

Starters

Soup of the Day

R45

Smoked Salmon with prawns

R106

Peri Peri Chicken Livers

Pan fried to perfection served with toasted French loaf

R45

Creamy Spiced Mussels

With a fresh Ciabatta loaf

R55

Brie Tart

Crispy phyllo pastry caramelized onions, and cherry tomatoes and with a rocket salad

R60

Baked brown mushroom

Filled with spinach, ricotta cheese and parmesan cheese

R82

Tomato stuffed oxtail

Nestled on guacamole and nacho's chip

R80

Salads

Redlands Salad

Of steamed broccoli, green beans, bell peppers, shaved cucumber, cherry tomatoes, pumpkin seeds and pecorino slivers

R73

Smoked chicken salad

R67

Greek salad

R69

Calamari Salad

Fresh greens layered with mustard lemon vinaigrette and calamari crumbed rings with lemon and herb

R76

Vegetarian

Eggplant Parmigiana

Topped with parmesan

R82

Grilled mushroom and Butternut Risotto

Topped with chives and parmesan

R83

Leek and mushroom tagliatelle

R77

Thai vegetable curry served with a side of sambals

R110

Meat

Beef Fillet (250g)

Served with chili and coriander potato wedges, baby vegetables and wilted spinach

R155

Rump Steak (300g)

Served with Redlands garden salad and French fries

R145

T-Bone steak (400g)

Accompanied with French fries and a fresh crisp Redlands garden salad

R145

Traditional Oxtail

Served with parsnip and potato mash and seasonal vegetables

R150

Lamb Rogan josh curry

Served with a fluffy savory rice, a cucumber and onion salsa and a poppadum

R125

Rack of Lamb

Served with chili and coriander potato wedges, vegetables, and rosemary jus

R160

Lamb Shank

Flavored with aromatic spices, accompanied by leek and parsnip mash potatoes and vegetable

R160

Sauces

Pepper, Mushroom or Garlic

R20

Side Dishes

Cream Spinach

R31

Butternut wedges in honey and cinnamon

R17

Vegetables in Mornay sauce

R50

Poultry

Crispy Duck

Served with potato mash, vegetables and an orange cherry rosemary sauce

R155

Peri-Peri Chicken

Portuguese style chicken with French fries and a salad.

R120

Grilled chicken breast

Served with parsley buttered potato and a cucumber and olive salad

R85

Chicken Pasta

Penne pasta with a cream based white sauce, strips of Cajun chicken and mushrooms

R90

Chicken and Prawn Curry

Served with savory rice

R140

Fish and Seafood

Lemon and Dill Linefish

Set on risotto rice finished with a caper sauce and a tomato and coriander salsa.

R170

Grilled Kingklip

Fillet of Kingklip, sweet potato puree and zucchini topped with lemon and chive

R220

Prawns

Lightly sautéed in butter, served with a garlic butter or Mozambican hot sauce, accompanied by fluffy savory rice.

R230

Seafood Pasta

Calamari, prawns meat, mussels and line fish served with a tomato and basil tomato sauce or creamy white sauce

R166

Chicken and Prawn Curry

Served with savory rice and a side salad

R140

Seafood Platter

With tiger prawn, Calamari, mussels, hake and basmati savory rice

R220

LUNCH ITEMS SERVED ONLY BEFORE 5PM

Burgers

Basted Beef Burger

With mushroom and cheese

R105

Grilled BBQ Chicken Burger

With pineapple and mozzarella

R93

Bacon and Egg Burger

R114

Sandwiches

Cheese and Tomato

R60

Ham Cheese and Tomato

Chicken and Mayonnaise

Bacon and Egg

R70

Lamb Curry

R85

All served with French fries and side salad

Chicken and Pineapple Wrap

R80

Smoked Salmon and Cream Cheese Wrap

R114

Served with French fries or side salad

Steak, Egg and Chips

R145

Battered Hake and Chips

R80

Classic Caesar salad

Salad of variety lettuce, chicken, bacon, parmesan, croutons a Caesar dressing and a poached egg

R70

Savory Snack Basket

4 Spicy chicken drumettes, 4 chicken pies, 4 mince samoosa, 4 beef skewers and French fries

R110

Seafood Snack basket

60g Crumbed hake nuggets, 60g crumbed lemon and herb calamari, 6 crumbed prawns and 4 crumbed mussels served with a tartar sauce and French fries

R125

Desserts

Blueberry Cheese Cake

R50

Baklava kulfi

Served with Mascarpone and honey

R50

Extravagant Malva Pudding

Malva pudding served on a bed of poached apple with custard and crowned with roasted cinnamon ice cream

R50

Poached Pear

With white chocolate mousse and a berry compote

R55

Trio of Homemade Ice cream

R56

Afogato

Crisp lady finger biscuit in a creamy vanilla ice cream coffee with whipped cream

R45

Classic Cheese Board

Accompanied by crisp crackers and preserves.

R105

