



**MENU**



SCAN FOR A TOUCH FREE MENU

# STARTERS

## **MEZZE PLATTER (V) R85**

Homemade Hummus, Babaganoush & Dolmades, served with Freshly Prepared Olive & Herb Focaccia

## **CRUMBED MUSHROOMS (V) R90**

Panko Crumb-Dusted Mushrooms, Fried until Crispy & served with a Japanese Sriracha Mayo

## **GRILLED HALLOUMI (V) R85**

Garnished with Greens, Micro-Herbs & a Tzatziki Dressing

## **HALLOUMI SALAD (V) R105**

Crisp Salad Greens with Tomatoes, Shallots, Micro-Herbs & Halloumi, Dressed with a Homemade Herb Vinaigrette

## **PRAWN AVOCADO R110**

Wok-Broiled Prawns served on Fresh Avo, in a Light Asian Curry & Mango Sauce

## **MUSSELS R90**

Fresh Black Mussels prepared in Cream, White Wine, Tomato, Garlic & Spring Onions

## **CALAMARI R95**

Salt & Pepper - Dusted in Salt, Pepper & Japanese Crumbs. Wok-fried & served with a Sriracha Mayo

~ or ~

Grilled - Wok-Grilled tender Calamari, served with a Creamy Lemon-Butter Sauce

## **SPANISH PRAWNS R110**

5 medium Prawns, Pan-Fried until Soft & Lightly Browned. Served in a Garlic Mild Peri-Peri Sauce with Toasted Ciabatta Bruschetta

## **SALMON SASHIMI SALAD R110**

Fresh Salmon Sashimi, Marinated in a Soy-Chili & Shallot Bath. Served with Thinly Sliced Vegetables & Pickled Lemon



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# STARTERS

## ASIAN SPRINGROLLS R65

Vegetable ~ or ~ Chicken  
Deep-Fried, till golden brown. Served with a  
Homemade Thai Sweet-Chilli Sauce

## PERI-PERI CHICKEN LIVERS R75

Pan-Fried Chicken Livers with a Mild Peri-Peri Sauce.  
Served with Toasted Ciabatta Bruschetta

## INDO STICKY CHICKEN WINGS R95

Grilled Chicken Wings in a Sweet Indo-Soy Sauce &  
Crunchy Spring-Onions

## SATAY R95

Beef Rump ~ or ~ Chicken  
Char-Grilled Satays, served with a Peanut-Satay Sauce

## BEEF TATAKI R110

Seared Beef Rump with a Ponzu Dipping Sauce. Thinly  
sliced & plated with Celery, Shallots, Marinated  
Mushrooms & Pepper-Rocket. Dressed with Olive Oil &  
Lime Juice

# ASIAN INSPIRED STIR FRY

## SWEET AND SOUR CHICKEN R130

Panko-Tempura Chicken with Our Homemade Sweet &  
Sour Sauce. Tossed with Wok Vegetables & Udon  
Noodles

## TERIYAKI BEEF R150

Teriyaki Beef Rump with Wok Vegetables in a Broth.  
Served with Ramen Noodles & a Boiled Egg

## THAI MEDITERRANEAN RAMEN R120

Asian Root-Vegetables & Mushrooms with Ramen  
Noodles in a Miso-Broth

## PRAWN & PORK R180

Wok-Grilled Prawns & Pork with Vegetables, Miso-Chilli &  
a Coconut Milk Broth. Served with Udon Noodles



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# SUSHI

**SALMON SASHIMI - 4PC R80**

**NIGIRI - 3PC**

Prawn **R60** | Salmon **R65**

**RAINBOW RELOADS - 8PC R105**

Rainbow Roll with Teriyaki Sauce & Garnished with Caviart, Spring Onion & Tempura Crumbs

**BEEF TUK TUK ROLL - 8PC R95**

Tempura Prawn, Avo & Seared Beef Fillet Slivers with a Teriyaki Dressing

**YUPPIE ROLL - 8PC R105**

California Roll with Smoked Salmon & Cream Cheese. Wok-Fried in Tempura & Topped Off with a Spring Onion Dressing

**DRAGON ROLL - 8PC R110**

Tempura-Prawn California-Rainbow Roll with 'Yummi' Sauce

**LUXE HAND ROLL R85**

Salmon, Cream Cheese & Tempura Prawn

**MAKI ROLL - 8PC**

Avocado (V) **R40** | Prawn **R60** | Salmon **R65**

**HAND ROLL**

Crispy Veg (V) **R50** | Prawn **R60** | Salmon **R65**

**CALIFORNIA ROLLS - 8PC**

Crispy Veg (V) **R50** | Prawn **R75** | Salmon **R85**

**FASHION SANDWICH - 4PC**

Crispy Veg (V) **R50** | Prawn **R70** | Salmon **R75**

**SALMON ROSES - 4PC R80**

**TEMPURA - 5PC**

Prawn **R110** | Vegetable (V) **R70**

**PLATTER - 32PC R345**

8pc Maki Avo, 8pc Dragon Roll, 4pc Salmon roses, 4pc Fashion Crispy Veg & 8pc Beef TukTuk



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# MAINS

## CLASSIC HAKE R145

Panko Crumbed & Fried. Served with a 7-Spice Mayo. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

~ or ~

Grilled & served with a Lemon Butter Sauce. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

## CALAMARI R195

Dusted in Japanese Crumbs & Wok-Fried. Served with a Sriracha Mayo. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

~ or ~

Grilled & served with a Lemon Butter Sauce. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

## CATCH OF THE DAY R230

250g - Grilled "Catch of the Day", Dressed in Lemon, Garlic & Parsley Butter. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

*\*\*\*ask your waitron for details\*\*\**

## NORWEGIAN SALMON R235

Fresh, Seasoned Salmon, Lightly Grilled & Oven-Baked in Miso Butter & Parsley Soy Sauce. Served with Seasonal Vegetables & Toasted Almond Shavings

## PRAWNS

### QUEEN - 10 R285 | KING - 8 R385

Served with Either a Lemon-Parsley-Butter or a Creamy Garlic, Ginger, Chili & Coconut Sauce. Offered with Vegetables or Hand-Cut Potato Chips or Japanese Rice

## HOUSE CHICKEN R155

Grilled Chicken Fillets, Brushed with a Mushroom, Butter, Beer, Coconut & Chilli-Flake Sauce. Served with Seasonal Vegetables

## CHICKEN ESPETADA R175

Chicken Thigh Sections, Seasoned with Crushed Salt, Black Pepper & Miso Butter. Served with Fried Milho Frito & Seasonal Vegetables

## BABY CHICKEN R185

Grilled Baby Chicken, Brushed with a Soy, Butter, Beer, Coconut & Chilli-Flake Sauce. Offered with Seasonal Vegetables or Hand-Cut Potato Chips



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# MAINS

## **PORK BELLY R180**

Slow-Roasted, Stuffed Pork Belly. Served with a Grilled Apple Slice, Cranberry Jus & Seasonal Vegetables on a Bed of Mash-Potato

## **PORK RIBS R195**

600g - Asian BBQ, Pork Belly Ribs, Marinated & Basted in a Sweet & Sticky Sauce. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

## **BEEF RUMP R185**

300g - Aged Beef Rump Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

*\*\*\*ask your waitron for sauce options\*\*\**

## **RUMP ESPETADA R205**

300g - Aged Beef Rump Medallions, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Fried Milho Frito & Seasonal Vegetables

*\*\*\*ask your waitron for sauce options\*\*\**

## **LAMB CUTLETS R225**

350g - Grilled Lamb Cutlet Trio, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

## **FILLET "ON THE BONE" R235**

450g - Char-Grilled Beef Fillet on the Bone, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

*\*\*\*ask your waitron for sauce options\*\*\**

## **T-BONE R240**

600g - Aged, Thick-Cut Beef T-Bone. Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Offered with Seasonal Vegetables or Hand-Cut Potato Chips

*\*\*\*ask your waitron for sauce options\*\*\**

## **SAUCE OPTIONS R25**

Creamy Garlic, Pepper, Mushroom, Cheese

## **SIDE-ORDER OPTIONS R45**

Garlic & Herb Baby Potatoes

Seasonal Grilled Vegetables

Hand-Cut Potato Chips

Sweet Potato Fries

Danish-Feta Salad

Mashed Potatoes

Japanese Rice with Crispy Onion



# PIZZA

*All Served Large Size*

## **FOCCACIA**

Olive Oil & Fresh Herbs R35

Olive Oil, Herbs & Garlic R40

Olive Oil, Herbs, Garlic, Fresh Olives & Feta R60

## **MARGARITA R80**

Homemade Napolitano Sauce, Mozzarella & Fresh Herbs

## **HAWAIIAN R100**

Pineapple & Country Ham

## **REGINA R110**

Mushrooms & Country Ham

## **PICO PANCETTA R120**

Bacon, Feta & Avo

## **POLLO ARROSTO R125**

Roasted Chicken, Peppadews, Feta

## **VEGETARIAN R120**

Fresh Tomato, Baby Marrow, Eggplant, Mushrooms,  
Artichokes & Garlic

## **CHORIZO DELUXE R125**

Chorizo, Caramelised Onions & Avo

## **MEXICANA R125**

Beef Bolognese, Garlic, Mixed Peppers, Fresh Onion & a  
Hint of Chilli



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# VEGETARIAN SPECIALITIES

## **CHICKPEA SALAD R85 (V)**

Honey-Glazed Chickpeas & Thinly Sliced Raw Vegetables with a Drizzle of Mustard Dressing

## **HALLOUMI CHILLI PESTO R95 (V + G)**

Grilled Halloumi with Chilli Pesto. Tossed with Gluten-Free Pasta

## **ASIAN VEGAN STIR FRY R130 (V + G)**

Packed with Seasonal Vegetables & Mushrooms. Tossed in a Creamy Asian-Style Coconut Broth with Rice Noodles

## **STUFFED EGGPLANT R95 (V)**

Fresh Brinjal, Stuffed with a Couscous Salad, Parmesan Crust & Served with a Danish Salad

# YOUNG EXECUTIVE'S MENU

Served with Hand-Cut Potato Chips OR Seasonal Grilled Vegetables OR Garden Green Salad

## **HAKE R95**

'Grilled' or 'Crumbed & Fried'

## **RUMP STEAK R95**

150g

## **CHICKEN STRIPS R75**

'Grilled' or 'Crumbed & Fried'

## **BEEF/CHICKEN CHEESE BURGER R90**

200g Patty

## **PORK RIBS R95**

220g

# DESSERTS

Ask your Waitron about our More-ish,  
Homemade Options



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