



THE CALABASH GRILL DINNER MENU

STARTERS

OSTRICH CARPACCIO	R95
Thinly sliced, marinated ostrich, garnished with black pepper, balsamic reduction and parmesan	
CRUMBED CAMEMBERT (v)	R75
Camembert cheese, crumbed with bread crumbs, sesame and poppy seeds and served on a bed of red wine strawberry compote	
PERI-PERI SPICED CHICKEN LIVERS	R60
Grilled chicken livers, seasoned with Cajun and peri-peri, braised with tomato and fresh chili, served with toasted french bread	
COLD SEAFOOD PLATE	R95
Smoked salmon, peppered mackerel and marinated mussels, served with a crisp salad, horseradish cream, lemon wedges and capers	
PAN FRIED FIELD MUSHROOM	R60
Garlic buttered field mushrooms, topped with creamed spinach, oven gratinated with parmesan and mozzarella cheese and served with basil pesto drizzle.	

SOUPS

VICHYSOISE – LEEK AND POTATO SOUP (v)	R55
Creamed onion, potato and leek, finished with a swirl of cream	
SPICED BUTTERNUT AND ORANGE SOUP (v)	R55
Roasted and creamed butternut, spiced with cinnamon and cumin, finished with coconut cream and toasted almonds	



SALADS

CHEF'S SALAD

Mixed greens, peppers, cucumber, cocktail tomato, red onions and grilled chicken, topped with seasonal avocado

R75

GRILLED BEEF RUMP SALAD

Sliced rare rump steak, set on a bed of mixed lettuce with mushroom, strawberry, cucumber, red onion, crumbled feta cheese and vinaigrette dressing

R95

GREEK SALAD

Traditional greek salad, set on mixed greens

R75

LOCAL IS LEKKER

SKEWERED OSTRICH

Cubed ostrich, skewered and marinated, prepared as desired, served with sweet potato mash and a mixed berry reduction

R165

VENISON POTJIE

Slow stewed venison in a sauce of Zamalek (African Beer), baby corn, carrots and accompanied by steamed rice

R145

HALF PERI-PERI CHICKEN

½ Chicken, oven roasted and finished on the grill with peri-peri basting, served with peri-peri dipping, sliced bread and rice

R125

OSTRICH HOT PLATE

Ostrich fillet strips, stir fried with garlic, onion and julienne of veg, tossed with soy sauce and egg noodles

R135

CHESA NYAMA

Braised beef brisket, chicken leg quarter and boerewors, served with pap and spicy tomato shebo

R125



THE GRILLS

Prime cuts of meat grilled to your liking, either basted in traditional BBQ basting or Olive Oil

All grills are served with your choice of either potato chips, mashed potato, sweet potato fries, vegetables of the day, steamed rice, garlic roasted baby potato or putu pap

BEEF FILLET

Ladies portion 200g

R140

Man's portion 300g

R195

RUMP STEAK – 400g

R185

T-BONE – 400g

R145

VENISON FILLET – 200g

R165

BBQ PORK RIBS – 500g

R165

ADDITIONAL SIDES

R25

SAUCES

R25

Creamy cheddar sauce

Mushroom and red wine sauce

Cracked pepper corn sauce

Spicy sheba (tomato and onion) sauce

FROM THE SEA

FOIL BAKED LINEFISH

R155

Fish of the day, oven baked in foil with olives, fresh lime, dill and a splash of white wine, served with rosemary roasted baby potato

PAN FRIED KINGKLIP

R225

Pan fried kingklip, simmered in garlic, lemon and mixed herbs, served with you choice of a side dish



PASTA AND VEGETARIAN

BLUE CHEESE PENNE (v) Al dente penne pasta, tossed with blue cheese, cream, basil pesto, topped with toasted almonds and fresh rocket	R85
TAGLITELLE ALFREDO Creamed bacon, garlic, red pepper and mushrooms, tossed with taglitelle pasta	R85
VEGETARIAN PARMIGIANA (v) Aubergine, baby marrow, roasted peppers, layered with cream cheese and tomato basil sauce	R95

LIGHT MEALS

CALABASH BURGER (Chicken or Beef) BBQ basted beef or chicken burger, topped with cheddar and bacon and set on a toasted roll with mixed greens, tomato, mayo and finished with battered onion rings, served with fries	R95
BATTERED HAKE AND FRIES Baby hake fillets, tempura battered and served with mushy peas, sauce remoulade and fries	R75
PORK FILLET SCHNITZEL Pork fillet schnitzel, served with a lemon sauce with red onion and garlic sautéed potato	R75
PEPPADEW AND CREAM CHEESE CHICKEN Baked chicken fillet, stuffed with peppadew and cream cheese farce, bacon wrapped and served on a paprika cream sauce with Mediterranean cous cous	R75

KIDDIES MEALS

All kiddies meals are served with your choice of potato fries, sweet potato fries, vegetables of the day or a green salad

HAPPY HIPPO BEEF OR CHICKEN CHEESE BURGER	R50
BATTERED CHICKEN FINGERS	R50
MACARONI AND CHEESE	R50
COCKTAIL CHEESE GRILLERS	R50



DESSERT

CHOCOLATE BROWNIE

Warm chocolate brownie, served with chocolate and pecan nut sauce and creamy custard

R60

TRIO OF ICE CREAM

Strawberry, chocolate and vanilla ice cream, topped with nuts and cherries

R50

GRANADILLA CHEESE CAKE

Granadilla fruit with cream cheese, set on a biscuit base

R60

DUO OF CHOCOLATE MOUSSE (contains alcohol)

White and dark chocolate mousse, topped with Amarula cream and chocolate shavings

R60

SEASONAL FRUIT SKEWERS

Two seasonal South African fruit skewers, served with vanilla ice cream

R60
