

# ROAR

BISTRO & BAR

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3 Course - R755 | 2 Course - R550

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*Fresh baked bread plate with butter or amuse Bouche*

◆ **STARTER** ◆

**Baby Calamari**

Cajun crema sauce with tomato salsa

OR

**Beef Trinchado**

Garlic red wine sauce with steamed dombolo bread

OR

**Arancini**

Deep fried risotto balls, mushrooms, crème fraiche & edamame beans

◆ **MAIN** ◆

**Surf & Turf**

Beef fillet, lemon butter prawns (3) with steamed vegetables

OR

**Baby Kingklip**

Kingklip on the bone, saffron baby potatoes, butternut puree, peppers & fine green beans

OR

**Beef Oxtail**

Slow braised oxtail, roasted baby onion with steamed rice

◆ **DESSERT** ◆

**Tiramisú**

Jelly cubes, ice cream & syrup coffee

OR

**Malva Pudding**

Amarula creme anglaise





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3 Course - R745 | 2 Course - R625

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*Fresh baked bread plate with butter or amuse bouche*

◆ STARTER ◆

**Salmon & Pea**

Seared salmon, salmon mousse, crushed pea salsa, pea shoots & black pepper aioli  
OR

**Mozambican-Style Chicken Livers**

Pan-fried livers, onion, garlic, peri-peri spice & cream  
OR

**Beetroot & Goat Cheese**

Roasted baby beetroot, goat cheese, orange gel, toasted walnuts & balsamic dressing

◆ MAIN ◆

**Beef Fillet**

Grilled fillet (200g) of beef with mushroom sauce, grilled vegetables & hand cut fries  
OR

**Seared Salmon**

Pea puree, chorizo black rice, braised fennel & pepper aioli  
OR

**Gnocchi Gorgonzola**

Steamed potato dumplings, broccoli, cream sauce & parmesan cheese

◆ DESSERT ◆

**Malva Pudding**

Served with homemade custard  
OR

**Tiramisú Cake**

Italian favourite  
OR

**Amarula Crème Brulée**





# ROAR

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3 Course - R845 | 2 Course - R650

*Fresh baked bread plate with butters or amuse bouche*

◆ **STARTER** ◆

**Tempura Prawns**

Queen prawns (3) & lime aioli

OR

**Venson Carpaccio**

Herb musted carpaccio, rocket & parmesan salad with vinaigrette dressing

OR

**Confit Duck Spring Rolls**

Spring rolls (3) with citrus, soy & ginger dipping sauce

◆ **MAIN** ◆

**Mozambican-Style Prawns**

Grilled prawns (8) with a lemon butter sauce or  
homemade peri-peri sauce, savoury rice & steamed vegetables

OR

**Beef Fillet**

Flamed grilled fillet steak with parmesan mashed potato & steamed long stem broccoli  
sautéed exotic mushrooms sauce

OR

**Mushroom Risotto**

Shimeji and shiitake mushrooms slow cooked with kale & parmesan cheese

◆ **DESSERT** ◆

**Chocolate Fondant**

Vanilla ice cream and spring sugar

OR

**Cheesecake**

Blueberry baked cheesecake with pomegranate pearls

OR

**Tiramisú**

Italian delight

