



saffron
FamilyKitchen

Dinner
Menu



17h30 onwards

Starters

Soup of the day

Kindly enquire with your server

R39

Beef Carpaccio

Thin slivers of Beef, drizzled with a balsamic glaze, topped with crispy rocket, Grana-Padano shavings and caper berries

R79

Peppered Mackerel

Crushed smoked peppered mackerel, baby tomatoes and radishes and melba toast

R89

Springbok Carpaccio

Thin slivers of springbok fillet in a lemon herbed olive oil, topped with fresh rocket, Parmigiano shavings, caper berries & Bavarian mustard

R89

Creamy Mussel Pot

Mussels in a creamy white wine sauce

R79

Garlic Snails

In a creamy blue cheese and garlic sauce

R79

Mains from the Ocean

Kingklip 300-320g

Pan fried to perfection served with pearl onions in a lemon butter garlic sauce served with silky mash or fries

R197

Salmon fillet Norwegian 200g

Pan seared fillet coated with delicious garlic butter, sundried tomatoes, capers and served with creamy mash or fries

R197

Grilled Sole

Grilled sole with parmesan and sundried tomatoes in a creamy garlic butter sauce served with smooth mash or fries

R179

Tiger prawns 12

Fried to perfection in a sauce of your choice, herby, garlic or peri-peri served with fries

R197





Mains from the Meat Market

500g T-Bone Steak

R198

350g Sirloin Steak

R179

250g Beef Fillet

R189

250g Ostrich Fan Fillet

R189

All steaks are served with Steak House fries or skinny fries

Sauce

Green peppercorn, Creamy Mozambican peri-peri, Madagascar, White wine Mushroom

R35

Sides

Creamed Spinach, Butternut, Crushed garlic potato's, Couscous, Arborio Rice, Green Beans, Fresh vegetables of the day (please enquire)

R35

BRAISED (all day every day)

Lamb Shank

Italian styled Lamb Shank, braised with Italian tomatoes, capers, anchovies and pearl onions served over a bed of smooth bed of mash or samp done our way.

R198

Oxtail

Fall-off-the-bone tender & juicy Oxtail, with the buttery rich beefy flavours served on a bed of smooth mash or samp (ask about Arborio Rice as an option)

R189

Crispy Pork Belly

Famous crispy pork belly, served with apple mousse placed on a bed of parmesan risotto

R159

Poultry and Pasta

Linguine with Clams (Linguine alle Vongole)

Served with a classic white wine sauce tossed with shell in Clams and drizzled with olive oil and garnished with fresh lemon wedges and parsley

R109

Chicken Pasta

Creamy chicken penne pasta tossed with Greek pesto, garlic, sundried tomatoes and grated parmesan

R89

Seafood Linguini Pasta

Half shelled mussels, calamari, and peeled shrimps served in a creamy white wine sauce

R109

Chicken Schnitzel

Homemade chicken schnitzel served with fries and mushroom sauce or cheese sauce garnished with a fresh lemon wedge

R107

Desserts

Camembert Cheesecake

A creamy baked version of a cheesecake with a slightly savoury touch accompanied by spiced pineapple compote

R55

Dark chocolate marquise

A rich set chocolate crème with macerated berries

R55

Stellenbosch Cheeseboard

A variety of winelands cheeses with preserves and melba toast

R75

Dessert of the day

Kindly enquire with your server

R65

Signature Italian Pizzas

Our pizza flour is imported from Italy. We only use 00 flour as well as 20% Semolina flour for the best results. All Pizza Bases are handmade and limited due to preparation time. All Pizzas come with Italian tomato pizza basting & Mozzarella – served with chilli, garlic and parmesan on the side

Margherita / Focaccia (V)

Covered with Italian pizza sauce, Mozzarella topped with basil

R65

The Vegetarian (V)

Mozzarella cheese topped with spinach, feta and olives

R109

Milan

Parma ham, sliced olives, Parmigiano shavings and topped with rocket

R115

Barcelona

Spanish Chorizo, Avo, peppadews, and capers

R115

The Karoo

Slivers of Ostrich fan fillet, sliced olives, capers & feta

R125

Sicilian

Capers, anchovies, olives, bell peppers and feta.

R109

Caprese

Traditionally topped with fresh cherry tomatoes, olive oil, fresh basil, finished off with a drizzle of balsamic reduction.

R109

Mediterranean

Italian Salami, Sundried tomatoes, caramelized onions and olives

R109

Prince Albert

Figs, camembert, springbok carpaccio topped with rocket

R130

Napoli

Pepperoni, mixed peppers, and sundried tomatoes.

R115

Meaty Pizza

Lamb, bacon bits, salami, roasted Peppers

R120

South African

Build your own Pizza from options below

R65

Extras

Peppers, mushrooms, caramelized onions, tomato, pineapple, egg, feta, capers, mozzarella, fresh herbs, peppadews, sliced jalapenos, spinach, cherry tomatoes

R12

Extras

Italian salami, anchovies, pepperoni, chorizo, butter chicken, ham, bacon bits, sundried tomatoes, figs, Avo, Parma ham, roasted vegetables, springbok carpaccio, artichokes

R20