



STARTERS

soya honey dressing

Soup of the day Served with home baked bread	R 70.00
Grilled Tomato and Haloumi Stack (V) Served with herb brioche	R 85.00
Chicken Livers Served mild or hot with toasted brioche	R 95.00
Salmon Puff pastry topped with fennel cream cheese, salmon, cucumber ribbons and roasted peppers	R 115.00
Spanakopita (V) Crisp pastry filled with spinach & feta accompanied with a sweet chilli sauce	R 85.00

SALADS	
Greek Salad Mixed greens with sweet cocktail tomatoes, crispy cucumbers, feta, onions and olives served with balsamic vinegar and olive oil	R 85.00
The Blades Garden Salad with herb brioche A bed of greens with beetroot wedges, blue cheese, poached apples, caramelised pecan nuts, red onion and julienne carrots with a balsamic reduction dressing	R 115.00
Cajun Chicken Salad Cajun grilled chicken on a bed of greens, cocktail tomatoes, cucumber, peppers and carrots with a minted yoghurt dressing	R 125.00
Smoked Salmon Salad A bed of mixed greens, rocket, cocktail tomatoes, crispy cucumbers with lemon cream cheese and capers with a	R 180.00

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MAINS

Chicken Cordon Bleu Breast wrapped in bacon and filled with spinach & feta served with parsley new potatoes and a mushroom sauce	R 145.00
Half Grilled Chicken Grilled chicken, served with chips and seasonal veg Choose between lemon & herb or peri-peri	R 155.00
Norwegian Salmon Grilled and served on a bed of spinach and risotto with a creamy lemon sauce	R 280.00
The Blades Beef Fillet 200 gram Served on a potato rosti, with black mushrooms, roasted julienne peppers and finished off with a red wine sauce	R 210.00
Grilled Rib-eye Steak 250 gram / 350 gram Accompanied with chips or wedges and your choice of sauce	R 199.00 / R 265.00
Lamb Curry A mild curry served with basmati rice and traditional sambals	R 185.00
Meaty Platter and Chips BBQ beef ribs, Asian kofta, rib eye slices and ginger honey chicken wings	R 255.00
Pork Fillet Fillet medallions with an apple cranberry sauce, potato rosti and seasonal veg	R 145.00
Cannelloni (V) Spinach and feta with a Napoletana sauce	R 130.00
Sauce of choice Blades Roquefort sauce	R 40.00

Pepper sauce Mushroom sauce Cheese sauce

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Baked pudding of the day (ask your waiter) Served with custard, cream or ice cream			R 70.00	
Mississippi Mud Pie Chocolate mousse on a brownie base topped with ganache and almonds			R 95.00	
	Chocolate Volcano Rich self-saucing chocolate souffle served with ice cream			R 95.00
	Ice Cream Served with berry coulis o	r homemade cl	nocolate sauce	R 65.00
	Amaretto Ice Cream Vanilla ice cream with cara Amaretto on the side	amelized pecan	nuts and a shot of	R 95.00
	Cake of the day (ask your to Served with cream or ice of			R 85.00
	BEVERAGES			
	Filter Coffee Cappuccino Single Espresso Double Espresso Hot Chocolate, Milo Tea Cafe Latte Milkshakes Strawberry, Vanilla, Chocolate	R 30.00 R 40.00 R 25.00 R 35.00 R 44.00 R 30.00 R 42.00	Appletiser / Grapetiser Coke, (Light / Zero) Cream Soda Fanta Orange/Grape Sprite, Sprite Zero Ice Tea Peach/Lemon Liquifruit Stoney Ginger Beer Play Energy Drink Redbull	R 40.00 R 35.00 R 35.00 R 35.00 R 35.00 R 40.00 R 35.00 R 35.00 R 45.00
	Valpre Still 500ml Valpre Sparkling 500ml	R 28.00 R 28.00	Valpre Sparkling 1L Valpre Still 1.5L	R 40.00 R 40.00

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R 75.00

R 45.00

KIDDIES MEALS

Homemade Chicken Strips Served with chips and a tasty dipping sauce	R 85.00
Pork Riblets in BBQ Sauce Served with chips	R 105.00
Mini Beef Burger Served with chips	R 85.00
Creamy cheesy macaroni	R 75.00

KIDDIES DESSERTS

Vanilla Ice Cream

Frankfurter and chips

Served with a chocolate sauce	
Chocolate Brownie Served with ice cream	R 45.00

BEVERAGES

Fruit juice (Apple, Orange, Fruit Cocktail, Cranberry)	R 40.00
Babyccino	R 20.00
Hot chocolate	R 44.00
Milo	R 44.00
Milkshake (Strawberry Vanilla Chocolate)	R 65 00