MENU

WINTER

SNACKS

BLISS SNACK PLATTER 150.00

BILTONG/MARINATED OLIVES/PICKLED ONIONS/HOMEMADE CHUTNEY/TOAST

CHEESE PLATE 95.00

SELECTION OF 4 CHEESES/PRESERVES

BEETROOT SALAD 40.00

FRIED GOATS CHEESE/RED ONION/BEETROOT REDUCTION

SOUP OF THE DAY

SWEETCORN 40.00

VICHYSSOISE 40.00

BUTTERNUT 40.00

DID YOU KNOW? FRESH BREAD IS BAKED

ON PREMISES EVERY DAY BY CHEF DEAN

FOR YOU TO ENJOY WITH YOUR MEAL.





MENU

WINTER

FEELING PECKISH? ADD THESE TO YOUR MEAL

ONION RINGS 25.00

HOME MADE CRISPS 25.00



ON FRESH BAKED BREAD

BUTTERNUT RAVIOLI 35.00

SAGE BEURRE NOISETTE/PARMESAN/ROASTED PUMPKIN SEEDS

ROAST VEGETABLE RATATOUILE 35.00

CROUTONS/ALMONDS/PARMESAN

SPICY BUFFALO WINGS 35.00

FAMOUS GALITOSTM PERIPERI

CRUSTED CHICKEN STRIPS 45.00

HONEY MUSTARD MAYO/CURRY MAYO

FLAME GRILLED CHICKEN 45.00

CHICKEN BREAST/SIDE SALAD





MENU

WINTER

BEER BATTERED FISH AND SWEET POTATO CRISPS 60.00

SERVED WITH HOME MADE TARTAR

HOMEMADE CHICKEN AND MUSHROOM PIE 45.00

AND SALAD

BEEF LASAGNE 45.00

AND SALAD

DUO OF SLIDERS 60.00

SUCCULENT BEEF WITH TOMATO/ONION GHERKINS/LETTUCE/RELISH

BLISS ROASTBEEF SANDWICH 65.00

RARE ROAST BEEF/LETTUCE/GHERKINS
CARAMELIZED ONION/MUSTARD/HORSERADISH ON RYE

CRISPY BEEF 60.00

SWEET AND SOUR SAUCE/TOASTED SESAME SEEDS SPRING ONION/BASMATI RICE

DUKKAH LAMB RACK 95.00

HARISSA MASH/SEMI DRIED CHERRY TOMATO

PEPPER CRUSTED BEEF FILET 70.00

SWEET POTATO MASH/PAN FRIED MUSHROOMS





MENU

WINTER

CRISPY SQUID 60.00

SWEET AND SOUR GLAZE/SIRACHO MAYO/SLICED CHILLI

SALMON TARTAR 60.00

CAPERS/DILL/LEMON/MUSTARD/HOMEMADE BREAD

ALASKAN CRAB CAKES 160.00

- SUBJECT TO AVAILABILITY -

THAI PRAWN CURRY 70.00

RICE/COCONUT/MIXED PEPPERS

COCONUT AND PINEAPPLE MUSSELS 70.00

- SUBJECT TO AVAILABILITY - COCONUT/LEMONGRASS/GINGER/CHILLI LIME

DESSERT

CRÈME BRULE 35.00

ROOIBOS FLAVORED/RED ESPRESSO

VANILLA ICE CREAM 35.00

WITH HOMEMADE CHOCOLATE SAUCE

APPLE CRUMBLE CARAMEL 40.00

WITH VANILLA ICE CREAM

NEW YORK CHEESE CAKE 50.00



