

SALMANDER

RESTAURANT

MENU

*Pictures are for illustration purposes only.



BREAKFAST

08:00 - 11:00

Early Bird R49
one egg, three rashers of bacon grilled tomato with cheese, toast and jam

Full Breakfast R130
two eggs, three rashers of bacon, grilled mushrooms, cheesegriller, grilled tomato, chips toast and jam

Salmander Breakfast stack new R145
150g Rump steak, topped with a slice of cheese, bacon, avo, mushrooms and an egg served with fried diced potatoes

Morning Starter v R65
yoghurt, muesli, fresh fruits and berries, drizzled with honey

Omelettes R60
three egg omelet with cheese served with toast

Add ons.

Onion, Jalapeño or Chilli	R4 ea
Fresh tomato, Peppers, Mushrooms or Spinach	R7 ea R10 ea

Up & Go R68
one egg, three rashers of bacon, baked beans, grilled tomato with cheese, toast and jam

Breakfast Pizza R85
medium pizza base topped with mozzarella, mushroom, bacon, fresh tomato and two fried eggs

Polenta and Kaaings R95
Pork Kaaings, served on pap, two eggs and tomato sheba on the side

Polenta and Mince R85
Bolognese mince served on pap, two fried eggs and grilled tomato

Bacon, Ham, Salami	R20 ea
Feta, Cheddar	R25 ea
Blue Cheese, bolognese	

SOUPS

Pomodoro Soup v R60
rich tomato soup topped with fresh basil and cream and served with toasted mozzarella bread

Minestrone Soup v R95
traditional tomato based veggie and pasta soup topped with parmesan and drizzled with olive oil and served freshly baked focaccia roll

Crème of Mushroom v R75
creamy mushroom soup topped with parmesan and fresh parsley served with freshly baked focaccia roll

Nonnas Beef and Veggie soup new R80
Slow cooked beef shin and veggies served with a Foccacia bun

SALADS

Garden Salad new.v M R40 L R60
Salad greens, tomato, peppers, carrots and beetroot

Greek Salad v R65 R95
Salad greens,tomato, peppers feta and olives

Caprese Salad R65 R95
Slices of tomato marinated in balsamic and olive oil layerd with mozzarela slices, rocket and fresh basil leaves topped with capers

Chef Salad M R105 L R135
Salad greens, tomato,peppers, chicken, bacon, sliced egg

Chicken and Avo R85 R125
Salad greens, tomato, peppers, pan fried chicken strips topped with sesame seeds and avo.

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TOASTIES

SERVED WITH CHIPS OR A FRESH GARDEN SALAD

Cheese and Tomato	**R48**
Ham Cheese and Tomato	**R65**
Chicken Mayo	**R60**
Bacon Egg and Cheese	**R80**
Club Sandwich	**R98**

STARTERS

SEASONAL

Depending on size that's available

Oysters **SQ**
served with tobasco and lemon wedges

Salmander Oysters **SQ**
topped with fresh salsa, Sour cream and Caviar

Baked Jalapenos **R85**
three whole green jalapenos wrapped in bacon and stuffed with cream cheese topped with marinara, mozzarella and oven baked

Crumbed Mushrooms **R65**
fried golden brown, served with Blue Cheese or tartar sauce

Mozzarella sticks new.v **R55**
four crumbed and fried mozzarella sticks seved with a sweet chilli sauce

Crumbed Mushrooms v **R65**
Crumbed and golden fried served with bleu cheese or tartare sauce

Beef Carpaccio **R110**
thinly sliced beef fillet, topped with onion, capers, olives and balsamic reduction served with a lemon wedge and focaccia bread

Chicken Livers **R65**
pan fried in butter, onion, peppers and cherry tomatoes tossed in our home made peri peri sauce served with pita bread

Snails **R90**
oven baked in a creamy garlic sauce topped with mozzarella and served with brown bread

Snails Midoolo new **R90**
Oven baked canoe bonemarrow topped with four snails and garlic served with a lemon wedge and brown bread

Calamari **R90**
125g panfried in a spicy marinara and wine sauce or a creamy garlic and wine sauce served with pita bread

Mussels **R90**
10 halfshell mussels steamed in wine and marinara sauce or creamy garlic and wine sauce served with pita bread

Nachos new.v **Single R75** **Full R145**
Trotilla chips topped with salsa sauce, cream cheese, cheddar and mozzarella and baked in the wood fire oven topped with fresh lettuce tomato and smashed avo. (Spicy or plain)

FOCACCIA

Large Pizza Bread brushed with rosemary, garlic and olive oil **R85**

Plain	**R55**
Mozzarella v	**R85**
Anchovy	**R65**
Cherry tomato and Olives v	**R80**

GOURMET PIZZA SANDWICHES

Ham and Cheese **R85**
Rocket, Ham, Tomato and mozzarella topped with Parmesan

Chicken and cheese **R105**
Rocket, Crumbed Chickbreast Fillet, topped with marinara melted Mozzarella and parmesan shavings

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PIZZA

	M	L
Margherita v Tomato base with mozzarella and fresh tomato slices	R70	R90
Pepperoni New Sliced pepperoni, mozzarella	R80	R105
Caribbean Banana, bacon and mozzarella	R85	R115
Proscuito Fungi Ham, mushroom	R85	R115
Hawaiian Ham, pineapple	R85	R115
Siciliana Capers, olives and anchovies	R85	R115
Chicken Mayo Chicken and Mayo	R85	R115
Chicken Fungi BBQ Chicken, Mushrooms	R90	R120
Peri Chicken Livers Peri peri chicken livers, onion, peppers and peppadews	R115	R140
Polo Supremo BBQ Chicken, pepperoni caramalized onion	R115	R140
Famillia Chicken, Bacon and Avo	R120	R145
Greca New Ham, Onion, Capers and Olives	R120	R145
Vegetariana v Mushrooms, spinach, peppers, atrichoke	R120	R145
Three Cheese v Mozzarella, Blue Cheese and Parmesan, caramelized onion and fresh Basil	R120	R145
Tikka Chicken Masala chicken, onion, peppadews and feta	R120	R155
Greek Spinach, Feta, olives, bacon	R120	R155
Capricciosa Ham, mushroom, olives, salami	R125	R160
Mexicana Bolognese mince, beans, peppers, onion, avo and jalapenos	R145	R170
Meatlovers Ground beef, bacon,ham,salami, onion and peppers	R155	R195
Seafood Tuna,prawntails,mussel and calamari	R165	R220

Gluten free Bases only availible in Meduim Extra R35

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PIZZA TOPPINGS EXTRA

	M	L
Chilli, Garlic, onion	R5	R7
Tomato, Peppers, Banana, Pineapple, Jalapeno	R7	R9
Capers, Peppadew, Olivies,Mushroom, Artichoke, Anchovy	R10	R15
Ham, Salami, Bacon, Chicken, Avo, Pepperoni, Bolognese	R20	R25
Mozzarella, Cheddar, Feta, Parmesan	R25	R30
Prawns, Calamari, Tuna, Mussels	R30	R40

PASTA

Spaghetti Bolongnese Rich tomato, ground beef sauce, slow cooked topped with parmesan	R90	R160
Lasagna Layers of bolognese, silky sheets of pasta and bechamel sauce, topped with mozzarella, served with a fresh garden salad	R125	R155
Penne al Forno Penne topped with bolognese, bechamel, mozzarella and oven baked	R115	R165
Alfredo Ham and mushroom in a bechamel sauce	R105	R135
Napolitana Tomato, garlic,touch of anchovy, capers and basil	R85	R115
Gamberi e Pesce Large prawn tails and hake pan fried in garlic, lemon butter and bechamel sauce	R135	R185
Pollo il Olive Chicken, olives, peppers, hint of chilli in a marinara sauce	R115	R175
Chicken Alfredo Chicken and mushroom in a bechamel sauce	R105	R135
Pepper Fillet Pan fried with black pepper, mustard seeds and red wine bechamel sauce	R135	R185
Ocean Mariana Prawns, calamar and mussels cooked in a marinara white wine sauce	R145	R190

Gluten Free Pasta only availible in Lungini Extra R20

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BURGERS

Beef Burger R98
150g pure beef patty made from lean mince

Cheese Burger R110
150g Patty topped with 2 slices of cheese

Bacon and Cheese Burger R135
150g pure beef patty , slice of cheese and bacon

Chicken Burger R95
200g grilled chicken breast basted with peri-peri or BBQ

Italian Chicken Burger R120
200g chicken fillet topped with mozzarella and marinara sauce

Italian Beef Cheese Burger R120
100% pure beef patty topped with mozzarella and marinara sauce

Kokoriba burger R155
100% pure beef patty, cheese pineapple ring, bacon topped with mushroom sauce

Hawaiian Chicken burger R125
Chicken fillet basted in peri peri or BBQ topped with two slices cheese and a pineapple ring

EXTRAS

Extra 150g Patty	R52
Extra cheese slice	R9
Extra Bacon	R25
Extra egg	R7
Extra Sauce on burger (Cheese, mushroom, Garlic, pepper)	R25

GRILLS

All Grills are served with any two sides (Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)

Rump	150g New	R98	Spare Ribs	400g	R175
	300g	R185		600g	R245
Sirlion	200g New	R150	Beef Ribs	500g	R205
Fillet	250g	R185	T Bone	500g	R255

SPECIALITY GRILLS

All Grills are served with any two sides (Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)

Lamb Shank R265
350g - 450g super lamb slow roasted in tomato and red wine sauce

Eisbein R215
1,4 - 1.6kg Crispy hog, served with fried bacon sauerkraut and any two sides

Fillet il Gembero R275
250g fillet grilled to perfection topped with 5 large prawn tails in garlic and lemon butter sauce

Fillet Middollo R265
250g fillet topped with pan-fried garlic mushrooms and bone marrow

Rump Escargot R265
300g rump topped with snails in a creamy garlic sauce

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SEAFOOD

All Grills are served with any two sides (Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)

Hake — Single 150g R115 / Double 300g R175
Golden crisp batter, served wth any two sides

Grilled Kingklip — 280g-320g R215
Pan fried with butter and lemon and finished in Woodfire oven served with any two sides

Mussel Bowl — R175
20 Halfshell mussels in a creamy white wine and parsley sauce, served with pita bread

Calamari — R195
250g Fried falklands calamari served with any two sides

Prawns

200g	400g	600g	800g
R140	R240	R320	R385

All Prawns are served with any two sides
(Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)
Garlic lemon butter or peri peri

Hake and Prawns — R230

Seafood Platter for One — R285

Cigale (Small Lobstertails) New — 200g R365 / 400g R690

CHICKEN

All Wings are served with any two sides
(Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)

	200g	400g	600g	800g
Chicken Wings	R140	R240	R320	R385

All Schnitzels are served with any two sides
(Chips, Savory basmati rice, Mash, Veggies, garden salad or Polenta and relish)

	Half	Full
Chicken Schnitzel	R85	R100

Crumbed and golden fried chicken breast served with lemon wedge and two sides

Saucy Chicken Schnitzel	R110	R125

Served with a choice of Cheese, Pepper, Mushroom Sauce or cheesy peri-peri sauce

Creamy Garlic Prawn Chicken Schnitzel	R145	R175

Topped with pan fried prawn tails in a creamy garlic and wine sauce

Schnitzel Parm New	R135	R165

Topped with marinara and melted mozzarella

Caprese Chicken — R165
200g Chicken breast fillet pan fried in balsalmic vinegar, tomatoes and toppedwith mozzarella and basil, served with any two sides

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SNACK BASKET

Single Basket — R145
100g Wings, 2 Samoosas, 200g Ribs, 4 Chicken Strips and chips

Double Basket — R295
200g Wings, 4 Samoosas, 400g Ribs, 4 Chicken strips, chips, toasted cheese and tomato and sauce of your choice

SIDE ORDERS

Sauces — R28
Cheese, mushroom, garlic, pepper, BBQ
peri-peri or lemon and garlic sauce

Onion rings	R35
140 - 160g grilled or fried	
5x Queen Prawns	R105
Hake 140 - 160g grilled or fried	R65
Small chips - 200g	R30
Large chips - 400g	R55
Side veggies - Spinach and pumpkin	R40
Fried calamari	R65
6 x Halfshell mussels - In a creamy garlic, lemon sauce	R55

KIDDIES



Ham and pineapple pizza	R55
Cheese pizza	R40
Chicken strips and chips	R55
Kids spaghetti bolognese	R50
Kids cheese beef or chicken burger	R60
Fish fingers and chips	R45
Vienna's and chips	R45
Mac and Cheese	R45
Kids ribs and chips	R80

Kiddies combo meal include any kids meal excluding Ribs, a soda or milkshake, upside down ice cream and a toy — R98

Kiddies Milkshake — R30
Strawberry, Chocolate, Bubbelgum, Lime and Banana

Upside down Ice Cream	R20
Half Waffel Cream or Ice Cream	R25

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DESSERTS

Strawberry Cheesecake R55

Malva Pudding R45
Served with Custard, Ice cream or Cream

Chocolate Mousse Cake Slice R70

Chocnut Sunday R55

Waffels and syrup R45
Served with Ice Cream or Cream and maple syrup

Nutella Waffels R65
Waffels topped with nutella ice cream or Cream and spinkled with nuts and chocolate sauce

MILKSHAKES

Classic Milkshakes R48
Strawberry, Chocolate, Bubbelgum, Lime and Banana

Gourmet Shakes R60
Nuttela, Salted Caramel, Bar-one, Iced Coffee

Boozy Milkshake R85
Strawberry Lips, Tant Sannie se Melktert, Coco Rico Salted caramel, African Secret Marula

Don pedro R70
Single shot of Amarula, Rum, Khalua or Whiskey

HOT BEVERAGES

	Regular	Large
Americano	R30	R36
Cappacino	R34	R42
Latte	R34	
Tea Rooibos or Ceylon	R30	
Hot Chocolate or Milo	R42	
Irish coffee	R75	

Whiskey, Brandy, Rum or Amarula

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COCKTAILS

Jägermeister Orange Sunset New — **R95**
Dbl shot Jager Orange, grenadine and Orange Juice

Jägermeister Mule New — **R105**
Dbl shot Jager, Ginger ale, Cherries and Mint

Cosmopolitain — **R85**
Triple sec, vodka, lime, cranberry juice, Can of tonic water

Strawberry Daiquiri — **R85**
Bacardi, Strawberry Daiquiri mix, lime

Martini — **R80**
Gordons gin, martini

Malfy Orange — **R115**
Malfy, orange juice, grenadine

Margarita — **R85**
Tequila, triple sec, Lime

Long Island — **R115**
tequila, gordons gin, vodka,bacardi,cane, lime, coke

Malfy Grapefruit — **R115**
malfy grapefruit, grapefruit juice, simple syrup, can of soda water

Sex on the Beach — **R100**
Vodka, peach schnapps, cream, half orange, half cranberry juice

Jam Jar — **R135**
vodka, bacardi, tequila, lime butlers

Tequila Sunrise — **R100**
tequila, grenadine, orange juice

Mojito — **R100**
bacardi, lime, mojito mix, soda water, mint leaves

Pina Colada — **R85**
bacardi, pina colada mix, pineapple juice

Rainbow Paradise — **R100**
malibu, orange juice, genadine, butlers blue


the beachhouse
Rosé
Sauvignon Blanc
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WINE BY THE GLASS

250ML

the beachhouse Sauvignon Blanc	57
Tall Horse Moscato	57
Sunkissed Natural Sweet Rosé	57
the beachhouse Rosé	57
Ribshack Red	57

SPARKLING WINE

J.C. Le Roux La Fleurette J.C. Le Roux Domaine R225
The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste.

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Gorgeous Sparkling Cap Classique R390
With the most alluring floral undertones, this exquisite sparkling rose delights with a palate of raspberry cream, juicy strawberries and nuances of spiced peach and delicate cherry blossom

WHITE WINE

the beachhouse Sauvignon Blanc R165
A light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.

Durbanville Hills Sauvignon Blanc R205
Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

Backsberg Gravel Road Chenin Blanc R205
The juicy peach, citrus blossom and mango aromas are perfectly balanced by a refreshing acidity.

Franschhoek Cellar Chardonnay R205
Radiant pale gold with a youthful green glow. Attractive pineapple and lemon & lime fruit purity with and intensity on both the nose and palate.

Tall Horse Moscato R165
Luciously sweet, ripe and fresh with a lovely long lingering finish. Bright yellow with a gold tint. Experience wonderful honeysuckle, floral and ripe tropical flavours with a hint of spice.

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WHITE WINE

Brampton Pinot Grigio **R270**
Expect deliciously inviting fleshy peach gusto, fresh citrus zeal, succulent pineapple appeal and a riveting, fresh finish.

Sunkissed Natural Sweet White **R165**
Relish extravagant sunny lemon, lime and pineapple fruit aromas and flavours laced with delicious honey and spice in this soft, sweet and fruity blend.

Graça **R150**
Lively coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours.

Drostdy Hof Adelpracht Late Harvest **R150**
Fruity, fresh and honeyed, its notes of sun-dried peaches and apricots are lifted by a lovely acidity.

BLUSH WINE

the beachhouse Rosé **R165**
Red cherry lollipops, raspberry and strawberry jelly, Turkish Delight and cotton candy. A wine that is as pretty as its soft pink colour and instantly alluring ripe fruity and rose petal floral aromas.

Sunkissed Natural Sweet Rosé **R165**
Irresistible crushed strawberry, rosewater and Turkish delight aromas explode in succulent candied red berry and cherry flavours to a seductively soft and sweet fruity finish.

Nederburg Rosé **R185**
Intense aromas of red berries with a dash of sweetness and a good acid structure.

RED WINE

Franschhoek Cellar Cabernet Sauvignon **R225**
Shows blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel, and a smooth and juicy-lingering finish.

Backsberg Four Pillars Cabernet Sauvignon **R325**
In honour of generations past and present, this Cabernet Sauvignon is strong and structured like the pillars themselves, with an enticing bouquet of blackcurrant, wood shavings and lavender scents.


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RED WINE

Franschhoek Cellar Merlot R225
Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice.

The Fat Man Pinotage by ORWCo. R230
The Fat Man is generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice.

The Anvil Shiraz by ORWCo. R230
The Anvil is powerful and captivating on the nose, with peppery spice and dark fruit flavours. This is backed up by a bright, juicy palate bathed in oak spice, anise black berries and a savoury all spice finish.

Ribshack Red R185
A full bodied muscular red wine with rich, ripe dark berry flavours and sumptuous smokey oak spice after wood maturation.

The Cattleman's Club R220
Our aim with this red blend was to make a wine that is rich and rewarding on the nose and palette. The oak must be noticeable, but not dominant, the Shiraz must be chunky and robust, the Pinotage fruit ripe and smooth.

Bellingham Homestead Red Blend R265
This wine offers a complex blend of red and black fruits, featuring vibrant notes of red cherry, blueberry, and blackcurrant, complemented by well-integrated oak that introduces classic hints of tobacco spice, dark chocolate, and licorice.

Nederburg Baronne R215
Cohesive and rewarding with everything where it should be. Ripe and rounded fruitiness, juicy from lively acidity, well framed and structured by tannin and with a length of flavour that keeps going.

Sunkissed Natural Sweet Red R165
Sink into this deliciously smooth and juicy red blend packed with succulent summer berry aromas that make way to a sumptuous mouthful of sweet juicy plums and soft oak spice flavours.

SALMANDER BRITS

012 065 4329

SALMANDER HARTIES

012 882 0919

SALMANDER KOKORIBA

066 107 9628

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