



THE
LAGOON
RESTAURANT



NORWEGIAN SMOKED SALMON > R 105

Smoked salmon set on a bed of garden greens accompanied with peppered sour cream and avocados

CHICKEN LIVERS > R 75

Sautéed livers tossed with red onion, chili, tomato, fresh garlic and topped with a splash of thickened cream accompanied with a garlic baguette

PORTOBELLO MUSHROOM BAKE > R 95

Grilled mushroom topped with a blue cheese, cream, caramelized onions, honey and brown sugar sauce sprinkled with diced cashew nuts

AVOCADO RITZ > R 110

Lime steamed prawns drizzled with Mary Rose dressing accompanied with a herb salad and avocado pulp

CREAMY ESCARGOTS > R 85

Escargots tossed in garlic butter, fresh cream and black pepper topped with mozzarella cheese served with a mini focaccia bread

CHICKEN & CHICKPEA > R 85

Chicken, chickpea, walnuts and poached pears served on garden greens with ranch dressing

MANGO & SWEET CHILI PRAWN > R 95

Mango cubes, lemon grass poached prawns set on cucumber ribbons, butter lettuce drizzled with a sweet chili dressing

SAN LAMEER VILLAGE GREEN SALAD > R 75

Assorted lettuce leaves topped salad greens, cocktail tomatoes, Danish feta, olives and a dressing

BEET SALAD WITH GOAT'S CHEESE & CANDIED WALNUTS > R 85

Beetroot, goat's cheese, walnuts and vanilla infused sugar

CILANTRO SALAD > R 80

Sweet corn, red kidney bean, avocado puree, tomatoes & cilantro

200G PLAIN BEEF OR CHICKEN
BURGER > R 69

Flame grilled with gherkins and onion

**200G BEEF, CHICKEN, LAMB OR SOYA
PATTIES WITH YOUR CHOICE OF
THE FOLLOWING TOPPINGS:**

Blue cheese caramelized red onion and smokey
barbeque burger > **R 75**

Jalapeno, mature cheddar, crushed black
pepper burger > **R 72**

Feta, biltong and sweet red pimento burger > **R 79**

Bacon, avocado and cream cheese burger > **R 85**

Hash brown, mushroom, mozzarella,
balsamic reduction burger > **R 89**

Sautéed peppers, sweet chili sauce and
spring onion burger > **R 75**

GOURMET BURGERS

SOUPS

OXTAIL AND LENTIL > R 65

Oxtail broth, lentils, pulled oxtail, mini dumplings and a splash of thickened cream

BROCCOLI & CAULIFLOWER > R 65

Broccoli and cauliflower puree, vegetable stock and cream

CHILLED GAZPACHO > R 65

Tomatoes, red onion, cucumbers, celery, tomato juice and a hint of vodka

Soups served with baked focaccia topped with cheese, garlic and herbs

PASTAS

TAGLIATELLE CARBONARA > R 110

Tagliatelle topped with diced **bacon** or **chicken** strips, red onions, boiled egg wedges, basil pesto and cream

SHITAKE MUSHROOM RISOTTO > R 120

Creamy Italian Risotto infused with white wine and shitake mushrooms topped with truffle oil and parmesan cheese

All pastas dishes are traditionally served with grated parmesan, freshly ground garlic and chopped chili

CURRIES

Traditional curries cooked and prepared by Durban chefs

THAI GREEN CHICKEN CURRY > R140

LAMB WITH POTATOES > R165

PRAWN CURRY > R175

CALABASH & SOYA PRAWN > R125

All curries are served with three condiments, butter roti and poppadums'

LINE FISH OF THE DAY > R 185

Line fish served with garlic mash, seasonal vegetables and a lemony butter sauce

PAN FRIED SOLE > R 195

Tomato, sweet basil and bacon sauté served with French fries

OCEAN PLATTER FOR ONE > R 195

Grilled hake, 4 prawns, calamari, mussels accompanied with spicy rice or French fries

GOURMET SEAFOOD PLATTER FOR TWO > R 450

Grilled crayfish, hake, calamari, 6 prawns, 4 mussels, 2 fish cakes, trio of sauces accompanied with spicy rice or French fries

GRILLED PRAWNS > R 210

Served with a trio of sauces with spicy rice or French fries and prawn crisps

CALAMARI TUBES > R 180

Grilled calamari, deep fried squid heads, freshly squeezed lemon, Italian flatleaf parsley with savory rice or French fries

FLAME GRILLED LAMB RIBLETS 400G > R 155

Infused with lemon and herb, tikka or smokey barbeque served with savory rice, baked potato or French fries

CHICKEN PICATTA > R 145

Stuffed with mushroom and pimentos accompanied with crispy potatoes, sliced mozzarella and a lemon sauce

SLOW BRAISED LAMB SHANK > R 175

Glazed with honey and cumin served with seasonal vegetables and garlic mash

OSTRICH FILLET > R 220

Ostrich fillet served with sweet potato croquette, seasonal vegetables and a gooseberry jus

SMOKED EISBEIN > R 165

Served with baked rosti potatoes, sauerkraut and caramel jus

Selection of meat cuts grilled to
your preference

BEEF FILLET 250G > R 185

BEEF SIRLOIN 400G > R 180

KAROO LAMB CHOPS 400G > R 175

RUMP STEAK 400G > R 175

Sensational flavours...

FLAME GRILLED CHICKEN > R 130

Half a flame grilled chicken served with
Mozambiquan peri peri, lemon and herb
or smokey barbeque sauce

PEPPERED BEEF > R 195

Black pepper crusted beef tenderloin 250g

KAROO LAMB > R 185

Herb infused Karoo lamb chops 400g

RUBBED RUMP > R 185

Garlic and rock salt rubbed rump steak 400g

Served with either baked potato, seasonal vegetables
or French fries and a choice of creamy mushroom,
Madagascan pepper or peri peri sauce

SIDES > R 25

ROSTI POTATO

FRENCH FRIES

POTATO WEDGES

BAKED POTATO

SAVORY RICE

ONION RINGS

SIDE SALAD

TRIO OF ICE CREAM WITH
CHOCOLATE SAUCE > R 55

Wafer biscuit, sugared pecans
and caramel crisp

CHOCOLATE BROWNIES > R 60

Brownies topped with chocolate mousse, caramelized
nuts, chocolate cigars and caramel ice cream

PINEAPPLE PANCAKE > R 55

Caramelized pineapple smothered on a layer of
cinnamon pancakes, dusted with pecan nut shavings
accompanied with caramel ice cream

BAKED CHEESE CAKE > R 65

Baked cheese cake served with a berry coulis,
whipped cream, glazed cherries and candied nuts

MIDLANDS CHEESE BOARD > R 75

Assortment of cheeses, olives, figs,
preserves and crackers

TROPICAL FRUIT BOWL > R 60

Assorted fruits drizzled with lime syrup
served with a fruit sorbet

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enjoy!