## **Starters**

-- FRESH AND SCRUMPTIOS --

#### CLASSIC CAESAR SALAD 119

Classic Caesar with anchovy, spiced croutons, Parmesan cheese, poached egg and a mayonnaise, lemon juice, Dijon mustard and Worcestershire sauce dressing.

CHEF'S CHOICE - CHENIN BLANC

## NORWEGIAN SMOKED SALMON AND PRAWN SALAD 129

Norwegian smoked salmon, pan fried prawn tails, horseradish pesto, cucumber carpaccio and avocado.

CHEF'S CHOICE - SAUVIGNON BLANC

#### © CAPRESE SALAD 89

Tomato and Mozzarella with extra virgin olive oil, fresh basil and sweet basil pesto

CHEF'S CHOICE - CHENIN BLANC

#### SALT AND PEPPER SQUID 89

Served with cilantro dressing, pickled ginger and a side salad

CHEF'S CHOICE - SAUVIGNON BLANC

#### **BEEF CARPACCIO** 119

Paper thin beef fillet with deep fried capers, Parmesan shavings, red onion, micro greens, extra virgin olive oil and lemon

CHEF'S CHOICE - SAUVIGNON BLANC

#### **BEETROOT CARPACCIO** 89

Pickled beetroot with red onion, watermelon, creamy feta, roasted cashew nuts and a citrus dressing. CHEFS CHOICE - WHITE BLEND

# Main meals

— DELECTABLY MADE --

#### CHICKEN AND PRAWN CURRY 149

Cape Malay style curry with prawn tails and chicken strips. Served with fragrant rice and sambals.

CHEF'S CHOICE - SAUVIGNON BLANC

#### # LEMON AND CHILI CALAMARI 149

Calamari tubes, pan fried with butter, lemon and chili. Served with fries and deep fried beer batter squid heads.

CHEF'S CHOICE - GRENACH NOIR

#### SIRLOIN STEAK 169

250-gram - Matured sirloin, flame grilled and served with your choice of fries, crispy potato wedges or grilled baby vegetables.

CHEF'S CHOICE - RED BLEND

#### **RUMP STEAK** 179

300-gram Matured rump, flame grilled and served with your choice of fries, crispy potato wedges or grilled baby vegetables.

CHEF'S CHOICE - JUICY RED BLEND

Sauce - Peppercorn, Mushroom, Cheese, Peri -Peri - R25

#### CHARRED CAULIFLOWER STEAK 149

Red pepper salsa, toasted pumpkin seeds and chili oil.

CHEF'S CHOICE - SAUVIGNON BLANC

#### CHICKEN AND PENNE 149

Penne pasta with pan fried chicken strips, creamy mushroom and basil pesto sauce. Topped with roasted cashew nuts.

CHEF'S CHOICE - PINOT NOIR



# Pub food

— served everywhere — —

#### FISH & CHIPS 149

Hake, deep fried with homemade beer batter, served with tartar sauce, fries and salad.

CHEF'S CHOICE - SAUVIGNON BLANC

#### SGC BEEF BURGER 149

180-gram pure beef burger with cheddar cheese, streaky bacon and fresh avocado slices. Served with fries.

CHEFS CHOICE - ICE COLD LAGER

#### JALAPENO CHICKEN BURGER 139

Flame grilled chicken breast, topped with sliced jalapeno peppers and coleslaw. Served with fries.

CHEF'S CHOICE - CHENIN BLANC

#### JALAPENO POPPERS 69

3 x whole jalapenos filled with cream cheese and cheddar, served with a sweet chili sauce.

CHEF'S CHOICE - SAUVIGNON BLANC

#### SPICY CHICKEN WINGS 129

Spicy wings, deep fried and served with fries or potato wedges and Mozambican peri-peri sauce.

CHEF'S CHOICE - SAUVIGNON BLANC

#### CLUB SANDWICH 139

Triple deck sandwich with streaky bacon, lettuce, tomato, grilled chicken breast and creamy mayonnaise.
Served with fries.

CHEF'S CHOICE - CHENIN BLANC

## SGC PLATTER 399

300gram Sliced rump steak, deep fried squid heads, salsa style chicken wings and potato wedges (serves 4). CHEF'S CHOICE - WOODED CHARDONNAY OR RED BLEND

## Dessert

—•• DEVINE ••—

# CHOCOLATE BROWNIE & ICE CREAM

Chocolate Brownie, Vanilla Ice Cream & Chocolate Dipped Strawberries with with vanilla ice cream.

#### TRIO OF GIN ICE CREAM 89

Gin and citrus, mixed berries, apple and mint

#### TRIO OF CHOCOLATE TRUFFLES 89

Dark chocolate, milk chocolate and white chocolate

# kids 12 & under

—•• HAVE FUN ••—

#### CHEESE BURGER AND FRIES 79

Beef burger topped with cheddar cheese and served with fries

#### PIZZA 79

Margherita pizza with gypsy ham

### CHICKEN NUGGETS AND FRIES 69

Deep fried nuggets and fries

#### MILKSHAKES 59

Chocolate, Strawberry, Bubblegum,
Salted Caramel or Lime

### SGC GOURMET MILKSHAKE 89

Orio cookies, chocolate, and vanilla

