

• STARTERS •

CHEF'S SOUP of the day	R46-
CLASSIC CAESAR SALAD <i>of Cos Lettuce, Bacon, Anchovies, Parmesan Shavings, Poached Egg and Crispy Garlic Croutons.</i>	R60-
COLONY'S HOUSE SALAD <i>of Mixed Greens, Tomatoes, Peppadews, Cucumber, Karoo Olives and Feta Cheese (V)</i>	R65-
TABLE SALAD <i>serves 4+</i>	R110-
MUSHROOM CRÊPES <i>With fresh thyme, Port Jus and Mushroomsauce</i>	R53/ R75-
MUSSELS MARINIÈRE <i>of Creamy Garlic and White Wine served with Homemade Bread and Herbed Butter</i>	R64-
TIGER PRAWNS <i>in Tempura Batter served with Stir Fried Egg Noodles and Sweet Chilli Sauce</i>	R72-/ R120-
CARPACCIO OF OSTRICH <i>with Aioli, Capers and Parmesan Shavings</i>	R70-
CARPACCIO OF DUCK BREAST <i>with seasonal fruit and crispy salad</i>	R64-

(V) Vegetarian

PASTA PRIMAVERA	R83-
<i>Of Grilled Zucchini, swiss chard and with fresh Napolitana sauce</i>	
HOMEMADE RAVIOLI	R90-
<i>filled with Butternut and Thyme, cooked with Dhanya, Masala and Coconut Cream (V)</i>	
OVEN BAKED LINE FISH	R140-
<i>Served with Ratatouille Vegetables and French Fries</i>	
PAN FRIED MOSSELBAY SOLE	R150-
<i>dressed with Lemon and Herbs, served with Wilted Iceberg, Peas and a choice of starch</i>	
SEAFOOD PLATTER	R165-
<i>Sautèed Calamari & Prawns, creamy Mussels and Beer battered baby Hake, served with Aioli, sweet chilli sauce and French Fries</i>	
FISH & CHIPS	R80-
<i>Beer Battered Cape Whiting served with French Fries and a Crispy Salad</i>	
CHICKEN MILANESE	R115-
<i>with a Fresh Parmesan Herb Crust, Rocket, Cherry Tomatoes and a choice of starch</i>	
GRILLED CHICKEN KEBAB	R110-
<i>Marinated in fresh Ginger & Cashew nuts, served with Basmati Rice</i>	
DUCK CONFIT	R135-
<i>Served with Braised Red Cabbage, Potato Rosti and Orange Gastrique</i>	
KAROO RACK OF LAMB	R155-
<i>Grilled with Rosemary and Wholegrain Mustard Marinade served with Mint Sauce and Crushed New Potatoes</i>	
ROASTED NECK OF LAMB	R125-
<i>Slow Braised in Lamb Stock served with gremolata, roasted vegetables, and red wine Risotto With lamb Jus</i>	

GRILLED BEEF FILLET R140-
(250g) Mushroom Sauce and French Fries

FLAME GRILLED SIRLOIN OF BEEF R120-
(300g) Horseradish Cream, Onion Ring and French Fries

GRILLED FILLET OF OSTRICH R150-
(200g) Mushroom Duxelle, Port Wine Sauce and French Fries

LAMB BURGER R75-
With Sautéed Onions and French Fries

CAPE MALAY LAMB CURRY R150-
served with Basmati Rice, Poppadum and Sambals

GRILLED BEEF T-BONE STEAK R130-
(500g) served with creamy Pepper Sauce, French Fries and Grillè Salad

GRILLED LOIN OF VENISON R120-
with Horseradish Mashed Potatoes, Caramelized Pearl Onion, Cape Gooseberries and Red Wine Jus

• SIDE ORDERS •

Creamed Spinach R22-
Seasonal Vegetables R22-
Onion Rings R18-
Side Salad R28-
French Fries R18-
Ratatouille Vegetables R28-
Crushed New Potatoes R25-
Side Sauce R22-

CAPE BRANDY PUDDING <i>on Homemade Custard and served with Vanilla Ice Cream</i>	R49-
CHOCOLATE BROWNIE <i>Made with Pure Dark Chocolate and served with a scoop of vanilla Ice cream</i>	R53-
FRESH FRUIT SALAD <i>served with a scoop of Vanilla Ice Cream and Granadilla Coulis</i>	R50-
CHEESE PLATTER <i>of Three Cheeses served with Crackers and Fresh Fruit</i>	R58-
COLONY'S CLASSIC SUNDAE <i>of 3 Scoops of Vanilla Ice Cream, Creamy Chocolate sauce and Toasted Almonds</i>	R50-
CHOCOLATE AND HAZELNUT AFFOGATO <i>A Scoop of Vanilla Ice cream, Toasted Hazelnuts and a shot of Espresso</i>	R50-
ETON MESS WAFFLE <i>Served with mixed berries, whipped cream cheese and Meringues</i> <i>Served with roibos poached pear with grenadella coullis</i>	R50-

