

Where Wildlife and Wine meet, you will find hospitality

PLAASLIK

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WELCOME

SERVED FROM 09:30-11:00

BREAKFAST

BREAKFAST CROISSANT | R115

Scrambled egg, salmon & herb crème fraîche.

FRENCH TOAST | R85

Berry compote, yogurt, seasonal fruit & fynbos honey.

FULL HOUSE BREAKFAST | R120

Boerewors, bacon, two fried eggs, potato rosti, balsamic cherry tomato & toasted ciabata.

ENGLISH MUFFIN BENEDICT | R95

An English muffin served with 2 poached eggs & bacon. Topped with hollandaise sauce.

(V) Spinach

KIDDIES BREAKFAST | R50

Scrambled eggs, one rasher of bacon, served with the choice of chips or a slice of toast.

ADDONS

Egg	R25	Pork sausage	R40
Bacon	R25	Boerewors	R40
Mushroom	R25	Salmon	R65
Croissant	R45	Portion of Chips	R35
Avo	R45	Portion of Onion rings	R35

ALL PICNICS TO BE ORDERED AT LEAST 24 HOURS PRIOR

PICNIC

PICNICS CAN BE ORDERED A DAY IN ADVANCE.

R780 per double bag
R980 per triple bag

KIDDIES, OH YAY!

CHEESEBURGER | R70

Home-made burger patty, cheddar slice served with hot chips.

CRUMBED CHICKEN STRIPS | R65

Served with hot chips.

KIDDIES CRUDITE | R50

Carrot sticks, cucumber, cheese squares, vienna & toasted ciabatta.

STARTERS

SERVED FROM 12:00-16:00

BEEF CARPACCIO / R120

Thin sliced of beef fillet, parmesan, wild rocket, crispy capers, citrus mayo, sweet potato crisps, olive oil bruschetta

TEMPURA CALAMARI/ R90

Asian slaw, herb dressing, gochujang mayo, sweet chilli, nasturtium pesto, pickled ginger, toasted sesame seeds

STICKY RIBLETS R130

Marinated & slow cooked riblets, BBQ sauce & chips.

CAPRESE SALAD | R95

Layers of fresh beef tomato, fior di latte, garden basil topped with pesto, aged balsamic reduction & toasted ciabatta.

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WELCOME

STOEP BURGERS

CHEDDAR MELT BURGER | R185

Homemade beef patty, toasted sesame bun, lettuce, tomato, gherkin, melted cheddar, creamy mushroom, red onion & rosemary sauté, mustard mayo, crispy chips & onion rings.

DAGWOOD BURGER | R195

Homemade beef patty, toasted sesame bun, fried egg, bacon, lettuce, tomato, gherkin, mayonnaise, crispy chips & onion rings.

CHICKEN SCHNITZEL | R185

Homemade panko crumbed chicken breast schnitzel served with a crispy cos lettuce salad and chips.

* Mushroom Sauce optional extra R65

DESSERT

CHOCOLATE PANNA COTTA | R85

Belgian dark chocolate panna cotta, crispy cinder toffee, chocolate & pecan crumble, passionfruit gel, stroopwafel, whiskey & honeycomb ice cream

LEMON & MASCARPONE TART | R75

Baked Italian lemon, ricotta & mascarpone tart, caramelized orange, shortbread, cardamom & burnt orange ice cream

BAKED CHEESECAKE | R80

Baked cheesecake topped with blueberry crumble, macerated seasonal berries & mint coral tuile berry coulis

HEARTY MAINS

CRISPY PORK BELLY | R210

Slow roasted pork belly, gingered sweet potato, carrot & cumin purée, sautéed spinach, apple & celery slaw, pork jus.

HERB CRUSTED BEEF FILLET | R240

200 g grilled beef fillet, garlic & thyme, sautéed green beans, rustic chips with a creamy red wine & mushroom sauce.

BEER BATTERED HAKE & CHIPS | R160

Battered Hake with homemade tartar sauce, lemon wedge & chips.

HARISSA PRAWNS | R210

Flash fried prawns in butter, lemon & harissa paste, savoury jasmine rice, roasted peppers, spring onion, raita, lemon wedge.

HALOUMI & BACON SALAD | R155

Citrus marinated haloumi, crispy bacon, lettuce, cherry tomato, cucumber, Danish feta, toasted seeds & nuts, lemon & herb mayo

RAINBOW BEETROOT & GOATS CHEESE SALAD | R145

Pickled rainbow beets, panko crumbed goats cheese bon bon, baby leaves, garden lettuce, cranberry vinaigrette, beetroot & star anise puree & quinoa granola