

# Matoposie

FINE DINING RESTAURANT

## A la Carte Menu



*Bless this food before us,  
this family beside us  
and the love between us,  
Amen.*





# Appetizers

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### **Mushroom Cannelloni**

cannelloni pasta, mushrooms, truffle velouté, parmesan wafer

### **Fried Calamari**

pan fried calamari, beetroot infused tagliatelle, fried onion, herb crust

### **Glazed Beef Rib**

slow cooked beef rib, coca cola, rosemary, feta, cucumber, tomato salsa

### **Ostrich Fillet**

broiled ostrich fillet, chick-pea dip, sweet potato soil, ostrich cigar, onion and brandy jus

### **Sriracha Chicken Wings**

chicken wings, sriracha chili sauce, baby apple, crisp, pepper puree

### **Pork Belly**

crispy pork belly, homemade sauerkraut, honey cranberries, butternut puree, beetroot puree

### **Garlic Snails**

flash fried snails, garlic sauce, tomato salsa, ciabatta croutons

### **Marinated Hake Fillet**

asian inspired hake fillet, polenta disc, oyster and sesame sauce

# SOUPS

## *Soups*

### **Basil Infused Tomato**

cream of tomato, basil, rosemary bruschetta

### **Honeyed Butternut**

butternut, wild honey, cream, butter croutons

### **Palala Curried Fish**

hake, cream & curry spice, potato, sweet carrot

### **Rooibos Infused Cream Corn**

cream of corn, rooibos, garlic chilli bruschetta





*So delicious*

*"Pull up a chair.*

*Take a taste. Come join us.*

*Life is so  
endlessly delicious."*

**~Ruth Reichl**



# Entrees

## Poultry

### **Chicken Sesame Stir-Fry**

chicken, sesame seeds, mixed vegetables, cashew nuts, jasmine rice

### **White Wine Poached Chicken Breast**

chicken, mange tout, mango chutney, broccoli, butternut mash, balsamic and beetroot reduction

### **Palala Chicken Curry**

chicken, mild curry, basmati rice, tomato salsa, mango chutney

### **Pan Seared Duck Breast**

duck breast, pepper and apple, beetroot and butternut puree

### **Chicken on African Soil**

crusted chicken drumstick, grilled chicken thigh, cauliflower and mushroom puree, quinoa and pearl barley soil, honey and white wine sauce, flash fried garlic mushroom and cauliflower florets





# Entrees

## Matoppie Specialities

### **Palala's Famous Curry** (the chef's speciality)

enquire from your food ambassador as to the chef's selection for today

### **Beef Tenderloin & Marrow**

beef fillet, roasted marrow bone, fine dining potatoes, blackened onions, tomato, berry jus

### **Balsamic Lamb Chops**

lamb cutlets, potato croquettes, ribbon vegetables, balsamic reduction, mint jus

### **Braised Oxtail**

aged oxtail, garlic mashed potato, carrots, shallots, tomato red wine broth

### **Venison Potjie**

venison, shallots, broccoli, coconut cream, balsamic, prunes, apricots, basmati rice

### **Blue Cheese & Cracked Pepper Sirloin**

served with your choice of starch or seasonal vegetables

### **Biltong & Truffle T-Bone**

served with your choice of starch or seasonal vegetables  
Available in 500gr

### **Jack Daniels & Wild Mushroom Rump**

served with your choice of starch or seasonal vegetables  
Available in 300gr and 500gr

### **Eisbein**

crispy pork knuckle, buttery mash, home-made sauerkraut, mustard and honey sauce

### **Palala Shisa Nyama**

beef chuck, homemade mild chakalaka, spinach morogo, pap

# Entrees

## Seafood

### **Teriyaki Salmon**

salmon fillet, broccoli, mushroom and pea risotto, butternut puree, sticky teriyaki sauce

### **Sole Meunière**

sole fillet, mashed potato, butternut puree, beetroot puree, capers, lemon butter sauce

### **Stuffed Cajun Calamari**

calamari tubes, basmati rice, capsicum pepper, cauliflower puree, fine dining potatoes, cajun prego sauce

### **Fried Kingklip**

pan fried kingklip, broccoli risotto, lemon butter sauce

### **Prawns**

seared prawn, scented rice, lemon butter sauce

### **Indonesian whole fish**

chilli marinated whole fish, Indonesian vegetable fried rice, braised onions, soya sauce, kecap manis, lemon butter sauce





# Entrees

## Prime cuts

all meat cuts are aged at our local butchery to ensure quality and tenderness. enjoy these well aged meat cuts, perfectly prepared to your specification complemented by giant onion rings and your choice of french fries, potato wedges or pap & sheba.

Matoppie steaks are served blue, rare, medium rare, medium and medium well.

<b>T-bone</b>	<b>500g</b>
<b>Rump</b>	<b>500g</b>
<b>Rump</b>	<b>300g</b>
<b>Sirloin</b>	<b>300g</b>
<b>Beef fillet</b>	<b>250g</b>

## Vegetarian

### **Mediterranean Pasta**

seasonal vegetables, tomato cream sauce, parmigiano reggiano, confit tomato

### **Aubergine Parmigiana**

aubergine, parmigiano reggiano, mozzarella, pomodoro sauce

### **Truffle Risotto Cake**

truffle risotto, mushroom, cauliflower puree, spring vegetables, capsicum pepper sauce

### **Vegetarian Curry**

carrot, green bean, aubergine, baby marrow, red onion, roti, tzatziki, hummus, paprika tomato salsa

# Dessert

## Dessert

### **Vanilla Baked Cheesecake**

baked vanilla cheesecake, chocolate macaroon, mixed berry coulis

### **Citrus Cheesecake**

citrus, non-baked cheesecake, orange caramel sauce, lemon meringue, caramelized orange segments

### **Apple Tarte Tatin**

apple tart, butternut ice cream, honeycomb, crème anglaise

### **Coconut Pana Cotta**

coconut pana cotta, almond biscotti, brandy snap, chantilly cream, berry puree

### **Matoppie Chocolate Pudding**

freshly baked chocolate pudding, amarula ice cream

### **Ice Cream Medley**

selection of chefs speciality homemade ice creams

### **Lemon Pudding**

steamed lemon pudding with lemon curd sauce, orange sorbet and lemon truffle

### **Sticky Toffee sponge**

lavender infused sticky toffee sponge, brown rice ice cream, amarula butter scotch, honeycomb

