

SU CASA RESTAURANT



A LA CARTE MENU

Welcome to Su Casa Restaurant where a unique atmosphere of intimate elegance, yet comfortable luxury, invites you to relish in all the relaxed abandon of a countryside hotel while delighting in the bliss of opulent indulgence.

We pride ourselves in creating unforgettable dishes that will entice your pallet. We are continuously working hard with the community and local suppliers in order to create a unique taste for Su Casa Restaurant. We have a deep respect for local produce and pride ourselves in supporting their businesses as we at Su Casa Restaurant believe in uplifting the community. We strive to deliver fresh, tasteful and beautiful food at our restaurant.

Take some time to go through our menu and feel free to speak to us about any special requirements after all *Mi casa es su casa*," which means "My house is your house". We invite you to eat like royalty during your stay and feel relaxed at our estate while enjoying the soothing, yet exclusive farm-chic atmosphere that has become synonymous with our award-winning estate and restaurant.

"The only thing I like better than talking about food is eating."

- John Walters -

LIGHT LUNCH

Only served between 12:00 – 17:00

CHICKEN WRAP

R95

Succulent crumbed chicken strips, lettuce, pineapple, tomato and a hint of sweet chili sauce in a wrap served with either shoestring chips or a side greek salad

PREGO ROLL

R145

Tenderized beef / chicken fillet marinated in a homemade peri-peri sauce served with golden brown potato wedges or a side greek salad

CHUNKY FISHCAKES

R115

Fish cakes of smoked salmon, hake, diced onions and fresh parsley served with a crisp greek salad and our homemade tomato chutney

HEARTY QUICHE

R75

Spinach and feta quiche served with a side greek salad
(Please allow 20 minutes preparation time)

SU CASA BASKET (SERVES 2)

R260

Crumbed chicken strips, bbq pork riblets, beef chipolatas, beef samosas, rustic potato wedges, vegetable spring rolls, sweet chili sauce and garlic-naise

PLOUGHMAN (SERVES 2)

R210

Chef selected cured meats, selection of cheeses, green fig preserve, Surval olive chutney, garden salad and hand cut vegetables chips served with homemade bread and butter

STARTERS

SOUP OF THE DAY

R60

Our Chef will prepare a hearty soup from a personal recipe, using locally produced fresh ingredients served with homemade crusty bread

TRIO OF OSTRICH “SUSHI”

R135

Nigiri, ostrich rose, carpaccio with mustard mayonnaise, avocado, deep fried capers, crushed roasted almonds and apricot salsa

STUFFED MEDITERRANEAN CALAMARI

R145

Grilled/crumbed squid stuffed with feta and coriander served with pineapple salsa

MUSHROOM ARANCINI

R95

Golden brown fried risotto balls, filled with mushroom and mozzarella cheese. Served on top of napolitana sauce, dusted with parmesan cheese and Italian parsley

SURVAL’S STUDY OF OLIVES (SERVES 2)

R145

Trio of Surval Olive produce including jam, chutney, tapenade and Surval’s Extra Virgin Olive Oil served with homemade crusty bread

HALF SHELL MUSSELS

R115

Crumbed garlic mussels served with lemon rice

SALADS

Please ask your server for Surval Olive oil and Balsamic vinegar

SIMPLY GREEK IN THE KLEIN KAROO

R85

Frisly lettuce, cucumber, cherry tomatoes, Surval olives, feta cheese and thinly sliced red onion with homemade dill and honey vinaigrette on the side

CHUNKY VEGETABLE

R105

Charred corn, seasonal roasted vegetables, toasted pumpkin seeds, goat cheese and balsamic caramelized onions.

Add free range grilled chicken R45

Add 150g beef sirloin R85

SMOKED SALMON

R165

Wild rocket, smoked salmon, strawberries, avocado (seasonal), red onion, cucumber, sesame seeds and lemon zest with smoked paprika dressing

MAINS

BOBOTIE COTTAGE PIE  **R145**

"South Africa's acknowledged traditional dish dating back to the 17th century" Quality beef mince infused and seasoned with traditional Cape Malay spices, topped with creamy mashed potatoes. Served with poppadum's and homemade banana chutney on the side

SU CASA GOURMET BEEF BURGER **R155**

200g pure beef patty with a slice of cheddar, pork bacon, caramelized onions, creamy mushroom sauce, avocado slices (seasonal), tomato and crispy frilly lettuce, beer battered onion rings and rustic potato chips or vegetable chips

SU CASA POULTRY **R145**

Chicken breast fillet filled with Surval Olive jam and mascarpone cheese served with farm fresh baby vegetables

SURVAL'S SLOW COOKED KAROO LAMB SHANK **R270**

Whole greek style lamb shank served with creamy mashed potatoes and a mint jus

MAINS

CATCH OF THE DAY

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Chefs' choice in a feta and sun-blushed cherry tomato crumble on a bed of summer couscous

NAPOLITANA GNOCCHI

R90

Slow roasted tomato-based sauce with mozzarella, basil pesto and parmesan cheese

ALFREDO PASTA

R145

Homemade tagliatelle with cream, bacon and mushrooms topped with parmesan cheese

AUBERGINE RIBS

R85

Grilled aubergines glazed in a hoisin and honey sauce served with tossed green beans and sesame seed

SU CASA FLAME-GRILLED TO PERFECTION


Prepared with a choice of pepper crust or Su Casa homemade barbeque basting,
All cuts are a-grade and served with chips but can be substituted with one side
dish of your choice

BEEF FILLET (200G) R195

BEEF SIRLOIN (300G) R175

RIB-EYE (300G) R240

MARBLED WAGYU STEAK (300G) R695

PAN FRIED OSTRICH (200G)  R190

Ostrich fan fillet, rubbed with Surval Olive jam and Olive oil,
filled with sweet basil and feta, served on top of sliced crisp
baby potatoes

SAUCES R35

Classic creamy mushroom / Madagascar green peppercorn / Cheesy

SPECIALITY TOPPINGS R45

Caramel-Brandy / fig and blue cheese crumbles / bacon, avocado
and feta cheese / rosemary, roasted garlic and oregano butter

SIDE DISHES R45

Greek salad / rustic potato chips / parmesan potato chips /
olive and potato mash / vegetables / deep fried onion rings (8) /
chilli - orange roasted olives

 Dishes suitable for vegetarians  Dishes containing nuts

DESSERT

CREME BRÛLÉE

R70

Locally sourced hannepoot infused Brûlée served with vanilla madeleine

PHYLLO CINNAMON ICE CREAM

R85

Cinnamon ice cream wrapped in toasted phyllo pastry on a slice of banana bread served with homemade caramel sauce

COCONUT MILK PANA COTTA

R80

An Italian cooked cream served with orange sponge cake

WAFFLES @ SURVAL

R85

Berry waffle with blueberry ice cream and mixed berry compote
Caramel waffle with banana, caramel and homemade fudge

CAPE BRANDY PAIRING WITH LINDT CHOCOLATE R305

After an excellent meal, a toast to the Pot still brandy makers of our region

Ladismith 8 Year old Cape Brandy (25ml) paired with Lindt Excellence Orange Intense

Joseph Barry XO Cape Brandy (25ml) paired with Lindt Excellence Dark Chocolate 99% Cocoa

Oude Molen VSOP Cape Brandy (25ml) paired with Lindt Excellence a touch of Sea Salt

SU CASA KIDS

JUNIOR BASKET	R75
Junior basket with riblets, chicken strips and chips	
FISH BITES & CHIPS	R75
BEEF HAMBURGER & CHIPS	R75
TOMATO-BASED PIZZA WITH HAM AND CHEESE	R75
OLD FASHION ICE CREAM FLOAT	R45

HOT & COLD BEVERAGES

HOT BEVERAGES

Coffee

Americano	R30
Cappuccino	R30
Café Latte	R40
Café Mocha	R40
Espresso Single	R25
Espresso Double	R35

All of the above can be enjoyed with a decaffeinated Espresso for R15

Tea

Ceylon Tea	R25
Rooibos Tea	R25
Red Cappuccino	R40
Red Latté	R40

Dilmah Tea

Please ask your server for our suitcase filled with flavoured teas R30

Other

Hot Beverages Milo	R40
Hot Chocolate	R40

COLD BEVERAGES

Cold Drinks

Soft Drinks	R30
Tizers	R35
Fresh Juices	R25
Homemade Lemonade	R35

Mineral/Sparkling Water

750ml	R45
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Ice Teas

Ice Teas	R35
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Milkshakes

Strawberry, Chocolate, Peanut Butter, Bubble Gum	R45
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