



Shiyane Restaurant



A la Carte Menu

4th December 2019

All dishes cooked to order and include fresh vegetables or chips.

To Start:

Soup of the Day R35

Stack of aubergine and tomato drenched in
Mozzarella Cheese, on a crouton R40

Chicken livers periperi on a bed of seasonal salad R40

Deep Fried Calamari Rings on salad R45

Smoked fillet of Drakensberg Trout R55

~ As a main course with salad and Chips R90

On the Bone:

Tee-bone Steak Cooked to your liking and accompanied
by mushroom or pepper sauce R140

Pork Chop pan fried, with apple sauce and gravy R95

Lamb Chops 2 with mint sauce and red wine gravy R160

Impala Chops 2 with red wine sauce
R95

Off the bone:

Chicken breast covered with our special lemon sauce
R75

Fillet of Hake pan fried, with a tartare sauce R75

Fillet of Wildebeest (in season)
with red wine sauce R85

Fillet of Prime Beef Cooked to your liking and accompanied
by mushroom or pepper sauce
R120

For Dessert: depending on seasonal availability all at
R45

Cakes: Tunisian Orange ~ Apple fudge ~ Chocolate Mud

Baked Pineapple with brandy sauce; Poached Pears in red wine
sauce;

Banana Fritters with rum sauce Baked Peaches in syrup

And Our Own – Home- Made Ice Cream with fruit coulis