



THE ROBBERG
BEACH LODGE

DINNER MENU

*"One cannot think well, love well, sleep well,
if one has not dined well."*

- Virginia Woolf

STARTERS

Soup of the day

Served with a freshly baked roll

Cajun Calamari Plate

Calamari tubes and squid grilled in a fish spice and lemon sauce, with baby leaves and red pepper coulis

Vegetarian Or Pulled Pork Belly Springrolls

Pulled pork belly springrolls filled with red pepper, onion, red cabbage and honey glazed pulled pork belly OR;
Vegetarian springrolls filled with red pepper, onion and red cabbage

Traditional Chicken Livers

Grilled in a garlic and tomato puree,
served with fresh salsa

Caprese Salad

Layers of fresh tomato and mozzarella shavings
drizzled with balsamic vinegar and basil pesto

MAINS

Ocean & Land Plate – A Trio

Honey glazed pork belly with sweet potato mash.
Grilled calamari tubes and squid with baby leaves.
Fennel-butter fish and prawns with green beans.

Pepper Crusted Beef Fillet

Served with potato fondant and garlic green
beans with a red wine jus

Grilled Lamb Chops

Served with garlic mash potato, caramelised baby
carrots and finished off with a mushroom jus

Succulent Butter Fish & Prawn Plate

Butter fish & prawns grilled in a fennel, onion, garlic, white
wine and a fresh cream sauce, served with baked potato

Chicken & Prawn Curry

Indian-Malay style chicken and prawn curry,
served with basmati rice, fresh salsa and papadum

Mushroom Parcel

Three black mushrooms filled with feta, spinach and
red peppers, wrapped in a phylo pastry parcel and
accompanied with sweet potato fries

DESSERT

Homemade Malva Pudding

A South African sticky pudding, served with custard

Baked Cheese Cake

Vanilla cheese cake served with berry coulis

Decadent Chocolate Fondant

Decadent dark chocolate sponge cake with a soft,
runny centre, served with vanilla ice-cream