

ZACHARY'S

B I S T R O

LUNCH MENU

(V) VEGETARIAN

ALL DISHES MAY CONTAIN TRACES OF NUTS, GLUTEN, DAIRY AND SOY PRODUCTS
PLEASE INFORM YOUR WAITER OF DIETARY REQUIREMENTS

EURO GUIDELINE €1 TO R16.00 AS AT 22/07/19

SALADS AND APPETISERS

Citrus Salad (V) R85 / €5.45

Orange and grapefruit with iceberg lettuce, herbed croutons, toasted pumpkin seeds, lemon and cream cheese dressing.

Caesar Salad R85 / €5.45

Romaine lettuce, parmesan, quail egg, garlic croutons, Caesar dressing.
Add candied bacon R20 / €1,25

Lightly dusted Patagonia Squid R75 / €4.80

Deep-fried salt and pepper squid with roasted garlic aioli.

Thai-style Fish Cakes R85 / €5.45

Flaked fillets, lime, ginger, green onion, red chilli and fresh coriander, mango salsa and kewpie mayonnaise.

Bobotie Spring Rolls R75 / €4.80

Malay curried mince, with fruit chutney and coriander yoghurt.

LIGHT MEALS

Old Fashioned Cheeseburger R140 / €8.95

Caramelised onion, gherkin, mature cheddar cheese, crisp lettuce, tomato relish on a toasted sesame seed bun with potato frites.

Addition:

Avocado, bacon and chilli jam R45 / €2.90
Chunky mushroom cream velouté R25 / €1.60

Vegetarian Burger (V) R95 / €6.10

Beetroot, sweet potato, chickpeas, Peppadew cream cheese, zucchini.

Club Stacker R105 / €6.75

Bacon, chicken pastrami, avocado, rocket, tomato jam and creamed feta.

Chicken and Avocado Penne R135 / €8.65

Chicken breast, oven-dried tomato, crème fraîche, garlic, parmesan.

PIZZAS

Pollo R110 / €7.05

Margherita topped with grilled chicken, feta, mushroom and Peppadew.

Preserve R100 / €6.40

Brie, Parma ham and preserved figs.

Spicy R110 / €7.05

Purple onion, spicy beef mince and mixed peppers.

Vegetarian R100 / €6.40

Margherita topped with Mozzarella, olives, balsamic artichoke, mushroom, garlic.

DESSERTS

Chili Chocolate Tart R65 / €4.20

70% Callebaut chocolate ganache with a hint of chili in a sweet crust base served with homemade vanilla bean ice cream.

Traditional Malva Pudding R75 / €4.80

Orange scented crème anglaise and homemade balsamic ice cream.

Chocolate and Hazelnut Brownie Ice Cream Sandwich R55 / €3.55

Caramel popcorn, butterscotch.

Decadent Apple Crumble R60 / €3.85

Homemade Bourbon ice cream and vanilla cream Chantilly.

Warm Pecan Nut Pie R70 / €4.50

Homemade carrot cake ice cream, spiced fruit compote.

KIDS

Crispy Chicken Strips and Fries R90 / €5.80

Panko, mayonnaise and cheese sauce.

Fish Strips and Fries R95 / €6.10

Panko, mayonnaise and lemon.

Mini Beef Burgers and Potato Wedges R90 / €5.80

Cheddar, ketchup and potato wedges.

Spaghetti Bolognese R80 / €5.15

Meat sauce, cheddar cheese and olive oil.

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DINNER MENU

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APPETISERS

Oven Roasted Tomato Soup (V) R55 / €3.55

Quinoa, basil pesto and toasted pumpkin seeds.

Lightly Dusted Patagonia Squid R75 / €4.80

Deep-fried salt and pepper squid with roasted garlic aioli.

Roasted Butternut (V) R70 / €4.50

Honey roasted butternut, goats cottage cheese, mixed seed brittle, house dressed home-grown rocket.

Thai-Style Fish Cakes R85 / €5.45

Flaked fillets, lime, ginger, green onion, red chilli and fresh coriander, mango salsa and kewpie mayonnaise.

Bobotie Spring Rolls R75 / €4.80

Malay curried beef mince, with fruit chutney and coriander yoghurt.

PIZZA

Pollo R110 / €7.05

Margherita topped with grilled chicken, feta, mushroom and Peppadew.

Preserve R100 / €6.40

Brie, Parma ham and preserved figs.

Spicy R110 / €7.05

Purple onion, spicy beef mince and mixed peppers.

Vegetarian R100 / €6.40

Margherita topped with Mozzarella, olives, balsamic artichoke, mushroom, garlic.

MAINS

Herb Crusted Ostrich Fan fillet R220 / €14.10

Garlic pommes purée, herbed ratatouille, vanilla bean and orange jus.

Slow Roasted Pork Belly R195 / €12.50

Honey balsamic glaze, pommes puré, grilled zucchini, apple and brandy jus.

Mushroom Risotto (V) R160 / €10.25

Arborio rice cooked with white wine, mushroom stock, Parmigiano Reggiano, finished with Italian parsley and black truffle oil.

Linguini Marinara R240 / €15.35

Mixed seafood in a spicy arrabbiata sauce, Kalamata olives and parsley with parmesan shavings.

Beef Ribeye 250g R225 / €14.40

Herbed crushed baby potatoes, toasted almond broccoli, sweet glazed mushrooms, rich beef jus.

Lamb Curry R185 / €11.85

Laced with coconut milk and Greek yogurt, basmati rice, pineapple salsa with cucumber and coriander raita.

Sole Meuniere R225 / €14.40

Sole dusted in flour and cooked in butter until golden brown served with lemon-caper butter sauce, medley of vegetables and creamy baby potatoes.

Add prawns R45 / €2.90

Old Fashioned Cheeseburger R 140 / €8.95

Caramelised onion, gherkin, mature cheddar cheese, crisp lettuce, tomato relish on a toasted sesame seed bun with potato frites.

Addition:

Avocado, bacon and chilli jam R45 / €2.90

Chunky mushroom cream velouté R25 / €1.60

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Caramel popcorn, butterscotch.

Decadent Apple Crumble R60 / €3.85

Homemade Bourbon ice cream and vanilla Chantilly cream.

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