

1883

DULLSTROOM

BILL OF FARE

DINNER MENU

MENU

BILL OF FARE

BEGINNINGS

SOUP OF THE DAY

Served with homemade bread.

BASIL AND GARLIC SNAILS

Snails prepared in a creamy wine garlic and basil sauce, topped with parmesan cheese and served with slices of brown bread.

SWEET PEPPER MUSHROOMS

Black mushrooms filled with spinach, sweet peppers and feta, fried in garlic butter and gratinated in the oven.

HALLOUMI AND MIXED NUT PASTRY

Halloumi, mixed nuts and brandied sultanas prepared in honey and granadilla coulis in a baked Phyllo pastry.

SPRINGBOK CARPACCIO

Thin slices of springbok carpaccio arranged on a grilled pineapple ring with cream cheese, roasted sweet peppers and a balsamic reduction.

SMOKED TROUT DUO

A combination of smoked trout slices and trout roulade served with cream cheese on melba toast and a balsamic reduction.

CRUMBED CHICKEN LIVERS

Chicken livers prepared in a creamy garlic, chilli, onion and wine sauce, wrapped in bread slices and coated with parmesan and bread crumbs and deep fried. Served with a peri-peri dip.

GREENS

GRILLED TROUT AND VEGETABLE SALAD

Grilled trout fillet served warm on a bed of grilled vegetables, complimented by a honey mustard dressing.

CRUNCHY APPLE AND BACON SALAD

Crunchy bacon, apple and croutons with garden herbs and greens, olive oil and balsamic vinegar -sprinkled with blue cheese.

GREEK SALAD

Green garden and herb salad with feta and olives. Served with greek salad dressing.

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M A I N S

MANGO CHICKEN ROULADE

Grilled chicken fillet filled with feta, mango and herbs.
Served sliced with mashed potatoes, seasonal vegetables and
a lemon cream sauce.

KINGKLIP RISOTTO FLAMBE

Kingklip fillet prepared in lemon butter, served with risotto, topped
with cheese sauce and flambéed at the table with KWV served with
a side of vegetables.

FILLET AND ROAST VEGETABLE TOWER

250g Beef fillet steak grilled to perfection, served on a toasted
slice of homemade bread with roasted vegetables and finished off
with a balsamic reduction.

SPINACH AND FETA CANNELLONI

Cannelloni pasta filled with creamed spinach, sundried tomatoes and feta.
Served with a green side salad.

VEGETABLE AND CHEESE PHYLLO

Phyllo pastry with a mixed vegetable, blue cheese and mozzarella filling.
Baked in the oven until golden brown and served with a green salad.

PRAWN STUFFED TROUT RISOTTO

Four king prawns rolled with trout fillets, served with risotto
and vegetables. Complimented BY A Cinzano thyme sauce.

MARASCHINO CHERRY AND PEPPER CALAMARI STEAK

200g grilled calamari steak bound with maraschino red cherries,
cherry liquor and mixed peppercorns. Served with creamy rice and
seasonal vegetables.

CARPETBAGGER STEAK

250g Rump steak filled with smoked mussels, mushrooms, onion and
cheese – grilled to your preference. Served with vegetables and
potato croquettes.

1883 PORK

Pork shank cooked to perfection and served with mashed potatoes,
sauerkraut and honey mustard sauce.

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HOUSE SPECIALITIES

CAMBRIE STEAK

Beef fillet steak filled with brie and camembert cheese.

LEMON AND PEPPER CHICKEN

Chicken fillet prepared in an oregano and black pepper lemon cream sauce.

BLACK MUSHROOM AND PEPPER STEAK

250g rump steak cooked to your preference and served with black mushrooms and a Jack Daniel's and black pepper cream sauce.

MACADAMIAN LAMB

Grilled lamb chops served with a macadamian cream sauce.

BAKED MANGO TROUT

Trout stuffed with mango, feta, cocktail tomatoes, thyme and oven baked in foil.

1883 PRAWN CURRY

6 king prawns prepared in garlic, ginger and red curry and served with coconut milk.

FROM THE GRILL

Served with veggies

SIRLOIN STEAK
PRAWNS
LINE FISH
200G FILLET
GRILLED TROUT
CHICKEN FILLET

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KID'S MENU

RIBS AND CHIPS
QUARTER LEG CHICKEN
AND CHIPS
MUSHROOM PASTA
STEAK AND CHIPS

MENU
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SWEET ENDINGS

TRIO OF CHEESE CAKE

A layer of strawberry, granadilla and vanilla cheese cake served with whipped cream.

CARAMEL SOUFFLE

Served with walnut praline.

CHOCOLATE AND NUT MUD PUDDING

Served with caramel sauce and whipped cream.

ICE CREAM WITH CHOCOLATE SAUCE

Vanilla ice cream served with chocolate sauce.

DRIED FRUIT AND BRANDY CASES

Mixed dried fruits poached in brandy syrup and presented in phyllo pastry cases with ice cream.

DULLSTROOM

WHERE HUNGER MEETS HEART AND WHERE THE CHARM OF
DULLSTROOM IS REPRESENTED IN EVERY DISH

ESTD. 1883

EIGHTEEN EIGHTY THREE
FINE FOOD ESTABLISHMENT