



KLOOF
restaurant

EASTER menu

21.04.19

STARTERS

POTATO, LEEK & OYSTER SOUP **R55**

Piping hot creamy potato & leek soup flavoured with white wine poached oysters.

SEARED BEEF & CITRUS SALAD **R60**

Soya & sesame seared beef strips served with almonds & citrus in a honey & rooibos dressing.

CAPRESE SALAD **R55**

Fresh mozzarella slices alternated with ripe jam tomatoes drizzled with a balsamic reduction & olive oil & topped with fresh, torn basil leaves.

DEEP FRIED CALAMARI **R55**

Calamari strips dipped in a light rice flour batter, deep-fried & served with a lemon tartare sauce.

MAIN COURSE

DUCK A'LA ORANGE **R180**

Roast duck topped with an orange glaze & served with roast jacket baby potatoes & green beans.

DENNINGVLEIS LAMB **R190**

Lamb leg gently flavoured with tamarind & allspice. Served with yellow rice & glazed carrots.

CHATEAUBRIAND **R200**

A pan seared & oven finished 250g fillet served with a classic béarnaise sauce & match stick fries.

LINE FISH & FRIES **R130**

Butter pan fried smoked paprika dusted line fish served with rustic fries & lashings of lemon butter.

CHICKEN SCHNITZEL **R115**

Chicken breast flattened & crisply fried in a herb & parmesan crumb. Served with a cheese or mushroom sauce, side salad & rustic fries.

SPANAKOPITA **R130**

Spinach & feta triangles wrapped in phyllo pastry & served with baked pumpkin, hummus & seasonal vegetables.

DESSERT

BANOFFEE PIE **R55**

Banana cream & caramel chocolate pie.

MALVA PUDDING **R60**

The classic served with cream or ice cream.

KLOOF CHOCOLATE BROWNIE **R50**

Goey chocolate walnut brownie served with cream or ice cream.

For reservations, please contact

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THE TASTE OF PIEKENIERSKLOOF MOUNTAIN RESORT