

POWER LUNCH MENU

MON ~ FRI 12h00 ~15h00

2 COURSE MEAL R110.00

3 COURSE MEAL R140.00

3 COURSE MEAL INCLUDES A COMPLIMENTARY GLASS OF OUR WINE OF THE MONTH

STARTERS

BEEF CARPACCIO

Thinly sliced beef with fine chopped celery topped with rocket & parmesan shavings, drizzled with a homemade light mayonnaise dressing.

ROAST TOMATO RAVIOLI

Ravioli filled with roasted tomato & Parmesan cheese, served on a reduced tomato & sweet pepper sauce

MINISTRONE SOUP

Prepared the traditional way served with crisp parmesan toast

GRILLED CALAMARI

Pan fried patagonian calamari tubes, plain or Cajun style, served with Moroccan spiced cous cous

GARDEN SALAD

Mixed leaf, baby carrots, beetroot & soy roasted seeds

MAINS

CHALMAR SIRLOIN 250g

Our steaks grilled to perfection with Peddlars homemade secret basting. Served with a choice of starch.

PORK LOIN CHOPS

Two Crumbed local pork chops shallow fried, served with creamy mash & homemade apple sauce

BUTTER CHICKEN

Spier free range chicken on the bone prepared in an aromatic spiced curry sauce, served with jasmine, coriander infused sambals & a poppadum

GRILLED LINEFISH

Catch of the day, pan roasted in a light extra virgin olive oil, served with herbed crushed potatoes & tenderstem broccoli

MARINATED AUBERGINE AND COURGETTE SKEWERS

Lightly grilled aubergine & courgette skewers marinated in olive oil & herb dressing served with Moroccan spiced cous cous & stuffed tomato with goats cheese & Mediterranean vegetables

HOT SMOKED SALMON

Lightly smoked local Franschoek salmon trout fillet served on a salad of mixed leaf, oven roasted tomato, avo & feta Drizzled with a citrus dressing

DESSERTS

ICE CREAM & PEDDLARS CHOCOLATE SAUCE

Chilli & cinnamon infused dark chocolate sauce

CRÈME BRULEE

With vanilla pod & crisp sugar crust

TIRAMISU

Espresso & coffee liqueur soaked biscuits topped with creamy mascarpone