

# TUMBLE DOWNS

Café & Restaurant



Your hosts, Werner & Michèle Jacobs

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# Starters

**Home-made Soup of the Day** R47.00

Wholesome and flavoursome. Made with the freshest of ingredients and served with health bread

**Grilled Camembert with Brandy Figs** R54.00

Camembert in sesame seed crumbs, grilled and served with toasted ciabatta and brandy fig preserve

**Prawn & Pepperdew Skewer on Asia Slaw** R57.00

2 mini prawn & pepperdew skewers served on a bed of cabbage salad with roasted seeds & Asian dressing

**Mussels Napolitanna** R66.00

Pan-fried mussels in white wine & spiced tomato sauce served with mozzarella toasties

**Escargot & Brie Phyllo Parcels** R52.00

Two mini phyllo parcels stuffed with garlic escargots and brie. Served with a simple tartare sauce

**Devils on Horseback** R53.00

Prunes stuffed with grilled chicken livers, rolled in bacon and served with a preserved ginger glaze

**Shredded Duck & Vegetable Springrolls** R58.00

Slow roasted duck and mixed vegetable springrolls served with pineapple chilli dipping sauce

## Starter Salads (For one)

**French Salad** R44.00

Fresh garden salad base with onion rings and croutons

**Greek Salad** R49.00

Fresh garden salad base with olives and feta cheese

**Roquefort Salad** R48.00

Fresh garden salad base with onion rings and crumbed Roquefort cheese

# Light Meals

**Bean & Tomato Medley with Cauli Mash R76.00**

A creamy medley of beans and tomatoes sautéed in garlic and wholegrain mustard served with cauliflower mash

**Thai Beef Salad R89.00**

Beef fillet strips marinated in honey, garlic, chilli, soy and ginger served on a bed of garden salad with sesame seeds and peanuts

**Calamari and Crouton Salad R84.00**

Fresh garden salad topped with lightly crumbed calamari & golden croutons and served with a simple granadilla dressing

**Sweet & Sour Lamb in Phyllo Basket R94.00**

Slow-roasted leg of lamb marinated in a sweet and sour sauce and served in a crispy phyllo basket

**Stuffed Calamari Tube with Prawn Noodles R110.00**

Calamari tube stuffed with medley of julienne vegetables served on a bed of creamy prawn noodles & crumbed feta

**Chicken, Mushroom & Litchi Hot Pot R87.00**

Hot pot of Portuguese spiced chicken strips in a creamy mushroom & litchi sauce with crispy phyllo topping. Served with side salad

**Glazed Pulled Pork with Sweetcorn Fritters R93.00**

Fine strips of slow-roasted, ginger glazed pork roast on sweetcorn fritters and topped with crème fraiche

*\* Please note that any specific requests,  
changes to the menu items or extras ordered  
will be charged for accordingly.*

# Main Meals

## **Herb Crusted Lamb with Whisky Sauce R142.00**

Two grilled lamb chops with herb crust, served with a potato cake and whisky pesto cream sauce

## **Malay Chicken Roulade R116.00**

Rolled chicken fillet with mango, spinach and bean sprouts, grilled and served with a lightly spiced Malay sauce

## **Artist Café Chicken R122.00**

Chicken breast crumbed in ginger biscuits, cooked to perfection and served with a creamy blue cheese sauce

## **Prawn & Chicken Curry with Peanut Chutney R129.00**

A classic! Flavoursome and aromatic this curry is served with lemon herb rice accompanied by pepper salsa and roasted peanut chutney

## **Cajun Dusted Hake Fillet & Seafood Sauce R138.00**

Hake fillet delicately dusted in Cajun spices served stacked with mozzarella slices and topped with a creamy prawn & mussel sauce

## **Pork Steak with Apple and Mustard R127.00**

Marinated pork neck steak served on a bed of apple and almond mash with a honey & wholegrain mustard sauce

## **Spinach & Feta Cannelloni with Tomato Pesto R95.00**

Pasta cannelloni shells filled with a rich feta and spinach sauce, covered in garlic cream and mushroom duxelle topped with tomato herb pesto. Served with side salad

## **Ginger Kingklip in Pastry (min. wait 30mins) R136.00**

Kingklip and sweet ginger butter baked in a puff pastry crust and served with parsley cream sauce

*\* All menu items are prepared in a kitchen environment in which eggs, nuts and seafood are available – if you have any allergies to such items the onus is on the patron to ensure the waitron is correctly informed!*

# Main Meals

## Moroccan Curry with Butternut & Chickpeas

Lightly spiced curry with Moroccan spices, roasted butternut cubes and chickpeas. Served with citrus cinnamon rice and tomato salsa.

- Beef **R118.00**
- Vegetable **R98.00**

## Duck Breast with Orange Sherry Syrup **R153.00**

Pan-fried duck breast served on cauli mash & sautéed spinach and mushrooms. Glazed with sherry, orange & ginger syrup.

## Beef Fillet Stack

80g beef fillet medallions stacked with bacon, mushrooms and potato wedges and served with a rich three cheese sauce

- Double Stack **R140.00**
- Triple Stack **R166.00**

## Grilled Beef Steaks

Simple! Your choice of cut served with either an *Herb & Biltong Sauce* or *Brandy Pepper Sauce*

- 300g Rump **R158.00**
- 250g Sirloin **R144.00**
- 200g Fillet **R157.00**

## Extra Sauce **R22.00**

Any of the main course sauces ordered as an extra to a meal

## Extra Vegetables **R20.00**

Portion of grilled vegetables ordered as an extra to a meal

## Cauli Mash **extra R8.00**

Substitute the starch served with your meal with Cauli Mash

# Desserts

## **Cheese Cake**

**R47.00**

Lemon fridge cheese cake served with cranberry & strawberry coulis

## **Chocolate Fondant** (min. wait 30mins)

**R57.00**

Hot baked chocolate dessert cake with Lindt chocolate centre, served with whipped cream – delicious!

## **Amarula Pannacotta**

**R48.00**

Chilled crème dessert smothered in Amarula cream

## **Fallen Chocolate Soufflé with Chocolate Cream**

**R52.00**

Cooled chocolate soufflé topped with chocolate mousse and whipped cream, decadent!

## **Home-made Nougat Ice Cream**

**R49.00**

Home-made ice cream and crumbed macadamia nut nougat with caramel sauce

## **Crème Bruleé**

**R45.00**

Baked cream custard dessert with a crisp toffee glazed topping, simple pleasure.

## **Hot Apple & Cherry Cup** (min. wait 25mins)

**R46.00**

Warm apple, citrus and black cherry cup with crispy granola topping served with whipped vanilla cream

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