

# THE REEF GRILLHOUSE



## • STARTERS •

### *Cape Malay Chicken Livers*

R 75

Peri Peri chicken livers accompanied by herbed bruschetta and chili mango salsa

### *Green Lip Mussel Pot*

R 95

New Zealand mussels simmered in a garlic and herb cream sauce

### *Springbok Carpaccio*

R 110

Served with fresh melon shaved pecorino cheese and drizzled with olive oil and balsamic vinegar

### *Pan fried Falklands Calamari*

R 110

Pan fried calamari tubes with a touch of cajun spice and garlic served with wild rocket

## • MAINS •

All Mains and Grills are served with your choice of buttered herb rice, crispy fries, vegetables of the day or a fresh garden salad.

### *Traditional Oxtail*

R 165

Red wine braised oxtail served with a wholegrain mustard mash and sauteed baby leeks

### *Beef Osso Bucco*

R 175

Roasted in the oven the pot roasted with Italian tomatoes, celery, carrot, garlic and red wine

### *Grilled Kingklip*

R 195

Pan-fried in a lemon butter sauce with dill

### *Grilled Chicken Breast*

R 145

Grilled to perfection

## • GRILLS •

### *Beef Rump Steak* 300g

R 190

### *Beef T-bone* 300g

R 190

### *Tomahawk Steak* 350g

R 200

### *Rib Eye Steak* 300g

R 190

### *Fillet Steak* 300g

R 210

### *Scotch Fillet Steak* 300g

R 190

### *Beef Ribs* 300g

R 190

### *Karoo Lamb Chops* 300g

R 190

## • SAUCES •

### *Thyme infused mushroom sauce*

### *Green peppercorn sauce*

### *Garlic sauce*

### *Cheese sauce*

### *Monkey gland sauce*

### *Jack Daniels onions and cream*

### *Peri-Peri sauce*

ALL SAUCES  
R 25

## • DESSERTS •

### *Nachtmusik Malva* R 85

### *Pudding*

Served with a cardamom pod crème Anglaise

### *Crepe Suzette*

R 85

Crepe filled with marinated Grand Marnier mandarins and topped with an orange syrup

### *Fresh Fruit Pavlova* R 85

Fresh fruits in season in a Merengue nest topped with a berry coulis