

# CAAMIL'S Bar

## SUMMER MENU

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### SOUP IN A CUP

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#### GREEN PEA

Warmed with a bit of spice.

R70

#### PRAWN BISQUE

A firm favourite with lace bread and saffron mayonnaise.

R120

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### STARTERS

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#### THAI STYLE PANKO FRIED FISH CAKES

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

R85

#### SEMOLINA GNOCCHI

Grilled Au Gratin with roquefort cream and sage beurre noisette.

R75

#### CHICKEN CAESAR SALAD

Tender grilled chicken fillet on crunchy romaine lettuce with garlic croutons, poached egg, bacon and anchovy parmesan dressing.

R90

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### MAINS

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#### FISH AND CHIPS

Battered and fried to golden crispy perfection served with pommes frites and tartare sauce.

R110

#### OLD FASHION CHEESE BURGER

Caramalised onions, gherkin, crisp lettuce, tomato relish on toasted sesame seed bun with pommes frites.

R140

#### PENNE ARRABIATA

Braised tomato ragu with green peppers, Kalamata olives, chilli and parmesan shavings.

R75

#### BEEF FILLET 200G

Grilled to perfection with pommes frites and a dressed house salad.

R260

#### SNACK BASKET

Vegetable spring rolls, beef samosas, chicken tenders with Mrs. Balls mayonnaise and pommes frites.

R125

#### CHICKEN TENDERS BASKET

Crumbed fillets with pommes frites and garlic aioli.

R120

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### DESSERTS

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#### CLASSIC MALVA PUDDING

Served warm with a brandy custard and vanilla ice cream.

R65

#### GOOEY CHOCOLATE BROWNIE

With strawberry ice cream and fresh macerated strawberries.

R65

#### CAKE OF THE DAY

Enquire about our freshly baked delights on offer.

R45