

## STARTERS

Calamari Nahm Jim with peanuts and rocket 55

Duck spring rolls with dipping sauce 45

Spanish style chicken livers with toasted artisanal bread 48

Salt and pepper calamari with a pink ginger mayo  ${\bf 55}$ 

Mezze plate of baba ganoush, tzatziki, olive salsa and hummus with toasted artisanal bread 60

Gnocchi with mushrooms, spinach,
 porcini butter and peas 60

Soup of the day 40

## SALADS

Pear & Gorgonzola with mixed \
leaves, candied pecan nuts and lemon dressing 85

Prawn, Haloumi and Avo salad with an Asian dressing 110

Calamari, Avo, Feta with cherry tomatoes and a basil vinaigrette dressing 90

## MAIN COURSES

Cous Cous and Parmesan crusted chicken breasts served on steamed broccoli with a tomato, olive and fennel salsa and feta 95

Slow braised pork neck steak with anise, pearl onions, raisins, sage, mash and veg 115

Fillet of beef with mushroom or béarnaise sauce seasonal veg and fries

(200g) R135 (300g) R155

Triple roasted duck with lentils, bacon and red wine sauce, mashed potatoes and seasonal veg 160

Thai chicken and prawn curry 105

Bellevue Pie of the day with fries and seasonal veg 85

Falkland calamari panned in lemon butter with skinny fries and salad 110

Karoo lamb shank, slow roasted with Rosemary, served with mash and veg 160

Tiger prawn linguine with tomato, chilli, garlic, white wine and rocket 115

Penne Salsiccia with slow cooked Italian sausage, bacon, mushroom, chilli, fennel, garlic, tomatoes and cream 85

Linguine Marinara with prawns, calamari and mussels 130

Slow cooked meatballs with peas, Napoli and linguine **85** 

Tiger prawn risotto with baby marrow, tomato chutney, white wine and Parmesan 110

Gnocchi with slow cooked lamb ragu 120

Fish & chips with peas & tartar sauce 90

Linguine bolognaise 75