



STARTERS

BEEF TRINCHADO R95.00

Tender Pieces of Beef Cooked in Our Homemade Peri-Peri Sauce. Featuring Hints of Red Wine, Garlic and Bay Leaves from Our Very own Tree, Finished with a Touch of Cream and Served with Toasted Bruschetta.

**Also Available in Chicken R85.00
or Vegetarian Strips R80.00**

CHICKEN LIVERS PERI-PERI R85.00

Pan Fried Livers Served in a Rustic Tomato & Onion Sauce and Charged with Chef Elmons Fiery Peri-peri. Served with Toasted Bruschetta

ARANCINI DA RISO (V) R65.00

Exotic Mushroom Risotto , stuffed with Mozzarella, rolled in bread crumbs, fried, and served with basil pesto mayo

SALT & PEPPER CALAMARI STARTER R75.00

Tender Morsels of Bite Sized Squid, Coated in Seasoned Flour, Fried to Golden Brown and Served with Our Homemade Taretare Sauce and Fresh Lemon

GRILLED HALOUMI (V) R90.00

Haloumi Fingers Grilled to Perfection and stacked along a Side Green Salad, Sweet Chilli and Zesty Lemon

CAPRESE SALAD (V) R65.00

Heirloom Tomatoes, Baby Mix Tomatoes, Mozzarella, Balsamic Glaze, Extra Virgin Olive Oil and Bruschetta

SALADS

GREEK SALAD (V) R75.00

Salad Greens Tossed with Spring Onion, Cucumber, Tomato, Sliced Bell Peppers and Red Onion. Served Topped with Creamy Danish Feta and Kalamata Olives

BUCKWHEAT SALAD (V) R80.00

Fragrant Buckwheat Salad, Tossed with Feta, Diced Cucumber, Tomato, Red Onion, Fresh lemon and Herbs, add a dash of Chef Elmons Peri-peri for extra pizzazz

BACON, AVOCADO & FETA SALAD R90.00

Salad Greens, Sliced Cucumber, Cocktail Tomatoes, Spring Onion and Mixed Bell Peppers, Topped with Crispy Bacon Bits, Creamy Danish feta and Sliced Avocado

CEDARS ROYALE SALAD R105.00

Strips of Norwegian Smoked Salmon, Served On Salad Greens, Sliced Cucumber, mixed bell peppers, cocktail tomatoes, and spring onion topped with slices of avocado and crispy capers

Cedars Chicken Salad R95.00

Salad Greens Tossed with Sliced Bell Peppers, Cucumbers, Red Onion and Spring Onion, Topped with Boiled Egg, Chicken Strips, Croutons and Parmesan Shavings

EXTRAS

Avocado / Feta / Mozzarella **R20.00**
Bacon **R25.00**
Grilled Chicken / Smoked Salmon **R35.00**
Black / Green Olives **R15.00**





GOURMET BURGERS

At CedarWoods of Sandton our Hand Crafted Burgers are made from Pure Beef, Grilled on an Open Flame, Seasoned and Basted to Order.

Each Burger is Served on a Bun with Pickles, Homemade Relish, Crisp Lettuce, Sliced Tomato and Topped with Three Deliciously Crispy Beer Battered Onion Rings. If Beef is Not for You, Replace it With Our Double Chicken Fillet Burger or our Vegetarian Burger. Our Burgers Can also be Served "Naked" - Hold the Bun and Add a Salad to Make a Delicious Meal

COWBOY BURGER **R135.00**

150g Burger Basted and Grilled then Topped with Double Cheese, Grilled Shoulder Bacon, Sautéed Onions and Mushrooms and Served on a Bun with our Homemade Burger Relish, Garnish and Fries

DELUXE BURGER **R130.00**

150g Burger Basted and Grilled, Topped with 2 Slices of Cheese, Bacon, a Fried Egg Your Way and Finished with our Homemade Peri-Peri Mayo, Garnish and Fries

BBQ RELISH BURGER **R95.00**

150g Burger Basted and Grilled, Served on a Bun with Our Homemade Burger Relish, Garnish, and Fries. Add a Sauce for Something Different

CHEESE BURGER **R110.00**

150g Burger Basted and Grilled and Topped with a Double Dose of Cheese, Served on a Bun with Our Homemade Burger Relish, Garnish, and Fries



FROM THE GRILL

We at CedarWoods place the utmost trust in our Butcher, who personally selects Grain-fed Prime Angus-Steer, and then matures, rotates and delivers them to us for optimum taste and tenderness - enjoyment guaranteed! All Grills include a side of your choice

Fillet (200g)	R200.00
Supersized T-bone (600g)	R250.00
Rump steak (300g)	R195.00
New York Strip loin (300g)	R190.00
Grilled Half Chicken (lemon and herb, Peri-Peri or BBQ)	R95.00
Pork Spare Ribs (500g)	R220.00
Lamb Loin chops (400g)	R250.00





SIDES & SAUCES

Sides

R35.00

Steamed Seasonal Veg with Compound Butter, Beer Battered Onion Rings, Grilled Mushrooms, Creamed Spinach, Herbed Mash, or Fries

SAUCES

R30.00

Peri-Peri Mayo, Spicy Pepper, Creamy Mushroom, Chef Elmons Peri-Peri, Cheese, Creamy Garlic, Lemon Butter

CHEF SPECIALTIES

ELMONS PORTUGUESE STEAK

R105.00

A juicy 150g Strip Loin Grilled to Your Liking and Topped with a Soft Fried Egg, Thinly Sliced Game Chips and Smothered in Chef Elmon's Peri-Peri Sauce

SIRLOIN WITH PEPPER AND FETA

R200.00

A 300g Sirloin Steak Grilled Your Way, Smothered in a Spicy Pepper Sauce and Topped with Crumbled Danish Feta, Peppadews and a Choice of Side

SNACK BASKETS

CEDARS SIGNATURE BASKET

R150.00

A combo of Succulent Pork Riblets, BBQ Chicken Wings, and Mini Beef Sausages Served with Fries and a BBQ Dipping Sauce

NIBBLES AND NOSH BASKET

R120.00

Beef Samosas, Grilled Haloumi Fingers, Vegetable Spring Rolls and Salt and Pepper Squid Served with Fries and a Choice of Sauce



PASTA

SPINACH & RICOTTA CANNELLONI

R100.00

Our Most Popular Vegetarian Dish by Far, Cannelloni Pasta Filled with Spinach and Ricotta, Layered with Béchamel and Neapolitan Sauces and Topped with a Duo of Crumbled Feta and Mozzarella Baked Golden Brown

TORTELLINI CHICKEN ALFREDO

R95.00

Pasta Pockets Filled with Chicken and Mushroom and Served in a Creamy Tomato Based Sauce

One cannot think well, love well, sleep well, if one has not dined well.

—Virginia Woolf



FISH AND POULTRY

Grilled Prawns

Queen Prawns Basted in a Choice of Lemon Butter, Garlic & Herb Butter or Chef Elmons Fiery Peri-Peri Sauce served with a Choice of Side

8 QUEEN PRAWNS R155.00

12 QUEEN PRAWNS R275.00

BEER BATTERED HAKE R125.00

Hake Fillet Coated in Seasoned Flour and Dipped in a Homemade Beer Batter, Fried to Golden Brown and Crispy and Served With a Choice of Side along with Chef Patrick's Tartare Sauce

SALT AND PEPPER CALAMARI MAIN R135.00

Tender Morsels of Bite Sized Squid, Coated in Seasoned Flour, Fried to Golden Brown and Served with Chef Patrick's Tartare Sauce and Fresh Lemon

CHICKEN SCHNITZEL R115.00

Crumbed and Shallow Fried Succulent Chicken, Served With a Choice of Side and Sauce

DESSERTS

HOMEMADE BROWNIES R55.00

Decadent Nutty Chocolate Fudge Brownie Served With Vanilla Ice-Cream and a Rich Chocolate sauce

ITALIAN KISSES R55.00

One Hazelnut, One Espresso and One Cookies & Cream Ice-Cream Pop Coated in Chocolate, Served With a Scoop of Vanilla Ice-Cream and Chocolate Drizzle

STRAWBERRY CHEESECAKE R75.00

Golden Oat Biscuit Base Topped with a Strawberry Filled Cheese Cake and Strawberry Coulis

WAFFLES AND ICE-CREAM R55.00

Crispy Golden Brown Waffles With a Fluffy Center, Served with Syrup and Vanilla Ice-cream

NEAPOLITAN ICE-CREAM AND CHOCOLATE SAUCE R40.00

One Scoop of Vanilla, Strawberry and Chocolate Ice-Cream Drizzled with Chocolate Sauce

MALVA PUDDING R70.00

A South African Favourite made the Traditional Way with Butter, Fresh cream and Apricot Jam Served Warm with Custard or Vanilla Ice-Cream

