

MENU



SCAN FOR A TOUCH FREE MENU



STARTERS

MEZZE PLATTER (V) R135

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

CRUMBED MUSHROOMS (V) R125

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

GRILLED OR FRIED HALLOUMI (V) R125

Garnished with Greens, Micro-Herbs &
a Tzatziki Dressing

PRAWN AVOCADO R135

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

MUSSELS R130

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

PANKO CRUMBED CALAMARI R130

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

CALAMARI GRIGIO R135

Wok-Grilled tender Calamari, Served with Olives,
Capers, Anchovies and Wine Butter Sauce

SPANISH GARLIC PRAWNS R135

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

ASIAN SPRINGROLLS R95

Vegetable ~ or ~ Chicken Hand-Rolled & Deep-Fried,
Served with a Homemade Thai Sweet-Chili Sauce

PERI-PERI CHICKEN LIVERS R110

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

DUNKED CHICKEN WINGS R120

Dunked Chicken Wings in a Sweet Chili BBQ sauce
garnished with Crunchy Spring-Onions

SNAILS R115

With a Creamy Garlic and Parmesan Cheese Sauce,
Served with a Toasted Ciabatta



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seafood including shellfish, whey, wheat or gluten, eggs, dairy and soy. If you have
any questions about ingredients, please ask to speak to a restaurant manager.



STARTERS

DIMSUM R115

Veg | Chicken | Pork | Beef

6pc Traditional Chinese Dim Sum, Perfectly Steamed and served with a Chili-Soy Sauce.

BAO BUNS

A Traditional steamed buns Filled with an Option of Veg **R85** | Chicken **R90** | Pork **R95** | Beef **R105**

TACO'S

Taco Shells, Filled with an Option of Veg **R95** | Chicken **R105** | Pork **R110** | Beef **R115** | Prawn **R120**

STIR FRY

ASIAN INSPIRED STIR FRY THAI MEDITERRANEAN RAMEN R185

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

SWEET AND SOUR CHICKEN R185

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

TERIYAKI BEEF R195

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

SWEET AND SOUR PRAWN R195

Panko-Tempura Prawns with Our Homemade Sweet & Sour Sauce. Tossed with Wok Vegetables & Ramen Noodles

SALADS

DANISH SALAD R105

Creamy Danish Feta Cheese, Crisp Lettuce, Tomato, Cucumber, Shallots, Kalamata Olives. Lightly Dressed with an Origanum Vinaigrette

HALLOUMI SALAD R115

Grilled Halloumi, Crisp Lettuce, Tomato, Cucumber, Red Onions, Kalamata Olives Finished Off with a Homemade Tzatziki Dressing

SMOKED SALMON SALAD R135

Smoked Norwegian Salmon, Crisp Lettuce, Tomato, Red Onions, Cucumber, Dill & Cream Cheese



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SUSHI

SALMON SASHIMI - 4PC R105

RAINBOW RELOADS - 8PC R130

Rainbow Roll with Teriyaki Sauce. Garnished with Caviar and Spring Onions

BEEF TUK TUK ROLL - 8PC R130

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

YUPPIE ROLL - 8PC R130

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

DRAGON ROLL - 8PC R130

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

MAKI ROLL - 8PC

Avocado (V) R75 | Prawn R85 | Salmon R90

HAND ROLL Crispy

Veg (V) R75 | Prawn R85 | Salmon R90

CALIFORNIA ROLLS - 8PC

Crispy Veg (V) R90 | Prawn R100 | Salmon R105

FASHION SANDWICH - 4PC

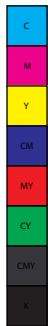
Crispy Veg (V) R75 | Prawn R95 | Salmon R105

SALMON ROSES - 4PC R105

PRAWN TEMPURA - 5PC R140

PLATTER - 32PC R475

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



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PASTA

ARTICHOKE FETTUCINE R195

Artichokes, Capers, Garlic, Kalamata Olives,
Mushrooms, Seved with Tomato Parmesan Sauce

CREAMY GARLIC CHICKEN & BACON R195

Chicken Breast, Lean Bacon, Served with Creamy
Neapolitana Sauce & Al dente Penne Pasta

BALSAMIC BEEF LINGUINE PASTA R215

Medium Grilled Sirloin, Sundried Tomatoes, Miso
Infused Linguine Pasta Topped with Balsamic Glaze

TAGLIATELLE PESCATORE R235

Calamari, Mussels, Prawns, Line Fish. Served with a
Creamy Garlic Neapolitana

MAINS

CLASSIC HAKE R195

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

~ or ~

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

CALAMARI R255

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

~ or ~

Wok-Grilled tender Calamari, served with Olives,
Capers, Anchovies and Wine Butter Sauce.
Served with Vegetables or Hand-Cut
Potato Chips or Japanese Rice

KINGKLIP R275

250g - Grilled Kingklip Fillet, Topped with Prawn Sauce
& Avo Slices. Served with Vegetables or Hand-Cut
Potato Chips or Japanese Rice

NORWEGIAN SALMON R315

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



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MAINS

PRAWNS QUEEN - 10 R345

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

CREAMY MUSHROOM CHICKEN R210

Grilled Chicken Fillets, Tossed in a Mushroom, Butter, Beer, Coconut & Chili-Flake Sauce.
Served with Seasonal Vegetables

BABY CHICKEN R245

Grilled Baby Chicken, Basted with an Option of Lemon - herb or Peri-Peri Sauce.
Offered with Seasonal Vegetables or Hand-Cut Potato Chips

PORK BELLY R235

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

PORK RIBS R245

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

BLUEBERRY BACON, AVO & CHEESEBURGER R185

200g Prime Beef Burger Patty with Grilled Bacon, Cheese & Avo Slices. Served with Hand-Cut Potato Chips

BEEF RUMP R225

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 R260

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

LAMB CUTLETS R275

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



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MAINS

FILLET “Off THE BONE” R275

250g – Char-Grilled Beef Fillet off the Bone, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips. Best served Medium – Rare

ask your waitron for sauce options

RIB EYE R275

Matured Beef Rib Eye, Seasoned with Crushed Salt, Cracked Black Pepper & Miso Butter. Served with Seasonal Vegetables or Hand-Cut Potato Chips

ask your waitron for sauce options

T-BONE R295

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

ask your waitron for sauce options

SAUCE OPTIONS R40

Monkey Gland, Creamy Garlic, Pepper, Mushroom, Cheese

SIDE-ORDER OPTIONS R60

Garlic & Herb Baby Potatoes
Seasonal Grilled Vegetables
Hand-Cut Potato Chips
Danish-Feta Salad
Mashed Potatoes
Basmati Rice with Crispy Onion
Cheesy Jalapeno Fries



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VEGETARIAN SPECIALITIES

HALLOUMI CHILLI PESTO R135 (V + G)

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

VEGGIE BURGER R145 (V)

200g Homemade Veggie Patty, Accompanied by
Freshly Grilled Seasonal Veggies. Served with
Hand-Cut Potato Chips

MUSHROOM RISOTTO R175 (V)

Mushroom & Cauliflower Risotto, with a Vegetable Broth
& Chunky Spring-Onions

ARRABBIATA GNOCCHI R175 | (V + G)

Home-made Potato Gnocchi, Server
with Spicy Arrabbiata Sauce.

***Prepared With Gluten Free Flour**

HOUSE SPECIALITY DISHERS

NACHO'S

PLAIN R100 | CHICKEN R135 | BEEF R155 | PORK R145

Crispy Corn Tortilla Chips with Choice of your Topping,
Melted Mature Cheddar, Fresh Salsa, Sour Cream, and
Home-made Guacamole

OXTAIL R285

Oxtail An All-Time Winter Favourite. Rich, Roman-Style
Braised Oxtail Served with Herb-Mash
or Basmati Rice & Seasonal Vegetables

LAMB SHANKS R285

Slow-Roasted Lamb Shank with a Rich Red Wine Sauce.
Served with Seasonal Vegetables & Mashed Potatoes



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PIZZA

All Served in Large

FOCCACIA

Olive Oil & Fresh Herbs R60

Olive Oil, Herbs & Garlic R65

Olive Oil, Herbs, Garlic, Fresh Olives & Feta R80

MARGHERITA R110

Homemade Napolitano Sauce,
Mozzarella & Fresh Herbs

HAWAIIAN R145

Pineapple & Country Ham

REGINA R160

Mushrooms & Country Ham

VEGETARIAN R160

Basil pesto sauce, Baby Marrow, Pineapple, Broccoli,
Fresh Tomato Slices, mushrooms & Garlic

POLLO ARROSTO R175

Roasted Chicken, Peppadews, Feta & Bell Peppers

SWEET CHILLI CHICKEN R175

Sweet chili chicken, Pineapple, Mushrooms, Avo

MEXICANA R175

Beef Bolognaise, Garlic, Mixed Peppers,
Fresh Onion & a Hint of chili

PEPPERONI DELUXE R175

Pepperoni, Caramelized Onions & Avo

PICO PANCETTA R180

Bacon, Feta & Avo

4 SEASONS R175

Artichokes, Ham, Olives & Mushrooms

MISS PIGGY R185

Bacon, Ham & Deboned BBQ Pork Ribs

4-CHEESE R185

Aged Cheddar, Mozzarella, Feta & Blue Cheese

All Served Large Size



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DESSERT

New York Cheesecake	R85
Lemon Meringue	R80
Pavlova	R75
Chocolate cake	R90
Bar One Cake	R90
Chocolate volcano	R85
Carrot cake	R90
Red Velvet Cake	R90
Malva Pudding	R80
Apple Crumble	R80
Tiramisu	R85
Chocolate mouse	R80
S'mores Tart	R75
Peppermint Tart	R75
Pecan Nut Tart	R85

AFTER DINNER DRINKS

Amarula Don Pedro	R110
Kahlua Don Pedro	R110
Jameson Don Pedro	R110
Frangelico Don Pedro	R110
Irish Coffee	R110



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YOUNG EXECUTIVE'S MENU

BREAKFAST

Bread Options Available
Egg Of Your Choice

- Peanut Butter Toast **R35**
- Egg, Toast, Sausage **R45**
- Egg, Toast, Bacon **R45**
- Plain French Toast **R45**
- Cheese Omelet **R45**
- Flap Jacks **R30**
- Cereal *Options* **R35**
- Fruit Salad **R30**

DINNER

Served with hand-cut potato chips.
or seasonal grilled vegetables
or garden green salad

- Chicken Strips **R105**
'grilled' or 'crumbed & fried'
- Spaghetti Bolognaise **R95**
classic rendition of a house-hold favourite
- Beef Cheeseburger **R115**
- Hake **R115**
'grilled' or 'crumbed & fried'
- Rump steak **R115**
- Pork ribs **R115**

LUNCH

- Toasted Cheese & Chips **R60**
- Mini Samosa & Chips **R55**
- Spring Roll & Chips **R55**
- Margherita Pizza **R90**
- Fish Nuggets & Chips **R70**
- Vienna & Chips **R70**

DESSERT

- Milkshake **R45**
- Ice Cream Floats **R55**
- Ice Cream & Chocolate Sauce **R55**
- Chocolate Brownies & Ice Cream **R55**
- Fruit salad & Yoghurt **R55**



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