnamon custard filling and crisp pastry shell.

The Highveld Cheesecake R120

our homemade baked cheesecake with a tangy mixed berry compote.

Safari Waffles R105

Golden waffles with vanilla ice cream and a rich salted caramel sauce.
