STARTERS

SMALL PLATES:

(Ideal to share)

PORTUGUESE COD FISH CAKES **R115**
Portuguese Bacalhau fish cakes with lemon mayonnaise

PICKLED FISH **R118**
Pickled hake in light curry sauce, herb salad, ciabatta

ARANCHINI
Italian deep fried Risotto rice balls, mozzarella, roasted red pepper sauce **R 95**

SERRANO HAM AND PEACH SALAD **R135**
Serrano ham, fresh peach, sliced fennel, rocket

DEEP FRIED HALOUMI **R 105**
Deep fried haloumi served with sweet chilli sauce.

INDIVIDUAL STARTERS:

TEMPURA PRAWN TAILS **R125**
Three Tempura prawn tails, litchi and cucumber salsa

GARLIC SNAILS **R128**
Snails, cream, white wine and garlic sauce, ciabatta.

KUDU OR CROCODILE CARPACCIO **R145**
Kudu or Crocodile carpaccio, fresh apple and radish salsa, balsamic reduction, parmesan shavings, basil pesto, pine nuts & crostini.

SIGNATURE DUCK & FIG SAMOOSAS **R115**
Duck, fig phyllo, pickled red cabbage, plum and ginger sauce.

BURRATA (ideal to share) **R188**
Italian Burrata, fresh tomato medley, olive oil, basil pesto, toasted ciabatta

TEMPURA TUNA AND SALMON SUSHI **R125**
Nori, avocado, tuna, salmon, Japanese mayonnaise, tempura batter, panko breadcrumbs, sweet chilli, sesame seeds.

PLEASE NOTE:

PLEASE INFORM YOUR WAITER REGARDING ANY **ALLERGIES.**TREE & GROUND NUTS ARE USED IN OUR KITCHEN. PLEASE NOTE WE PREPARE ALL ITEMS ON ORDER, PLEASE EXPECT AN **AVERAGE WAITING TIME OF 35 MINUTES**.WE ASK THAT STARTERS AND MAINS ARE ORDERED AT THE SAME TIME.

MAINS

BABY KINGKLIP **R298**
Grilled Baby Kingklip served with baby potatoes, seasonal vegetables, red charred pepper sauce.

PARMESAN & ROCKET FILLET **R298**
Grilled beef fillet, Parmesan shavings, peppercorn sauce, rocket, potato wedges.

GORGONZOLA FILLET **R345**
Grilled beef fillet, gorgonzola, Balsamic mash, Pinotage reduction, roasted beetroot.

HALOUMI FILLET **R335**
Grilled beef fillet, fried haloumi, exotic tomato salad, tzatziki, roasted potatoes.

FILLET MEDALLIONS **R275**
Fillet medallions, Maple glazed Pancetta, honey mustard sauce, chorizo braised cabbage, mustard mash.

PEPPER SIRLOIN **R268**
350g Sirloin, light pepper crust, honey mustard sauce, crushed baby Potatoes.

DUCK TWO WAYS **R295**
Duck leg confit and pan-fried duck breast, onion marmalade, beetroot infused mash, mixed forest berry sauce.

CREAMY TUSCAN CHICKEN BREAST **R198**
Chicken breast, sun-dried tomato, onion, spinach, cream, polenta.

SLOW COOKED LAMB SHANK **R352**
Lamb shank slow cooked in port served with mash and roasted vegetables.

SLOW-ROAST PORK BELLY **R270**
Slow roasted Pork belly, Teriyaki sauce, Cauliflower, deep fried rice balls, pickled Radish.

SEARED SPRINGBOK LOIN **R306**
Pan fried Springbok loin, served with roasted sweet potato, glazed beetroot, chili and Belgian chocolate sauce.

OSTRICH FILLET **R320**
Ostrich fillet, roasted sweet potato, caramelized shallots, roasted butternut, Jack Daniels sauce.

EXOTIC MUSHROOM PASTA V **R230**
Linguine, exotic mushrooms, cream, parmesan cheese, thyme.

BUTTERNUT STUFFED CONCHIGLIONI V **R200**
Honey roasted butternut, ricotta, pine nuts, wilted spinach, burned sage butter.

DESSERTS

FROZEN PEANUT FUDGE ICE-CREAM. **R103**
Our signature dessert, caramelised crushed nuts, Belgian chocolate shard.

CITRUS INFUSED FLOURLESS CHOCOLATE CAKE. **R110**
Belgian chocolate sauce, vanilla bean ice-cream, candied orange.

BAKED CHEESECAKE WITH LEMON CURD **R110**
Baked crust less cheesecake, lemon curd, sugar trellis, berry compote.

HONEY AND ROOIBOS INFUSED MALVA PUDDING. **R105**
Crème anglaise, vanilla bean ice-cream.

MIXED BERRY PAVLOVA. **R108**
Meringue, fresh whipped cream, fresh berries, berry coulis.

ESPRESSO CRÈME BRÛLÉE. **R102**
Espresso infused crème brûlée.

LEMON / PASSIONFRUIT SORBET. **R98**
With fresh lemon slice or granadilla (seasonal).

AFFOGATO. **R145**
Vanilla bean ice-cream, Kahlua, espresso shot, biscotti.

CHEESE:

INTERNATIONAL CHEESE SELECTION (SERVES 2) **R 265**
Selection of Portuguese Cow's milk, & Goats Milk cheese, Terra Nostra from Azores, Snowdonia aged Uk Cheddar & Italian Gorgonzola served with Quince jelly, fresh fruit and crackers.

ON BEHALF OF MANAGEMENT AND STAFF WE WOULD LIKE TO THANK YOU FOR DINING AT SILVER ORANGE BISTRO.