

Bellgables Country Restaurant

A-La- Carte Menu (Q-2022)

Starter

SOUPS

<i>Butternut:</i>	Oven-baked butternut soup dotted with Danish feta.	R125.00
<i>Vichyssoise</i>	Creamy potato, leek and onion soup served with garlic croutons.	R125.00
<i>Seafood Chowder:</i>	Creamy assorted seafood served with garlic croutons.	R155.00
<i>Chef's Soup:</i>	Soup of the day. Please ask your waitron.	R125.00
<i>Trio of Soups:</i>	In cup size, a selection of three of the soups as above.	R145.00

SALAD

<i>Salmon Roses:</i>	Smoked salmon wraps with cream cheese, lemon and dill stuffing and garnish of lumpfish.	R165.00
<i>Fresh Country Greens:</i>	Cherry tomatoes, olives, cucumber, sprouts, brinjal, rocket and assorted farm greens, served with a sun-dried tomato vinaigrette.	R135.00
<i>Brinjal Stack:</i>	On a rosette of lettuce - stacked slices of fresh tomato, marinated brinjal and mozzarella served with marinated mushrooms and sun-ripened tomato pesto.	R145.00
<i>Prawn Creole:</i>	Prawns in a light cream-based curry sauce with assorted greens.	R165.00

CARPACCIO

<i>Beef:</i>	On a bed of rocket; thinly sliced seared beef with truffle oil and chive dressing, topped with mild Pecorino.	R155.00
<i>Beetroot Carpaccio</i>	Thinly sliced beetroot on a rosette of greens, drizzled with balsamic onion glaze and topped with Danish feta.	R135.00
<i>Gravlax:</i>	Thin slices of cured salmon served with soya sauce.	R165.00

WARM VARIETY

<i>Seafood Crêpe:</i>	Crêpe-wrapped cream-based assorted seafood topped and grilled with Pecorino.	R165.00
<i>Halloumi Rolls:</i>	Fried strips of bacon-wrapped Halloumi with tzatziki sauce and assorted greens.	R145.00
<i>Black Mushroom:</i>	Grilled black mushroom stuffed with jersey cream cheese, herbs and shredded salmon, served with creamy salmon sauce.	R155.00

Main Course

FISH & VEGETARIAN

<i>Salmon:</i>	Pan-fried salmon served with creamy lemon and dill sauce.	R275.00
<i>Kingklip:</i>	Pan-fried Kingklip fillet topped and grilled with Pecorino, served on a pool of creamy salmon sauce.	R265.00
<i>Prawn-Chicken Curry:</i>	Cream based chicken and prawn curry flavoured with spices and curry leaves, served with rice and roti.	R255.00
<i>Vegetable Curry:</i>	Assorted seasonal vegetables in creamy curry leaf sauce, served with Basmati rice and roti.	R195.00

MEATS & GAME

<i>Fillet Medallions:</i>	Herb-soaked medallions of fillet served with rich mushroom sauce.	R255.00
<i>Lamb Shank:</i>	Oven-baked lamb shank topped with red wine reduction.	R265.00
<i>Springbok:</i>	Springbok loin on potato cake, served with Champagne-honey sauce. (Chef suggestion ~ medium rare)	R275.00

Desserts

<i>Crème Brûlée:</i>	Classic Crème Brûlée with caramelized crust.	R120.00
<i>Strawberry Mousse:</i>	Strawberry infused white chocolate mousse, served with fresh cream.	R125.00
<i>Trio of Sorbet:</i>	Scoops of fruit sorbet.	R110.00
<i>Baked Pudding:</i>	Baked pineapple and carrot pudding flavoured with cinnamon and soaked with vanilla butter sauce.	R125.00
<i>Miniature Trio:</i>	Miniatures of White Strawberry Chocolate Mousse, Crème Brûlée and Fruit Sorbet.	R145.00