

### SALADS

#### CHICKEN CAESAR SALAD

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

R90

#### CLASSIC GREEK SALAD

Arcadian offering of marinated tomatoes, Kalamata olives, feta, cucumber, shaved red onions, ripped garlic croutons and our delicious house vinaigrette.

R75

### SOUPS

#### SMOKED CAULIFLOWER CHOWDER

Poached with Haddock and cream velouté.

R75

#### WARM VICHYSOISE

Thick creamy potato soup flavoured with leeks and braised onions.

R70

### STARTERS

#### HAWAIIAN FISH TACO

Spicy citrus slaw, avocado, sauce rémoulade and pickled jalapeños.

R75

#### THAI STYLE FISH CAKES

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

R85

### MAINS

#### SEAFOOD PASTA

Bucatini pasta with prawn, mussels, calamari tubes, fish fillets, flavours of thyme, garlic and a dash of fruity wine in crème velouté and fresh citrus.

R195

#### BAKED KINGKLIP THERMIDOR

Dijon mustard, gable mushrooms and mature cheddar cheese Nappage, pass tomatoes, crispy gremolata crumb au gratin, slow cooked creamy leeks and steamed parsley rice.

R225

#### KAROO LAMB RUMP

Red quinoa salad, grilled baby onion cheeks, toasted pine nuts, herb oil with rich sultana, garlic and herb jus.

R215

### SANDWICHES AND LIGHT MEALS

#### THE BIG UNION CLUB

Chicken breast, bacon, avocado, cheddar cheese, egg and crispy lettuce on 3 layers of toasted bread with a side salad or pommes frites.

R145

#### OLD FASHIONED CHEESE BURGER

Caramelised onions, gherkins, mature cheddar cheese, crisp lettuce and tomato relish on a toasted sesame seed bun, served with pommes frites.

R140

**Additions:** Chunky mushroom cream velouté R25 Avocado, bacon and chilli jam R45

### DESSERTS

#### STICKY TOFFEE PUDDING

Served warm with Amarula custard and vanilla ice cream.

R65  NO BAKE CHOCOLATE TART

Pistachio ice cream and macerated strawberries.

R65

#### SALTED CARAMEL CRÈME BRÛLÉE

Burnt English cream with classic caramel crust.

R65  ORANGE AND POLENTA CAKE – GLUTEN FREE

Presented warm with rose custard and burnt citrus segments.

R65