



TUMBLE DOWNS
Café & Restaurant

Starters

Homemade Soup of the Day

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

R65.00

Grilled Camembert with Brandy Figs

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

R78.00

Smoked Chicken & Pepperdew Samosas

Three smoked chicken & pepperdew samosas served with herbed mayo dressing.

R73.00

Mussels Napolitana

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

R80.00

Escargot & Brie Phyllo Parcels

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

R74.00

Devils on Horseback

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

R66.00

Herb & Parmesan Mushroom Skewer

Mushrooms in herb & parmesan crumbs served with a gorgonzola dressing.

R72.00

Shredded Duck & Vegetable Spring Rolls

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

R75.00

Starter Salads (for one)

French Salad

R65.00

Greek Salad

R72.00

Roquefort Salad

R76.00

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Light meals

Bean & Tomato Medley with Cauli Mash

A creamy medley of beans and tomatoes sautéed in garlic, herbs and wholegrain mustard served with cauliflower mash (VEGAN ON REQUEST).

R125.00

Mezze Platter for One

Toasted Italian bread with Mediterranean selection of spicy beef strips / spicy vegetables, humus, coriander yoghurt, feta & fresh salad vegetables

Beef

R175.00

Vegetable
(VEGAN ON REQUEST)

R134.00

Shredded Malaysian Duck with Sherry Glaze

Slow-roasted duck, shredded and spiced with aromatic Malaysian spices served with julienne vegetables and orange sherry glaze.

R135.00

Calamari & Crouton Salad

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

R128.00

Sweet & Sour Lamb in Phyllo Basket

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

R143.00

Chicken, Mushroom & Litchi Hot Pot

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

R138.00

Glazed Pulled Pork & Sweetcorn Fritters

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

R136.00

Bacon, Brie & Caramelised Onion Open Sandwich

Ciabatta with grilled bacon, brie and caramelised onions. Topped with fresh tomato, micro sprouts & mustard mayonnaise.

R130.00

Main meals

Mustard Crusted Lamb Chops with Brandy Sauce

Two 120g grilled lamb chops with mustard & black pepper crust. Served with a crispy potato cake and brandy pepper sauce.

R243.00

Malay Chicken Roulade

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

R179.00

Artist Café Chicken

Tender chicken fillet coated in ginger crumbs served with gorgonzola cream.

R187.00

Herb Crumbed Guacamole Chicken Stack

Herb crumbed chicken breast, cooked to perfection and served stacked with guacamole & creamy garlic sauce.

R188.00

Prawn & Chicken Curry with Peanut Chutney

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

R192.00

Cajun Dusted Hake Fillet & Seafood Sauce

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

R206.00

Herb Crusted Sole with Mushroom & Caper

Delicately pan-fried herb crumbed sole served with a creamy mushroom & caper sauce with crispy potato croutons.

R214.00

Pork Steak with Apple, Almond & Mustard

Marinated 200g pork neck steak served on a bed of apple and almond mash with a honey & wholegrain mustard sauce.

R177.00

Stuffed Calamari Tube with Prawn Noodles

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

R182.00



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Spinach & Feta Cannelloni with Tomato Pesto

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.

R175.00

Moroccan Curry with Butternut & Chickpeas

Spicy curry with Moroccan flavours, roasted butternut cubes and chickpeas. Served with citrus cinnamon rice and pepper salsa.

Beef

R182.00

Vegetable
(VEGAN ON REQUEST)

R152.00

Beef Fillet Stack

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

Double Stack

R223.00

Triple Stack

R275.00

Grilled Ribeye with Coriander Chutney

Grilled 250g Ribeye steak served on creamy bacon mash topped with spicy coriander chutney and Greek yoghurt.

R296.00

Extra Sauce

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

R30.00

Extra Vegetables

Portion of grilled vegetables ordered as an extra to a meal.

R35.00

** All menu items are prepared in a kitchen environment in which eggs, nuts and seafood are available - if you have any allergies to these or any other items the onus is on you the patron to ensure the waitron is correctly informed.*

Desserts

Cheese Cake

Lemon fridge cheese cake served with vanilla strawberry coulis.

R64.00

Malva Pudding with Salted Butterscotch Sauce

Warm sponge pudding covered in salted butterscotch sauce served with whipped cream.

R62.00

Fallen Chocolate Soufflé with Chocolate Cream

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

R70.00

Home-made Nougat Ice Cream

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

R68.00

Crème Brulee

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

R62.00

Hot Apple & Blueberry Cup

Apple, pear and blueberry cup with granola topping served with whipped vanilla cream.
(VEGAN ON REQUEST)

R59.00

Chocolate Sponge Mousse Cake

Light chocolate sponge cake layered with creamy chocolate mousse and whipped cream.

R65.00

Carrot Pecan Pineapple Cake

Moist carrot cake with pecan nut & pineapple served with a light lemon frosting.

R58.00