

# Rafters Restaurant

Storms River Village

A South African experience...

## Entrées

**Soups of the day...**ask your waiter ...made from the freshest local produce, always vegetarian friendly and presented with our home-made bread. R47

**Bread board and pâté...** our daily-baked bread served with homemade pâté. R38

**Forest green salad...**greens organically grown in our village, with olives, feta, tomatoes and seasonal produce. R52

**Thai chicken salad...**strips of chicken breast lightly pan-fried in a sweet chilli sauce. Served on a bed of salad greens. R58  
Also available as a main course R73

**Malay shrimp & fish cakes...**fresh white fish and shrimps, blended with peppadews, coriander and green curry. R59

**Also available as a main course** R94

**Traditional Cape Curried Fish...** Locally caught hake, in a piquant curry and herb sauce served with a garnish of fresh green salad. Can be served hot or cold R59

**Venison carpaccio...**finely carved slices of delicious smoked venison served on a bed of fresh lettuce with grated parmesan cheese. R67

## Main courses

**Malay shrimp and fish cakes...**white fish and local shrimps, blended with peppadews, coriander and green curry. Served with salad, seasonal vegetables and Ouma's preserves. R94

**Wine suggestion: Unwooded Chardonnay, sparkling wine, Sauvignon Blanc**

**Traditional Cape Curried Fish...** Locally caught hake, in a piquant curry and herb sauce served with seasonal vegetables, Ouma's preserves and fresh green salad. Served hot or cold R91

**Wine suggestion: Sauvignon Blanc, dry Rosé**

**Calamari hot pot...**calamari from Cape St Francis, gently stewed in a piquant sauce and served on a bed of fragrant rice. Presented with veggies of the day. R93

**Wine suggestion: Sauvignon Blanc, Chenin Blanc**

**Cape Malay chicken pie...**herbs, spices and the most succulent flaked chicken, baked to perfection. Served with seasonal vegetables and sweet chilli sauce. R89

**Wine suggestion: Pinotage or Chenin Blanc**

**Chicken curry a la District Six...**juicy portions of chicken, slowly simmered in a mildish curry sauce with herbs and spices. Served with rice, seasonal vegetables, Ouma's preserves, chutney and coconut. R89

**Wine suggestion: Wooded Chardonnay or dry Rosé**

**Thai chicken salad...**strips of smoked chicken breast lightly pan-fried in a sweet chilli sauce. Served on a bed of salad greens.

**Wine suggestion: Sauvignon Blanc, Chenin Blanc, or dry Rosé** R73

**Ostrich bobotie...**a traditional Cape Malay dish prepared with prime, minced ostrich. Blended with spices (masala, turmeric), a hint of garlic and dried apricot and then baked with a cream and egg topping...spicy but not too hot. Served with seasonal vegetables and rice. NB...this is not a steak. R112

**Wine suggestion: Merlot, Cabernet Sauvignon or Chenin Blanc.**

**Lamb Shank Pie...**prime cuts of Karoo lamb, gently simmered to perfection, seasoned and baked under an old fashioned pastry topping. Served with rice, fresh vegetables of the day and a selection of Ouma's preserves. R115

**Wine suggestion: Shiraz, Pinotage.**

**Karoo lamb tomato bredie...**a traditional South African stew...Karoo lamb, slow cooked with fresh tomatoes, garlic and marjoram until tender. Served with rice and seasonal vegetables. This dish is traditionally prepared with the lamb on the bone for extra flavour. R109

**Wine suggestion: Cabernet Sauvignon, Merlot, Shiraz or a Bordeaux blend.**

**Beef "Boer"- guignon** (with apologies to the French)...a variation on the French classic...prime cubed South African beef, simmered slowly in a South African Shiraz with garlic, bacon, chopped apricots and tomato. Served with mashed sweet potato vegetables and Ouma's preserves. R115

**Wine suggestion: Cabernet Sauvignon, Bordeaux blend, Shiraz.**

**Venison (Game) lasagne...**Bella Italia meets bella Africa! Minced venison (ask your waiter) blended with bacon, herbs & spices, layered with pasta sheets and slowly baked to perfection. R102

**Wine suggestion: Shiraz, Pinotage, dry rosé**

## Vegetarian

**Soup of the day**...ask your waiter about the soup of the day...made from the freshest local produce, always vegetarian friendly and presented with our home-made bread. R47

**Forest Green Salad**...salad greens organically grown in our village, prepared with olives, feta, tomatoes and seasonal produce. R52

**Vegetarian platter**...a selection of the day's seasonal vegetables, a slice of vegetarian quiche and a plump baked potato with grated cheese and a side salad. R79

**Wine suggestion:** Sauvignon Blanc, unwooded Chardonnay

**Lentil and Dahl Medley**...served with rice, seasonal vegetables of the day and a fresh green salad on the side. R79

**Wine suggestion:** Chenin Blanc, dry rosé

## Desserts

**Chocolate brownies**...Decadent chocolate pecan nut brownies, drenched in a hot chocolate sauce. Served with a scoop of ice cream. R55

**Traditional Cape brandy tart**...A delicious dark-baked pudding made with dates and nuts and premier South African brandy. Served with home made custard. R55

**Preserved fruit...Ouma's speciality**...seasonal fruit from her own garden, preserved in her secret syrup. Served with vanilla custard or a scoop of ice cream. R49

**Apple muffin**...a light and fluffy baked pudding made with fresh Granny Smith apples and served with custard. R52

**Ice cream**...The good old favourite served with our home-made chocolate sauce. R44

## And to end the evening...

**Cheese board**...a selection of local cheeses by award winning Fynboshoek cheese maker Alje van Deemter, served with preserves, home-made paté, olives, and crackers. Rounded off with a wee dram of Muscadel. R74

**Dom Pedro**...A South African “staatmaker”..made with ice cream and whisky or Kahlua. Somewhere between a drink and a dessert! R45

**Cappuccino...in the real Italian style** R15

**Espresso single** R12

**Espresso double** R18

**Coffee**      **freshly ground...our own private blend** R14

**Tea**      **Ceylon or Earl Grey** R14

**Herbal tea**      **Rooibos, Chamomile** R15

**Espresso with a shot of Pot Still Brandy on the side** R68

Ask your waiter about **Amarula Cream Liqueur** or perhaps a South African **Reserve Pot Still Brandy** or a chilled **Jägermeister** to round off your evening.

We hope you have enjoyed your evening with us and that we may serve you again in the future.

Marie, Veronica, Salome & Phumla