



STARTERS

Deep-fried mushrooms	E 85
Crumbed, delicately deep-fried mushrooms served with an aioli dip	
Peri peri chicken livers	E 65
Lightly dusted in peri peri and fried in garlic and onion and topped with fresh cream.	
Crispy golden chicken wings	E 92
Half a dozen fried chicken wings tossed in Sriracha butter	
Sunrise prawns cocktail	E 135
Freshly cooked prawns tossed in the classic Marie Rose Sauce	

SOUPS

Chicken and corn soup	E 65
Brimming with sweet corn, succulent chicken, and hearty potatoes, served with toasted bread triangles	
Cream of mushroom soup	E 78
Creamy soup with tender bits of mushroom pieces flavored with garlic, onions and herbs.	
Lentil soup	E 55
Hearty soup with a base of onion, carrot and celery	

SALADS

Greek salad	E 60
Crunchy salad with olives, feta, tomato served with a tangy lemon-herb vinaigrette	

**Chicken Caesar salad****E 79**

Lean, seasoned chicken breast paired with romaine lettuce, creamy dressing, and crunchy croutons

LIGHT MEALS

Chicken burger**E 82**

Boneless chicken breast with onion and tomato served with chips

Cheese burger**E 92**

150g burger patty made up of chuck and sirloin with cheese, onions and tomato served with chips

Steak, egg and chips**E 155**

150g of beef rump steak topped with a golden fried egg and served with crispy polenta-coated potato and carrot chips

Extras:

Bacon

E 42

Onion rings

E 35

Avo/guacamole

E 42

Egg **E 42** Cheese **E 42**

Chicken tikka kebabs**E 145**

Succulent chunks of chicken marinated in spiced yoghurt and grilled to perfection

MAIN MEALS

All chicken dishes are served with a choice of chips, creamed potato, baked potato or rice, accompanied by vegetables of the day.

Chicken Mountain View**E 205**

Flame-grilled marinated baby chicken served with peri peri on the side.



Chicken wings Ten tasty chicken wings fried to a golden brown flavoured in Sriracha Butter.	E 117
Tandoori chicken 'Mdzimba' Tender, chicken infused with flavour through a distinct two-stage marinading process	E 195
Crumbed calamari rings Crumbed and deep-fried calamari rings served with home-made Aioli on a bed of lettuce	E 125
Fish and chips Beer-battered fillet of hake served with crispy chips and tartare sauce	E 105
Trout Almandine Baked topped with Lemon-herb Butter and almonds served with your choice of starch	E275
Vegetarian basket A ragout of vegetables on a bed of creamy curry sauce served with a cascade of mixed nuts	E 122
Spaghetti agli e olio Al dente pasta served with a black mamba cayenne pesto, topped with fresh herbs and parmesan cheese shavings.	E 155
Chicken curry Served with rice, poppadum and sambals	E160

GRILLS

All meat dishes are served with a choice of chips, creamed potato, baked potato or rice, savory rice, steamed vegetables accompanied by vegetables of the day.



Rump steak 250g E 205 Fillet steak 300g E 235 Pan seared T-bone steak 500g
E 210 Pork spare rib 600g
E 205 Twin city steak

E 305

Beef fillet medallions served with béarnaise and pepper sauce

Sauces:

Camembert cheese **E 55**
Pepper, chimichurri, béarnaise **E 32**

Extras:

Sweet potato chips **E 37**
Onion rings **E 35**
Creamed potato **E 32**

Vegetarian Menu

Vegetable Stew		E155.00
Vegetable Stir- fry with soya sauce		E145.00
Vegetable Lasagna	E155.00	Lentil Soup E55.00 Mushroom Soup E85.00
Vegetable Basket		E129.00

Meat Platters

Our platters, Umcwembe, is loaded with boerewors, beef chuck roast, roasted chicken, beef rib roast, traditional pap, gravy, chili, green salad, and coleslaw

Platter 1 (4 People)	E 720
Platter 2 (6 People)	E1115
Platter 3 (10 People)	E1760
Platter 4 (12 People)	E2088



PIZZA

	<u>30cm</u>	<u>40cm</u>
Super cheese pizza Mozzarella, Gouda and feta cheese	E109	E138
Chicken tikka Chicken and green pepper	E125	E155
Mega meat feast Lean beef mince, pepperoni and ham	E148	E178

DESSERT

Crème Brûlée Silky smooth custard base, topped with a caramelized sugar crust	E 72
Cherries jubilee Black cherries flamed in brandy and served with ice cream	E 92
Sticky toffee pudding Sponge cake soaked in toffee syrup, served with cream or ice cream	E 72
Fresh fruit salad Fresh diced fruit topped with cream	E 79



WINE LIST

White Wine

Zonnebloem Chardonnay 750ml **E172.00**

Combines citrus flavours with soft vanilla wood spice on the palate. Enjoy it with fresh salads, seafood, or chicken dishes.

Klein Zalze Chardonnay 750ml **E195.00**

Has a bouquet of lime and ripe pear followed by layers of white peach and hints of vanilla on the palate. Enjoy it with grilled white meats, fish, shellfish, and mild creamy cheese.

Nederburg Chardonnay 750ml **E215.00**

A dry wine with aromas of lime and melon, accentuated by note of vanilla and oak. Refreshes on the palate with a taste of citrus and apricot. Enjoy it with pork, fish, vegetarian dishes, and poultry.

Fleur Du Cap Chenin Blanc 750ml **E195.00**

Full bodied, taste of ripe peaches, vanilla, and butterscotch. Enjoy it with lobster, grilled fish, duck, or oriental dishes.

Klein Zalze Chenin Blanc 750ml **E205.00**

Tight with flavours of melon, peach, guava, and a hint of minerality. Masterly oaked with a lively crisp finish. Goes very well with fresh fish and vegetables.



The Beach-house Sauvignon Blanc 750ml

E165.00

Crisp, refreshing, and just the right amount of tart citrus.

Zonnebloem Shiraz 750ml

E265.00

Lots of spiciness and black pepper. Deliciously plummy with a spicy, lingering after taste. Enjoyed on its own or served with red meat, venison, casseroles, and stews as well as spicy kebabs, roasted pork, and wild mushroom dishes.

KWV Shiraz 750ml

E265.00

Prominent fruit sweetness with aromas of mulberries, basil leaves and white pepper. A juicy, multi layered long enduring finish. Enjoy this wine with red meat dishes, grilled chicken, or a variety of hard cheeses.

Du Toitskloof Pinotage

E195.00

Offers aromas of ripe plums, cherries, chocolate, and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouthfeel of black cherries. Enjoy with light meals, venison, steak, and pasta. A great companion to a traditional "braai".

Ridgeback Carbenet Franc 750ml

E395.00

Upfront blackcurrant with hints of green peppercorn and black olive cradled by elegant, ripe tannin and oak spice on the long mineral finish. Pair this with anything from mushroom to duck dishes. It would also work with hearty fish and creamy pastas.

Chateau Libertas 750ml

E170.00

Medium-bodied with juicy berry and plum flavours, a touch of oak and a smooth but gripping tannin. Enjoy it with smoked meats, hearty pastas, pizza, grills, roasts, casseroles, stews, and robust cheeses.

**Nederburg Barrone 750ml****E195.00**

Aromas of red berries and cherries, vanilla oak spice and a hint of chocolate. A rich, medium-bodied wine with ripe plum, prune and dark fruit flavours, and a pleasant tannic structure. Excellent with heart-warming roast lamb, coq au vin, red meat steak, venison, mature cheese, pizza, and pasta dishes with beef burgers.

Alto Rouge 750ml**E265.00**

Rich, dark fruit flavours with cedarwood spice and hints of chocolate. Fresh red and rich dark fruit flavours on the palate with elegant tannins. Perfect on its own or with roast chicken, grilled beef, duck and a selection of preserves and matured cheeses.

Stellekaya Hercules 750ml**E285.00**

Sangiovese with cherry, strawberry, red plum, and roasted pepper characters, tinged and with some dried rose petal notes. Notes of roast peppers, leather, and tobacco spice. Gripping tannins, great acidity, and a lingering tobacco finish. Enjoy it with rich wild mushrooms risotto or veal with parmesan shavings and truffle oil. Best slightly chilled.

Rose Wines**Nederburg Rose 750ml****E165.00**

Delicately sweet and fruity, with seductive aromas of ripe cherries, strawberries, and candyfloss. On the tongue, there are powerful scents of red berries, a hint of sweetness, and a good acid structure. Excellent on its own or enjoyed with smoked salmon, summer salads or vegetarian dishes.

**Graca Rose 750ml****E155.00**

Lively- coloured with flashes of salmon pink, a touch of raspberry on the nose and nectarine flavours. Its pertillance gives a palate tingling lift. Enjoy it with a range of foods from pizzas and pastas to fish, shellfish, poultry and cream-based dishes and cheeses.

Brampton Rose 750ml**E195.00**

Alluring aromas of blueberry and mulberry supported by undertones of cassis. Blueberries, mulberries and join coffee flavours to produce the well-structured, velvety soft wine.

Sparkling Wine**JC Leroux Le Domaine (Non- Alcoholic)****E195.00**

It has all the finesse, crisp freshness, and gentle sweetness of J.C Le Roux Le Domaine, but in a non- alcoholic alternative that allows you to have an extra glass or two anywhere, anytime. Its mouth-filling sweetness and clean finish will enliven any occasion. Try it with lamb burger topped with cranberries and a red onion and blue cheese marmalade.

Rooiberg Doux (Non- alcoholic red)**E155.00**

A sweet non- alcoholic sparkling drink with all the bright sparkle and fruity flavours of a true bubbly.

Graham Beck Brut**E415.00**

Light yeasty aromas, good fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse. Perfect with seafood or light meals.

Two Oceans Sauvignon Blanc 750ml**E133.00**



A refreshing balance of bright, crisp citrus and lemon with subtle tropical fruit.

Ridgeback Lion Hound Sauvignon Blanc 750ml

E230.00

Tropical array of juicy white peach, pineapple, and orange blossom with a hint of citrus.

Red Wine

Arabella Cabernet Sauvignon 750ml

E175.00

Super smooth and bursting with pure, unadulterated black currants and a luscious lick of oak. This full-bodied wine is a mouthful and juicy-plum flavours. Enjoy it with grilled lamb, BBQ duck, figgy puddings, blue cheese, lamb, and beef dishes.

Nederburg Cabernet Sauvignon 750ml

E265.00

Full-bodied with well-integrated oak noted, velvety tannins and a long-lasting aftertaste. An elegant wine with aromas of blackcurrants, cassis, ripe blackberries, dark chocolate and a hint of tobacco leaf and oak. Excellent with barbecued red meats and casseroles, venison, beef burgers, pizza, and pasta dishes.

Tall Horse Merlot 750ml

E210.00

Liberal ripe plum and spice on the nose before a smooth lush entry with lashings of black cherry, mulberry and plum fruit flavour well incorporated with deft oak notes. Enjoy with roast lamb, pork, pasta dishes and pizza.

JC Leroux la Chanson

E205.00

Reveals a delightful melange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion. This mouthful of sweetness is a perfect partner for mains and desserts. Try it with beef and butterbean curry or lemon cheesecake with blueberry coulis.

**Nederburg Cuvee Brut****E280.00**

Delicate fruity aromas. Crisp and fresh wine with a lingering aftertaste. The perfect partner to any celebration, it gives a bracing vitality to fresh oysters, seasonal fruits, omelettes, eggs and is also excellent served on its own.

Pongracz**E365.00**

Crisp green apple notes and nuttiness of freshly baked bread and prevalent on the nose. It is perfect for any occasion and is a superb partner to sashimi, oysters in a red onion vinaigrette or fresh mint and pea soup.

Klein Zalze NV Brut MCC**E295.00**

Elegant, subtle strawberry fruit. Drinks well with or without food. Pairs well with oysters, fresh pan-seared fish or cheese board, seafood, and white fish.

Moet & Chandon MV Brut Imperial**E1575.00**

The mineral undertow imparts a subtle, smoky note that blends with flavours of dried pineapple, biscuit, salted almond, and white peach. A balanced version, with a fine bead and well-honed acidity. It is the unexpectedly perfect pairing to red meat, spicy dishes, and summer vegetables.



MOUNTAIN VIEW
INTERNATIONAL HOTEL