



the SQUARE

MENU

SOUP OF THE DAY	44
BATTERED FISH & CHIPS with tartare sauce and fresh lemon	88
GRILLED SIRLOIN STEAK with Café de Paris butter, fine beans, cherry tomatoes and potato wedges	125
TRADITIONAL CAESAR SALAD with cos lettuce, crispy bacon or chicken breast, croûtons, boiled egg, parmesan and anchovy dressing	72
SMOKED FRANSCHHOEK SALMON TROUT with camembert and cream cheese on rye bruschetta, cherry tomatoes, cucumber, caper and rocket salad with fresh lemon	92
 CAJUN CHICKEN BREAST BURGER in a soft seed bun with tomato, onion, lettuce, guacamole, tzatziki and potato wedges	88
WHOLE EAST COAST SOLE MEUNIERE with new potatoes, crispy capers, cherry tomato and cucumber salad	130
 QUICHE of mushroom, spinach, onion and Danish feta with a side salad	72
TOASTED CHICKEN WRAP with cos lettuce, bean sprouts, carrots, cucumber, guacamole and sweet chilli mayonnaise	66
GRILLED LOCAL FISH with a salad of mixed lettuce leaves, avocado, cherry tomatoes, chick peas, sunflower seeds, cucumber and Danish feta, marjoram dressing	120
BRAISED BELLY OF DURBANVILLE PORK with buttered mash, roasted onions and fine beans, apple and sage chutney, crackling and gravy	110
VINEYARD CLUB SANDWICH on health loaf-Hickory ham, chicken breast, boiled egg, tomato, white cheddar, lettuce and mayonnaise	68
 CHICKEN TIKKA MASALA with basmati rice, poppadum, cucumber raita and tomato sambal	92
 VEGETARIAN SALAD with mixed leaves, avocado, roast beetroot, Danish feta, fine beans, carrots, cherry tomatoes, toasted pumpkin seeds and lemon dressing	66
CHARGRILLED CHEESE BURGER with BBQ sauce on a soft seed bun with tomato, onion, lettuce, gherkins and hand-cut fries	94
BATTERED PRAWNS AND CHIPS with tartare sauce and fresh lemon	120
SNACK PLATTER of beef samosas, BBQ chicken wings, vegetable spring rolls, battered prawns, Asian salad and dipping sauce	88
 TRADITIONAL CAPE MALAY OSTRICH BOBOTIE with steamed rice and sambals	88
FRESH HOMEMADE SPAGHETTI OR FETTUCCINE - beef bolognese sauce with freshly grated parmesan - rocket and pecan nut pesto, sun dried tomatoes, calamata olives and Danish feta	80 80

DESSERTS

LEMON & LIME CRÈME BRÛLÉE with seasonal fruits in lemongrass syrup	62
PASSION FRUIT CHEESE CAKE with passion fruit jelly and cassis macaroon	58
CUSTARD TART with raspberry and vanilla ripple ice cream	58
FRESH STRAWBERRIES with white chocolate mousse and vanilla shortbread	60
WARM TRUFFLE PUDDING with toffee banana ice cream and espresso custard	64
SELECTION OF LOCAL CHEESE with savoury biscuits and homemade chutney	64
SELECTION OF HOMEMADE ICE CREAMS & SORBETS	46

FROM THE BAKERY

SERVED FROM 08H00 - 17H30

CAKE SLICE OF THE DAY	36
SCONES - 2 fresh scones with cream & strawberry jam	34
MUFFIN - homemade banana & muesli muffin with marmalade	30

LADY ANNE'S AFTERNOON TEA

SERVED FROM 15H00 - 17H30

We have chosen a selection of decadent treats to spoil you. Enquire from your waiter for the extensive afternoon tea menu. 100

TEAS & COFFEES

TEAS We stock a wide variety of Puro Fairtrade teas	17
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COFFEES PURO - Africa's first Fairtrade coffee - every cup helps to save the Rainforest and every cup of Puro saves a tree	17
CAFFÉ LATTE	19
CAPPUCCINO	19
ESPRESSO	single 15 double 19

ALCOHOLIC COFFEES 38

IRISH COFFEE	- Irish Whiskey
SPRINGBOK COFFEE	- Van der Hum
PRINCE CHARLES COFFEE	- Drambuie
CALYPSO COFFEE	- Tia Maria
HIGHLAND COFFEE	- Scotch Whisky

VINEYARD DOM PEDROS 38

VINEYARD	- Cape Velvet
ORIGINAL	- Whisky
MEXICAN	- Kahlua
IRISH	- Baileys
CALYPSO	- Tia Maria
MONTE CRISTO	- Kahlua & Grand Marnier



spicy



vegetarian

