

Z E P I

— GRILL & BUFFET —

STARTERS

A complimentary Chef's salad for your table...our treat!

BEEF EMPANADAS R60
Spicy ground beef in puff pastry with a pear chutney and a guacamole dipping sauce

FISH CAKES R55
Tuna & salmon with parsley and onions, apple, beetroot and rocket salad with tomato relish

MUSSELS R60
Steamed with leeks, garlic, thyme and white wine cream sauce

SAVOURY PANCAKES R55
Baked with spinach, mushroom and gruyere

SOUP OF THE DAY R40
Ask your waiter for our delicious home made soup

TREATS

MALVA PUDDING R45
With custard and ice cream

CHOCOLATE BROWNIES R45
With vanilla ice cream

BAKED NEW YORK CHEESECAKE R45

ICE CREAM SCOOP OF THE DAY R45
With chocolate sauce

MAINS

FROM THE GRILL

Served with your choice of homemade rustic chips, mashed potato or rice and seasonal vegetables and choice of mushroom sauce or pepper sauce

300gm RUMP R120

200gm FILLET R130

300gm LAMB CHOPS R130

LINE FISH OF THE DAY R130

Served with your choice of homemade rustic chips, rice or mashed potato, seasonal vegetables and lemon garlic butter

BAZARUTO CHICKEN R80

Half grilled chicken served in a basket with homemade rustic chips, vegetables and gravy

Choose from our signature sauces:

mild lemon & herb

medium hot Prego

scorching Prego ... only for the brave!

LAMB AND TOMATO BREDIE R95

Sliced lamb shank in a rich tomato sauce served with rice or mashed potato

CARAMELISED PORK BELLY R90

Slow braised pork belly served with apple purée, your choice of homemade rustic chips, rice or mashed potato and seasonal vegetables

PHYLLO ROLLED MOUSAKA R75

With green lentils and mushrooms, served with your choice of homemade rustic chips, rice or mashed potato and seasonal vegetables

VEGETABLE CURRY R85

Hearty vegetable and cashew nut curry with lentils and chic peas served with aromatic basmati rice, rotti and sambals

BANTING?

We will replace your carbs with extra buttered vegetables

