

# THE GRAND HOTEL

Restaurant

## Small Plates

### Roasted Root Vegetables 145

Whipped Feta, Dukkah,  
Pickled Radish, Masala dressing

### Kudu Carpaccio 185

Candy Beets, Berries, Citrus dressing,  
Hazelnuts, Greens

### Prawn & Citrus Salad 185

Avocado, Jalapeno, Coriander,  
Citrus dressing

### Pork Belly 170

Slow-cooked Belly, Mashed Potatoes,  
Pickled Cabbage, Cauliflower Crisps

### Sundried Tomato and Melon 150

Confit Tomatoes, Seasonal Melon,  
Local Greens, Basil Dressing,  
*optional Goat Cheese*

## Steaks

**Sirloin 200g** 225 | **300g** 265

**Fillet 200g** 255 | **300g** 295

Broccolini, Charred leek,  
Roasted Potatoes, Red wine jus

### Sides 45

Roasted Potatoes | Roasted Vegetables  
Side Salad

### Sauce 35

Pepper | Mushroom

## Large Plates

### 285 8 Queen Prawns

*Peri-Peri or Lemon Butter*  
Served with rice

### 295 Karoo Lamb

Mustard, Salsa Verde,  
Roasted Potatoes, Broccolini

### 220 Cape Malay Vegetable Curry

Roti, Basmati Rice,  
Sambals, Raita

### 220 Chicken Tikka

Cauliflower Pickles, Sambals,  
Raita, Potato tadka, Roti

### 280 Durban Lamb Curry

Rice, Raita, Roti & Sambals

### 175 Rotisserie Chicken

*(Lemon & Herb or Peri-Peri)*  
Quarter Chicken, Cabbage slaw, Seed  
crumble, Roasted Potatoes

### 275 Linefish of the Day

Lemon butter, Green Pea Risotto,  
Courgette, Radish Shavings

### 165 Chicken Caesar Salad

Lettuce, Poached Egg, Bacon,  
Sourdough, Caesar Dressing

### 145 Grand Beef Burger

160g Beef Patty, Tomato, Lettuce,  
Red Onion, De Bakkerij Roll  
Served with Potato Wedges  
*add bacon / cheese 25 each*

## Sweet

### Malva Pudding 80

Served with Custard

### 2 Scoops of Ice Cream 55

Vanilla | Salted Caramel | Belgian Chocolate

### Fudge Brownie 80

Served with Ice Cream


### Cheese Board 180

Local Cheeses, Preserves

### Cake of the Day 80

Selection of Freshly Baked Cake

Please inform your server of any allergies or dietary preferences

 = Vegan

\*A service charge of 10% is added to parties of 6 or larger