



# Roar Bistro & Bar

*Please note, our menus are seasonal and are subject to change*

## Small Plates

### Selection of Pâté

Homemade, served with crispy toast

### Mushroom & Fresh Thyme

R70

### Smoked Snoek

R80

### Chicken Liver & Brandy

R80

### Mozambican-Style Chicken Livers

R85

Livers pan-fried in onion, garlic, peri-peri spice, cream. Served with steamed dombolo bread

### Beef Trinchado

R110

Cubes of beef slow cooked in garlic & red wine sauce, served with dombolo bread

### Calamari Skewer

R140

Grilled baby calamari with a caper, rocket, red onion & citrus salsa

### Tempura Prawns

R125

Tempura batter prawns (4), lime aioli, charred lemon wedge

### Crumbed Chicken Wings

R130

Crispy fried chicken wings (4) with homemade peri-peri sauce on the side

### Duck Spring Rolls

R120

Confit duck spring rolls (3) with a citrus, soy & ginger dipping sauce on the side

### Cheeseboard

R210

Selection of cheese with preserved fig, dried apricots and crispy water biscuits



## Salads

<b>Beetroot Trio</b>	<b>R115</b>
Roasted, pickled and crisps with lime infused goat & cream cheese, grape salsa, candied walnuts, orange segments and herb emulsion	
<b>Cous-Cous</b>	<b>R110</b>
Marinated feta, roasted butternut, cucumber, olives, red pepper, radish, pine nuts, fresh coriander	
<b>Mediterranean</b>	<b>R110</b>
Tomato selection, sun-dried tomatoes, red onion, lettuce, feta, olives, cucumber, vinaigrette	
<b>Chicken Salad</b>	<b>R145</b>
Grilled chicken breast, peppadews, corn, lettuce, baby tomatoes, avocado, balsamic dressing	

## Burgers, Wraps & Sandwiches

*Includes your choice of hand cut fries or green salad*

<b>Chicken Burger</b>	<b>R165</b>
Grilled chicken breast, fried egg, bacon, cheddar cheese, mushroom sauce, avocado	
<b>Beef Burger</b>	<b>R175</b>
Mince Patty (150g), bacon, fried egg, cheddar cheese, mushroom sauce, avocado	
<b>Chicken Wrap</b>	<b>R145</b>
Crumbed chicken strips, mixed lettuce, tomato, red onion, avocado, cheddar, sweet chilli mayo	
<b>Halloumi Wrap</b>	<b>R120</b>
Fried cheese, avocado, salsa, fresh coriander, mixed lettuce	
<b>Chef Club Sandwich</b>	<b>R160</b>
Chicken Breast, lettuce, tomato, red onion, bacon, fried egg, cheddar cheese	

***We also serve a selection of standard toasted sandwiches and tramezzini's to your request.  
Just ask your waiter!***



## Pasta

<b>Spaghetti Bolognese</b>	<b>R160</b>
Meat mince slow cooked in a savoury tomato sauce with fresh herbs and grated parmesan	
<b>Cajun Chicken Alfredo</b>	<b>R180</b>
Penne pasta with light spiced chicken thighs, smoked ham, creamy mushroom sauce, parmesan	
<b>Prawn Linguini</b>	<b>R220</b>
Prawns, onion, garlic, tomato & cream sauce, hint of chilli, grated parmesan	
<b>Lamb Gnocchi</b>	<b>R215</b>
Pulled lamb, steamed gnocchi, grated parmesan, olive oil, fresh mint chilli glaze	

## Chicken

<b>Grilled Baby Chicken</b>	<b>R245</b>
Marinated in garlic, white wine and smoked paprika, served hand cut fries and a side salad	
<b>Lemon &amp; Herb Chicken Kebabs</b>	<b>R210</b>
Grilled chicken thighs served with hand cut fries and homemade chilli mayo on the side	
<b>Thai Green Chicken Curry</b>	<b>R220</b>
Coconut cream, Bok choy, fragrant Jasmine rice, sambals	

## Vegetarian

<b>Baked Melanzane</b>	<b>R145</b>
Layers of grilled aubergine, arrabbiata sauce, mozzarella, and parmesan cheese	
<b>Grilled Cauliflower 'Steak'</b>	<b>R165</b>
Smashed red kidney beans & herbs with crumbed green beans and red pepper pesto	



## Seafood

<b>Fish &amp; Chips</b>	<b>R180</b>
Hake fillet (grilled or fried) served with hand cut fries and homemade tartar sauce	
<b>Grilled Baby Kingklip</b>	<b>R275</b>
Grilled whole fish, egg fried savoury rice, lemon beurre blanc sauce	
<b>Deep Fried Whole Fish</b>	<b>R290</b>
Fish on the bone with a tomato & bell pepper sauce, served with spicy jollof rice on the side	
<b>Tarragon Salmon</b>	<b>R350</b>
Seared Norwegian salmon with mushrooms, stir fried vegetables, soba noodles	
<b>Grilled Prawns</b>	<b>R320</b>
Grilled prawns (8) with lemon butter sauce or Mozambican mild peri-peri style, served with savoury rice and hand-cut fries	

## Meat

<b>Beef Fillet</b>	<b>R290</b>
Grilled fillet (300g) of beef with biltong butter, includes your choice of a side dish	
<b>Lamb Loin Chops</b>	<b>R310</b>
Lamb chops (3) with rosemary jus, includes your choice of a side dish	
<b>Mogodu</b>	<b>R190</b>
Traditional tripe and vegetable stew served with dombolo steamed bread or pap	
<b>Lamb Shank</b>	<b>R320</b>
Slow-braised in Cape red wine, vegetables and thyme, served with creamy mashed potatoes and cannellini beans	
<b>BBQ Pork Ribs</b>	<b>R320</b>
Full portion marinated pork ribs flame grilled, includes a choice of a side dish	
<b>Tomahawk Steak</b>	<b>R350</b>
Beef Ribeye on the bone (500G) with biltong butter, includes your choice of a side dish	
<b>Durban-style Lamb Curry</b>	<b>R290</b>
Slow-cooked lamb with basmati rice, sambals, raita and roti	



## Sides

All sides - R45

Side salad

Hand-cut Fries

Dombolo

Mashed potato

Creamed spinach

Steamed vegetables

Egg fried rice / Jollof rice

Grilled whole corn & feta

Pap

## Side Sauces

All sauces - R40

Mushroom sauce

Asian glaze

Jalapeno & biltong

Spicy garlic

Pepper sauce

## Platters

*Serves 2 guests*

### Meze Platter

Hummus, aubergine dip, pickled beetroot, carrot & cucumber sticks, olive tapenade, red pepper pesto, basil pesto, marinated olives, sesame seed flat bread

**R230**

### Shisa Nyama

Lamb loin chops (2), boerewors 120g (2), chicken drumsticks (2), chuck steak, pork ribs (160g), Mozambican-style char-grilled corn, chakalaka, green salad

**R690**

### Seafood Platter

Grilled crayfish, whole grilled fish, prince prawns (6), West Coast mussels in garlic cream, crumbed calamari, savoury rice, chips, peri-peri sauce, lemon butter sauce

**R1700**

---

## Desserts

### Tiramisu

Coffee flavoured Italian dessert layered with biscuits and cream

**R70**

### Decadent Chocolate Fondant

Vanilla ice cream and spring sugar

**R90**

### Malva Pudding

Served with hazelnut infused custard

**R85**

### Trio Of Artisan Ice Creams

With pomegranate pearls and a tuile biscuit

**R95**

### Cake selection of the day

Ask your server about today's fresh baked cakes

**R90**