

MAIN MEALS

THE BRAAI BOARD

R270

Short rib, lamb boerewors, chicken thigh skewer with chakalaka and ushatini with braaied potatoes

CURRIED FISH AND CHIPS

R155

A light curry tempura battered hake fillet served with hand cut fries and homemade tar-tar sauce

PASTA

CREAMY MUSSELS

R175

Creamy white wine mussels on a bed of linguini

MUSHROOM AND TOMATO

R155

Grilled exotic mushrooms tossed in a light miso glaze, confit cherry tomato and garlic all tossed in riga topped off with salsa verde

FROM THE FLAMES

All grill items served with crispy papas nuevo's (baby potatoes, chorizo and chimichurri) with blackened broccoli and toasted almonds

FLAME GRILLED LAMB LOIN CHOPS

R325

Served with homemade café de paris butter

FLAME GRILLED AGED BEEF SIRLOIN

R225

Served with homemade bone marrow butter

AGED BEEF RIBEYE ON THE BONE

R275

Served with chimichurri



DEBONED GRILLED CHICKEN THIGHS

R160

Glazed and served with soy and miso

OVEN ROASTED LINE FISH OF THE DAY

R280

Served with sauce vierge

SAUCES CHOICES

Thyme and mushroom cream R25

Bourbon peppercorn sauce R25

Port wine jus R35

Soy miso glaze R25

Sauce vierge R25

ON THE SWEET SIDE

VEGAN COCONUT AND BLUE BERRY PANNA COTTA)

R75

With shaved coconut and berry salad

CRÈME BRULE CHEESE CAKE

R75

Baked cheesecake topped with sugar and brulee'd

DUO CHOCOLATE TART

R85

Dark chocolate tart and white chocolate ice cream

To Our Guests with Allergies

Our menu offerings are subject to change and may use ingredients containing common food allergens such as peanuts and other tree nuts, seafood including fish, molluscs and crustacea, wheat/gluten, eggs, dairy, soy, alcohol and sulphites. We advise that you should always indicate to your waiter of any special dietary requirements, including intolerances and allergies, regardless of whether you are a returning guest or not. Where possible, our staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, due to the hand crafted nature of menu items the variety of procedures used in our kitchens, the self-service nature of our buffets and that the farming, handling and transportation of food items prior to their arrival in our kitchens is beyond our control we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



À LA CARTE MENU

arda | HARBOUR BRIDGE
HOTEL & SUITES

SALADS

GRILLED CHICKEN SALAD

R135

Grilled sesame infused baby gem lettuce, soy infused eggs, grilled chicken thighs with Peruvian green dressing

TROUT AND AVO

R150

Locally sourced smoked salmon trout on a bed of lightly dressed rocket, with cherry tomato, avo pickled red onion, kohlrabi with a wasabi dressing

BETROOT FALAFEL SALAD

R125

Crispy beetroot falafel, cucumber, roasted red pepper, feta and rocket and a light green dressing, grilled aubergine and smoked baba ghanoush

OPEN SANDWICHES

SOURDOUGH MUSHROOM TOAST

R120

Coarse mushroom spread on lightly toasted sourdough, pickled exotic mushrooms, thinly sliced miso glazed king oyster mushroom with a micro herb and edamame salad

CHICKEN AND AVO PANINI

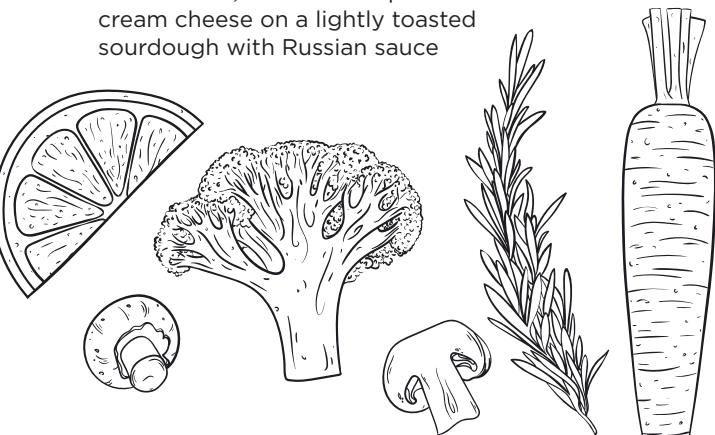
R145

Crispy chicken, bacon, lettuce, tomato and avo, miso mayo all on ciabatta

THE OG

R125

Beef brisket, home-made pickles and cream cheese on a lightly toasted sourdough with Russian sauce



ON THE FLATS

VEGAN CHEDDAR FLAT BREAD

R115

Vegan cheddar, caramelized red onion, salsa verde, Pico de gallo and rocket

BEEF FLATBREAD

R125

Pulled beef brisket, pickled red onion and feta

CHARRED CHICKEN FLAT BREAD

R125

Grilled chicken, miso mayo and pickled vegetables

BURGERS

All burgers served on brioche buns served with either chips or house salad

AGED BEEF AND BRIE

R155

Homemade 200g beef patty basted in our homemade BBQ sauce topped with charred brie and red onion marmalade and crispy bacon

LOUISIANA HOT ONE

R145

Cornflake crusted chicken breast dunked in hot sauce, served with lettuce tomato and a pineapple salsa

THE CHICKPEA

R115

Homemade chickpea patty with a vegan tzatziki wild rocket dressed in a light vinaigrette served with tomato salsa

