

Bellgables Country Restaurant

A-La-Carte Menu (2023)

Starter

SOUPS

Butternut:	Oven-baked butternut soup dotted with Danish feta.	R125.00
Vichyssoise	Creamy potato, leek and onion soup served with garlic croutons.	R125.00
Seafood Chowder:	Creamy assorted seafood served with garlic croutons.	R155.00
Chef's Soup:	Soup of the day. Please ask your waitron.	R125.00
Trio of Soups:	In cup size, a selection of three of the soups as above.	R145.00

SALAD

Salmon Roses:	Smoked salmon wraps with cream cheese, lemon and dill stuffing and garnish of lumpfish.	R165.00
Fresh Country Greens:	Cherry tomatoes, olives, cucumber, sprouts, brinjal, rocket and assorted farm greens, served with a sun-dried tomato vinaigrette.	R135.00
Brinjal Stack:	On a rosette of lettuce - stacked slices of fresh tomato, marinated brinjal and mozzarella served with marinated mushrooms and sun-ripened tomato pesto.	R145.00
Prawn Creole:	Prawns in a light cream-based curry sauce with assorted greens.	R165.00

CARPACCIO

Beef:	On a bed of rocket; thinly sliced seared beef with truffle oil and chive dressing, topped with mild Pecorino.	R155.00
Beetroot Carpaccio	Thinly sliced beetroot on a rosette of greens, drizzled with balsamic onion glaze and topped with Danish feta.	R135.00
Gravlax:	Thin slices of cured salmon served with soya sauce.	R165.00

WARM VARIETY

Seafood Crêpe:	Crêpe-wrapped cream-based assorted seafood topped and grilled with Pecorino.	R165.00
Halloumi Rolls:	Fried strips of bacon-wrapped Halloumi with tzatziki sauce and assorted greens.	R145.00
Black Mushroom:	Grilled black mushroom stuffed with jersey cream cheese, herbs and shredded salmon, served with creamy salmon sauce.	R155.00

Main Course

FISH & VEGETARIAN

Salmon:	Pan-fried salmon served with creamy lemon and dill sauce.	R275.00
Kingklip:	Pan-fried Kingklip fillet topped and grilled with Pecorino, served on a pool of creamy salmon sauce.	R265.00
Prawn-Chicken Curry:	Cream based chicken and prawn curry flavoured with spices and curry leaves, served with rice and roti.	R255.00
Vegetable Curry:	Assorted seasonal vegetables in creamy curry leaf sauce, served with Basmati rice and roti.	R195.00

MEATS & GAME

Fillet Medallions:	Herb-soaked medallions of fillet served with rich mushroom sauce.	R255.00
Lamb Shank:	Oven-baked lamb shank topped with red wine reduction.	R265.00
Springbok:	Springbok loin on potato cake, served with Champagne-honey sauce. (Chef suggestion ~ medium rare)	R275.00

Desserts

Crème Brûlée:	Classic Crème Brûlée with caramelized crust.	R120.00
Chocolate Mousse:	Creamy coffee and brandy chocolate decadence topped with marbled chocolate.	R125.00
Trio of Sorbet:	Scoops of fruit sorbet.	R110.00
Baked Pudding:	Baked pineapple and carrot pudding flavoured with cinnamon and soaked with vanilla butter sauce.	R125.00
Miniature Trio:	Miniatures of Chocolate Mousse, Crème Brûlée and Fruit Sorbet.	R145.00

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