
COLONY RESTAURANT



• SPYSKAART / MENU •

• STARTERS •

CHEF'S SOUP of the day	R50-
CLASSIC CAESAR SALAD <i>of Lettuce, Bacon, Anchovies, Parmesan Shavings, Poached Egg and Crispy Croutons.</i>	R72-
COLONY'S HOUSE SALAD (V) <i>of Mixed Greens, Tomatoes, Peppadeus, Cucumber, Karoo Olives and Feta Cheese</i>	R65-
MUSHROOM CRÉPE (V) <i>with fresh thyme, Port Jus and Mushroom sauce</i>	R58-/ R83-
GOAT'S MILK CHEESE TARTLET (V) <i>made from Goat's Milk Cheese from the Karoo and caramelised Onions, served with Cranberry Chutney and Greens</i>	R60-
MUSSELS MARINIÈRE <i>with Creamy Garlic and White Wine sauce served with Homemade Bread and Herbed Butter</i>	R70-/R120
TIGER PRAWNS <i>in Tempura Batter served with Stir Fried Egg Noodles and Sweet Chilli Sauce</i>	R80-/ R145-
CARPACCIO OF OSTRICH <i>with Aioli, Capers and Parmesan Shavings</i>	R78-
ROASTED BONE MARROW <i>with Parsley Salad, homemade Tomato Chutney and Ciabatta toast</i>	R65-

(V) Vegetarian

• MAINS •

PASTA PRIMAVERA (V) with Grilled Zucchini, Swiss Chard and fresh Napolitana Sauce	R85-
HOMEMADE RAVIOLI (V) <i>filled with Cream Cheese and Basil Pesto served with a Tomato and Herb sauce</i>	R99-
PAN FRIED LINE FISH Served with seasonal Vegetables, Salsa Verde Sauce and Egg Noodles	R155-
PAN FRIED MOSSELBAY SOLE <i>with fresh Bread Crumb Crust, Savoury Rice and Pea Purée</i>	R170-
SEAFOOD BISQUE <i>A creamy Seafood Stew with Calamari, Prawns, Mussels, Fish, Tomato and Herbs served with toasted Ciabatta</i>	R165-
FISH & CHIPS <i>Beer Battered Cape Whiting served with Tartare sauce, French Fries and a Crispy Salad</i>	R98-
CHICKEN MILANESE <i>with a fresh Parmesan Herb Crust, Rocket, Cherry Tomatoes and Mashed Potatoes or a choice of starch</i>	R127-
GRILLED CHICKEN BREAST <i>served with stir fried Vegetables and Rice Noodles with a Cashew Nut Sauce</i>	R127-
ROASTED PORK BELLY <i>with a crispy crackling slow roasted with fennel seeds and served on braised vegetable lentils</i>	R125-
VEGETABLE LAKSA (V) <i>Vegetarian Coconut Curry Broth with Rice Noodles</i>	R65-

***** Cauliflower mash is available as an alternative to starch *****

KAROO RACK OF LAMB	R195-
<i>grilled with Rosemary and Wholegrain Mustard Marinade served with Mint Sauce, Vegetables and Crushed New Potatoes</i>	
KAROO NECK OF LAMB	R140-
<i>slow cooked and served with vegetables, mashed Potatoes and Gremolata</i>	
GRILLED BEEF FILLET (250g)	R155-
<i>with Mushroom sauce, Vegetables and French Fries</i>	
GRILLED SIRLOIN OF BEEF (300g)	R135-
<i>with creamed Horseradish, Vegetables and French Fries</i>	
GRILLED T-BONE STEAK (500g)	R160-
<i>served with Creamy Pepper Sauce, French Fries and Grillè Salad</i>	
GRILLED FILLET OF OSTRICH (200g)	R165-
<i>with Mushroom Duxelle, Port Wine Sauce, Vegetables and French Fries</i>	
GRILLED LOIN OF VENISON (250g)	R135-
<i>with Sweet Potato or Butternut Purée, Caramelized baby Onion and Cape Gooseberries Jus</i>	
LAMB BURGER	R83-
<i>A grilled tenderised Lamb Rump with sautéed Onions and French Fries</i>	
CAPE MALAY LAMB CURRY	R169-
<i>served with Basmati Rice, Poppadums and Tomato and Onion Sambal</i>	

• SIDE ORDERS •

Creamed Spinach	R25-
Steamed Vegetables	R25-
Onion Rings	R20-
Side Salad	R35-
French Fries	R20-
Cauliflower Mash	R25-
Crushed New Potatoes	R28-
Side Sauce	R25-

• DESSERTS •

CAPE BRANDY PUDDING R55-

served with Butterscotch sauce and Vanilla Ice Cream

DARK CHOCOLATE FONDANT R58-

served with a scoop of vanilla Ice cream and a Raspberry Compote

FRUIT PLATTER AND CARDAMON SURYP R55-

served with a scoop of Vanilla Ice Cream and mini meringue

CHEESE PLATTER R75-

Various Cheeses served with Crackers and Fresh Fruit

COLONY'S BANANA FUDGE SUNDAE R55-

Three Scoops of Vanilla Ice Cream and sticky Banana fudge sauce

CHOCOLATE AND HAZELNUT AFFOGATO R55-

A Scoop of Vanilla Ice cream, Chocolate Chard and a shot of Espresso

ESPRESSO PANNA COTTA R55-

served with Almond Brittle and a Coffee Glaze

PARFAIT R65-

Made with seasonal fruit served with Raspberry Compote, Ice cream and a homemade Tuile biscuit