



PRETORIA MANSION

Dining menu



STARTERS

\$ OYSTER BASKET (12) R445

Twelve fresh oysters served with lemon wedges, Tabasco and garlic pepper

NACHOS GRANDE

Half R195
Full R235

BUFFALO WINGS

Half R180
Full R180

CRUMBED MUSHROOMS

Half R175
Full R230

TRADITIONAL SNAILS (6) R199

SMOKED SALMON BRUCHETTA R198

Toasted ciabatta topped with smoked salmon, cream cheese, herbs and lemon

SPRINGBOK CARPACCIO R228

Creamy Arborio rice with wild mushrooms, Parmesan, and truffle oil drizzle

JALAPENO POPPERS R175

Stuffed with cheddar and cream cheese, served with mayo

HALLOUMI (GRILLED OR FRIED) R178

SALADS

ROQUEFORD SALAD R285

Fresh green salad with cherry tomatoes, shaved carrots, celery, crisp apple and crunchy croutons

GREEK SALAD R225

Crisp lettuce, cucumber, tomatoes, olives, red onion and danish feta served with a light herb dressing

BURGERS

CLASSIC BEEF BURGER R185

200g beef patty topped with lettuce, tomato, onion, pickles and our house sauce

CHEESE BURGER R228

200g beef patty with cheddar cheese, lettuce, tomato, pickles, onions and sauce

CHICKEN BURGER R195

Stuffed with cheddar and cream cheese, served with mayo

SAUCE BURGER R235

200g beef patty with lettuce, tomato, pickles, onions and a sauce of your choice
-Cheese
-Pepper
-Monkeygland
-Creamy Garlic

BLUE CHEESE BURGER R225

Served with blue cheese nuggets in a creamy sauce and trimmings

CAMEMBERT & CRANBERRY BURGER R285

200g beef patty with cheddar cheese, lettuce, tomato, pickles, onions and sauce

PREGO ROLL R235

Served with chips

SEAFOOD

GRILLED CALAMARI R235

Served with tartar sauce and lemon

HAKE & CHIPS R235

Beer battered or grilled hake served with chips, tartar sauce & lemon

SEAFOOD (CONTINUE)

THAI PRAWNS (6) SPICY R380

Grilled prawns in fragrant rice topped with Thai coconut cream sauce, fresh coriander and roasted cashew nuts

MINI PLATTER R450

Hake, calamari, squid heads & prawns, served with lemon, garlic or tartar sauce

GRILLS

Served with chips, baked potato, salad or seasonal vegetables

STEAK AND GREEK SALAD R289

250g Sirloin

RUMP R320

300g Rump

T-BONE R355

600g

SAIGNON BEEF STIRFRY R270

Beef strips in Cajun spice, sesame oil, chopped garlic & ginger, red onion, mixed peppers with shaved cabbage & vegetables over a Teriyaki Thai sauce served with rice

JALAPENO CHEESE STEAK R328

Topped with Jalapenos in a cheese sauce, three-cheese crust, dusted with bacon bits

HOT BUTTER FETA SIRLOIN R328

Lemon buttered basted sirloin topped with fresh chopped red & green chilis, danish feta and a hint of lemon garlic and basil

SPARE RIBS

Stuffed with cheddar and cream cheese, served with mayo

 Half R285
Full R420

GRILLS (CONTINUE)

WHOLE CHICKEN FLATTY R335

Flame grilled & basted. Portugese lemon & herb (mild/hot)

HALF CHICKEN FLATTY R270

Flame grilled & basted. Portugese lemon & herb (mild/hot)

PEMBA MOZAMBIQUE STYLE CHICKEN

Grilled and topped with chili coconut, lime and red pepper sauce

 Half R295
Full R375

TURKISH CHICKEN

Grilled with lemon, yogurt and honey flavoured

 Half R295
Full R385

CHOWDERS

Cajun style cream base with our specially mixed spices. Mild tumeric curry undertone with jasmin rice

LAMB R350

CHICKEN R285

SEAFOOD R385

CREAMY CAJUN CHICKEN, CORN & BACON R280

CALAMARI & PRAWN R348

MUSHROOM & HALLOUMI R305

COMBOS

CALAMARI & HALF CHICKEN R335

CALAMARI & 250G RUMP R348

CALAMARI & PRAWNS R340

CALAMARI & 500G RIBS R335

CHICKEN STRIPS & 500G RIBS R325

CURRIES

Served with steamed rice

 **VEGETARIAN CURRY** R275
Tomato and yogurt base with assorted vegetables, cabbage, chickpeas and lentils

 **CHICKEN CURRY** R365
Cooked in a smooth coconut curry sauce with fresh coriander - contains nuts

SEAFOOD CURRY R348

Prawns, calamari & mussels in a rich coconut curry

THAI GREEN COCONUT CHICKEN CURRY R295

Thai green curry with coconut milk, chicken & fresh herbs

LAMB KORMA CURRY R340

Thai green curry with coconut milk, chicken & fresh herbs

CURRIES (CONTINUE)

DESHELLED PRAWN CURRY R348

Deshelled prawns in a sweet & tomato curry base

PIZZAS

 **QUATTRO FORMAGGI** R280
Margherita, gorgonzola, feta & parmigiano

 **THE GRAZER** R270
Margherita, basil, cherry tomatoes & olives

PEPPERONI R210
Margherita and pepperoni

HAWAIIAN R230
Margherita, ham and pineapple

REGINA R210
Margherita, ham and mushrooms

FAB R260
Margherita, feta, avo and bacon

SWEET CHILI CHICKEN R265
Margherita, sweet chili chicken, feta & peppadews

PASTAS

SPAGHETTI BOLOGNAISE R290

Spaghetti pasta, Napolitana sauce and mince

SPAGHETTI ALFREDO R305

Spaghetti pasta, crema sauce, mushrooms & ham



PENNE ARABIATTA R295

Penne pasta, Napolitana sauce & chilies

MACARONI & CHEESE R305

Penne pasta, crema sauce & cheddar cheese

SUSHI

MAKI ROLL (8PC)

AVOCADO	R56
CUCUMBER	R56
TUNA	R62
SALMON	R62
CRAB	R58
CREAM CHEESE	R62
PRAWN	R62
SMOKED SALMON	R62

CALIFORNIA ROLL (8PC)

VEGETABLE	R76
CRAB	R80
TUNA	R82
SALMON	R82
PRAWN	R86
TEMPURA PRAWN	R92

SUSHI (CONTINUE)

FASHION SANDWICHES

VEGETABLE	R82
CRAB	R88
TUNA	R88
SALMON	R90
SMOKED SALMON CHEESE	R98
PRAWN	R90

HAND ROLL

VEGETABLE	R56
CRAB	R59
TUNA	R62
SALMON	R62
SALMON CHEESE	R66
PRAWN	R62

NIGIRI (2PC)

AVOCADO	R56
CRAB	R59
TUNA	R59
SALMON	R62
EEL	R66
PRAWN	R62

SPECIAL

SALMON ROSES	R88
SALMON SASHIMI	R90
PRAWN BATTLESHIP	R79
DEEP FRIED PRAWN	R95
DEEP FRIED SALMON	R95

SUSHI PLATTERS

B1 (12PC)

4 vegetable california rolls, 4 bean curd, 4 vegetable fasion sandwiches

R238

B3 (12PC)

4 salmon roses, salmon california rolls, 4 sweet chili tempura prawn california rolls

R238

B4 (14PC)

4 salmon california rolls, 2 salmon nigiri, 4 salmon roses, 4 salmon fashion sandwiches

R258

B11 (23PC)

8 prawn maki, 3 salmon roses, 2 prawn nigiri, 2 salmon nigiri, 4 tuna fashion sandwiches, 4 crab california rolls

R318

B13 (24PC)

8 salmon california rolls, 8 prawn california rolls, 4 vegetable california rolls, 4 crab california rolls

R260

INDIAN CUSINE (HALAAL)

BREADS

PLAIN NAAN

R50

GARLIC NAAN

R54

GARLIC CHILI NAAN

R59

BUTTER NAAN

R52

BUTTER CHILI NAAN

R54

CHEESE & GARLIC NAAN

R70

PLAIN ROTI

R44

BEEF DISHES

BEEF KORMA

R239

deboned beef pieces cooked in creamy crushed cocnut & cashew nuts and mildly spiced to perfection

BEEF VINDALOO

R230

Deboned beef pieces cooked with potatoes & thick tasty gravy

BEEF ROGAN JOSH

R239

Flavourful beef curry cooked with North-Indian spices and herbs

BEEF BUTTER MASALA

R239

Deboned beef pieces cooked with thick tomato paste, cashew nuts and creamy melted butter gravy

CHICKEN DISHES

CHICKEN VINDALOO

R210

deboned chicken pieces with potatoes & thick tasty gravy

BUTTER CHICKEN

R230

Deboned beef pieces cooked with thick tomato paste, cashew nuts and creamy melted butter gravy

CHICKEN KORMA

R220

Deboned chicken pieces cooked in creamy crushed coconut & cashew nuts and mildly spiced to perfection

CHICKEN TIKKA MASALA

R220

Deboned beef pieces cooked in a creamy tomato sauce with crushed fenugreek leaves

LAMB DISHES

LAMB KORMA R250

Deboned and cooked in a creamy crushed coconut & cashew nuts and mildly spiced to perfection

LAMB VINDALOO R250

Deboned and cooked with potatoes & thick tasty gravy

LAMB ROGAN JOSH R250

A flavourful lamb curry cooked with North-Indian spices & herbs

LAMB BUTTER MASALA R250

Deboned lamb pieces cooked with thick tomato paste, cashew nuts and creamy melted butter gravy

SEAFOOD DISHES

PRAWN BUTTER MASALA R260

Coated in exotic Indian spices, butter & cream

PRAWN VINDALOO R260

Cooked with potatoes in a thick tangy gravy

PRAWN KORMA R260

Cooked in crushed coconut & cashew nuts, creamy gravy and mildly spiced to perfection

FISH CURRY R245

Cubes of fish cooked with traditional spices

BUNNY CHOWS

CHICKEN R145

LAMB R165

BEEF R150

MIXED VEGETABLES R125

PRAWNS R175



VEGETARIAN DISHES

PANEER BUTTER MASALA R210

Cubes of home-made Indian cheese cooked in tomatoes & cashew nuts gravy, cream and butter

DAL MAKANI R185

Black lentils cooked with onions, tomatoes, cream and kidney beans

ALOO, GHOBI, MUTTER R185

Potato, cauliflower and green peas cooked in select Indian spices

MIXED VEGETABLE JALFREZI R185

Mixed vegetables cooked in crushed cashew nuts & rich, creamy sauce

VEGETABLE BRIYANI R205

Basmati rice with seasoned spices and cooked with mixed vegetables

EXTRAS

KACHUMBER SALAD (SAMBAL) R55

POPPADUMS R40

CHINESE CUISINE

SPRING ROLLS R58

- Vegetable
- Chicken
- Beef
- Pork

DUMPLINGS (12PC) R88

- Deep fired
- Grilled

RAMEN

JAPANESE RAMEN R229

CHAR SIU (BBQ PORK) R229

SEAFOOD R239

CRUMBED CHICKEN R260

SOUP

VEGETABLE SOUP R58

CHICKEN SWEET CORN R60

HOT & SOUR R60

WONTON R68

BEEF DISHES

SWEET & SOUR BEEF R172

CHOP SUEY R168

BEEF FRIED RICE R168

BEEF CHOW MAIN R162

CRISPY BEEF R175

CHICKEN DISHES

SWEET & SOUR CHICKEN R168

CHOP SUEY R162

CHICKEN FRIED RICE R162

CHICKEN CHOW MAIN R162

CRISPY CHICKEN R168

PORK DISHES

SWEET & SOUR PORK R168

CHOP SUEY R162

PORK FRIED RICE R162

PORK CHOW MAIN R162

CRISPY CHICKEN R168



NOT INCLUDED IN DINNER, BED & BREAKFAST PACKAGE OR
GOVERNMENT DINNER BED & BREAKFAST PACKAGE



VEGETARIAN



HOT/SPICY

DESSERTS

PEPPERMINT CRISP TART R138

MALVA PUDDING R130

CREME BRULEE R130

CHOCOLATE DESSERT R129

-Contains alcohol

HOT DRINKS

COFFEE R30

CAPPUCCINO R35

TEA R30

COLD DRINKS

COKE R30

COKE ZERO R30

FANTA R30

SPRITE R30

STONEY R30

STILL WATER R20

SPARKLING WATER R20

PLEASE NOTE:

FOR DINNER, BED & BREAKFAST PACKAGES, THE DINNER ALLOWANCE IS R350 PER PERSON UNLESS OTHERWISE SPECIFIED. ANY AMOUNT EXCEEDING THE ALLOCATED ALLOWANCE WILL BE CHARGED TO THE GUEST.

THIS APPLIES TO BOOKING.COM, DIRECT BOOKINGS, AND GOVERNMENT BOOKINGS. PLEASE NOTE THAT SOME GOVERNMENT BOOKINGS INCLUDE A LOWER DINNER ALLOWANCE OF R250 PER PERSON. GUESTS ARE RESPONSIBLE FOR ANY COSTS ABOVE THEIR ALLOCATED DINNER ALLOWANCE.