

Rafters Restaurant



Storms River Village

Welcome and Bon Appetit!!

Starters

Soup of the Day...ask your waiter ...made from the freshest local produce, always vegetarian friendly (unless specified) and presented with our freshly baked, home-made bread. R45

Bread Board and Pâté... our daily-baked bread served with homemade pâté. R44

Forest Green Salad...greens organically grown in our village, with olives, feta, tomatoes and seasonal produce. R65

Cape Pickled Fish...Rafters famous pickled fish...Hake (SASSI green code) in a delicate but piquant curry sauce, served hot or cold. R69

& as a main course with potato wedges R89

Plett Fish Cakes...seasonal fish lightly crumbed & moist...served with a mild herby crème fraîche and a light green salad. R60

Spicy Chicken Livers... fresh chicken livers in a mild tomato sauce peri-peri & onion sauce. Served with crusty bread. R59

& as a main course. R79

Main courses

Fish of the Day... Pan fried in a golden batter...served with basmati rice OR potato wedges & with salad OR seasonal vegetables. Ask your waiter about the day's fish. R89

Wine suggestion: Sauvignon Blanc, Chenin Blanc

King Prawns... Perfectly pan-fried... 9 seasoned whole prawns in butter, garlic, fresh lemon juice R120

Wine suggestion: Chardonnay or Sauvignon Blanc

Prawn Curry... A combination of coconut, tomato, spices and mild chillies. Served with basmati rice. R98

Wine suggestion: Chardonnay or dry rosé

Roasted Half Chicken... Baked gently with fresh herbs in our special sauce with a hint of sweetness. Served with Vegetables & Potato Wedges. R98

Wine suggestion: Pinotage or Chenin Blanc

Chicken curry á la Salomé ... juicy portions of chicken, slowly simmered in a mildish curry sauce with herbs and spices. Served with seasonal vegetables & fragrant Basmati rice. R96

Wine suggestion: Chardonnay or dry Rosé

Tsitsikamma Spare Ribs.... 400/800 grams of prime pork ribs, slow roasted until tender and succulent. Basted with our secret sauce, served with potato wedges and a side salad. 400gr R95

800gr R159

Wine suggestion: Pinotage, Merlot, red blend.

Whole Lamb Shank... Karoo lamb shank, gently simmered to perfection in a clay tagine, seasoned with garlic, rosemary, herbs and spices. Served with creamy mashed potato and fresh vegetables in season. R135

Wine suggestion: Shiraz, Pinotage or red blend

Real Rafter's Burger... 100% Nguni beef patty topped with tangy cheddar cheese, sliced tomato, lettuce and onion. Served with potato wedges, a side salad and our secret barbecue sauce. R68

Double Burger... as above but more! R85

Extra sauces....Mushroom sauce or Garlic sauce add R10

Wine suggestion: Shiraz, Pinotage or red blend

Huguenot Beef Pot ...our Afro-French dish....prime cubed South African beef, simmered slowly in Shiraz with garlic, bacon, chopped apricots and tomatoes, and served with creamy potato. Served with seasonal vegetables R125

Wine suggestion: Cabernet Sauvignon, Merlot or red blend

Ostrich Bobotie Lasagna... Bobotie is a traditional Cape Malay dish; our twist is prime, minced ostrich with spices, a hint of garlic & dried apricots.... We add a dash of Italy with layered lasagna sheets, & we bake with a cream and egg topping... spicy, but not too hot. Served with seasonal vegetables and rice R112

Wine suggestion: Cabernet Sauvignon, Merlot or Chenin Blanc

Vegetarian

Soup of the Day...ask your waiter about soup of the day...made from the freshest local produce, vegetarian friendly and presented with our home-made bread. R45

Forest Green Salad...salad greens organically grown in our village, prepared with olives, feta, tomatoes and seasonal produce. R65

Vegetarian Platter...a selection of seasonal vegetables, lightly crumbed mushrooms and a plump baked potato with grated cheese and a side salad. R98

Wine suggestion: Sauvignon Blanc, unwooded Chardonnay

Banting Paleo Salad... A green apple and parmesan salad served with a date & maple syrup dressing on the side R65

A selection of hand-picked wines is available off our wine list...ask your waiter.



Desserts

And one or two other bits to end off the evening!

Ouma's Fresh Fruit Salad... seasonal fruit from her own garden or sourced locally. Served with vanilla custard OR a scoop of ice cream. R49

Chocolate Brownies...Decadent chocolate pecan nut brownies, drenched in a hot chocolate sauce. Served with a scoop of vanilla ice cream R58

Red Velvet Brownies: A novel twist on the traditional brownie.. topped with a cream cheese frosting. R62

Apple Muffin...delectable sponge with apple, cinnamon and sun ripened raisins. Served with vanilla custard R49

The other goodies...

Cheese Board...a selection of local cheeses by award winning Fynboshoek cheese maker Alje van Deemter, served with preserves, home-made paté, and crackers... Rounded off with a wee drop of Muscadel. R89

Dom Pedro...A South African "staatmaker"..made with ice cream and whisky or Kahlua. Somewhere between a drink and a dessert! R55

With double tot R65

Potstill Cognac....a dram of fine South African brandy served with a single espresso R68

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