

Bellgables Country Restaurant - A-La-Carte Menu (42-2021)

Starters

SOUPS

<i>Butternut:</i>	Oven-baked butternut soup dotted with Danish feta.	R 95.00
<i>Vichyssoise</i>	Creamy potato, leek & onion soup served with garlic croutons.	R 95.00
<i>Chowder:</i>	Creamy assorted seafood served with garlic croutons.	R115.00
<i>Chef's Soup:</i>	Soup of the day. Please ask your waitron.	R 95.00
<i>Trio of Soups:</i>	In cup size, a selection of three of the soups as above.	R125.00

SALAD

<i>Salmon Wrap:</i>	Smoked salmon trout wraps with cream cheese, lemon & dill stuffing, garnished with lumpfish.	R125.00
<i>Country Greens:</i>	Cherry tomatoes, olives, cucumber, sprouts, brinjal, rocket & assorted farm greens with a sun-dried tomato vinaigrette.	R 95.00
<i>Brinjal Stack:</i>	Stacked slices of fresh tomato, marinated brinjal, mushrooms & mozzarella cheese on a rosette of lettuce, served with sun-ripened tomato pesto.	R110.00
<i>Prawn Creole:</i>	Prawns in a mild cream-based curry sauce with assorted greens.	R135.00

CARPACCIO

<i>Beef:</i>	On a bed of rocket; thinly sliced seared beef with white truffle oil & chive dressing, topped with mild Pecorino cheese.	R125.00
<i>Beetroot</i>	Sliced beetroot on a bed of greens, drizzled with balsamic onion glaze & topped with Danish feta.	R110.00
<i>Gravlax:</i>	Thin slices of cured Scottish salmon with lemon-dill vinaigrette.	R135.00

WARM VARIETY

<i>Halloumi Rolls:</i>	Fried strips of bacon-wrapped Halloumi cheese with Tsatsiki sauce & assorted greens.	R110.00
<i>Seafood Crêpe:</i>	Calamari, mussels & shrimp in a creamy tomato base; wrapped in crepe; topped and grilled with Pecorino cheese.	R125.00
<i>Black Mushroom:</i>	Grilled black mushroom stuffed with jersey cream cheese, herbs & shredded salmon trout, served with creamy salmon sauce.	R125.00

Main Course

FISH & VEGETARIAN

<i>Scottish Salmon:</i>	Scottish salmon served with creamy lemon dill sauce.	R230.00
<i>Kingklip:</i>	Kingklip fillet topped with Pecorino, served on a pool of creamy fish sauce.	R220.00
<i>Prawn-Chicken Curry:</i>	Cream based chicken & prawn curry flavored with spices & curry leaves, served with a rice & roti.	R210.00
<i>Vegetable Curry:</i>	Assorted seasonal vegetables in a creamy curry leaf sauce, served with Basmati & roti.	R165.00

MEATS & GAME

<i>Fillet Medallions:</i>	Herb soaked medallions of fillet served in a pool of creamy mushroom sauce.	R210.00
<i>Lamb Shank:</i>	Oven-baked lamb shank with a red wine reduction.	R220.00
<i>Springbok:</i>	Springbok loin on potato cake, served with Champagne-honey sauce.	R230.00

Desserts

<i>Crème Brûlée:</i>	Classic Crème Brûlée topped with caramelized crust.	R 95.00
<i>Chocolate Mousse:</i>	Creamy coffee & brandy chocolate decadence topped with marbled chocolate.	R 95.00
<i>Trio of Sorbet:</i>	Mignons of fruit sorbet.	R110.00
<i>Pineapple Pudding:</i>	Baked pineapple & carrot pudding flavored with cinnamon. Served hot, with vanilla butter sauce.	R110.00
<i>Miniature Trio:</i>	Miniatures of White Chocolate Mousse, Crème Brûlée & Fruit Sorbet.	R125.00