

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

R145

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

R155

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

CHUNKY FISHCAKES

R155

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

HEARTY QUICHE

R95

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

SU CASA BASKET (SERVES 2)

R305

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)

R265

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



Dishes suitable for vegans



Dishes lactose free



Dishes gluten free



Dishes suitable for vegetarians



Dishes containing nuts

STARTERS

SOUP OF THE DAY

R95

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"

R165

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

MUSHROOM ARANCINI

R135

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

SURVAL'S STUDY OF OLIVES (SERVES 2)

R195

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

HALF SHELL MUSSELS

R165

Crumbed garlic mussels served with lemon rice and sambal



Dishes suitable for vegans



Dishes lactose free



Dishes gluten free



Dishes suitable for vegetarians



Dishes containing nuts

SALADS

Please ask your server for Surval Olive oil and Balsamic vinegar

SIMPLY GREEK IN THE KLEIN KAROO

R105

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

CHUNKY VEGETABLE

R155

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

Add free range grilled chicken R65

Add 150g beef sirloin R105 Add 200g ostrich fillet R95

SMOKED SALMON

R195

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



Dishes suitable for vegans



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Dishes containing nuts

MAINS

BOBOTIE COTTAGE PIE



R185

"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 BURGER

R185

200g beef / grilled chicken fillet 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

R175

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

SURVAL'S SLOW COOKED KAROO LAMB SHANK

R299

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

SPANISH RUBBED CHICKEN



R165

Pan roasted Chicken fillets with smoked paprika, sun blushed cherry tomatoes, black olives and zesty lemon served with basmati rice



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MAINS

KINGKLIP

R295

Kingklip topped with a feta and cherry tomato crumble served on a bed of summer cous cous

NAPOLITANA GNOCCHI



R115

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

ALFREDO PASTA

R175

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

AUBERGINE RIBS



R110

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

BUTTERNUT AND SWEET POTATO CURRY



R155

Slow braised butternut and sweet potato in a robust of flavors with cinnamon, garam masala and coconut cream served with basmati rice and poppadum



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Dishes containing nuts

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) R215

BEEF SIRLOIN (300G) R285

RIB-EYE (300G) R305

MARBLED WAGYU STEAK (300G) R695

Is a Japanese beef breed of cattle known for its rich, tender, and intensely marbled meat, which melts in your mouth due to a high intramuscular fat content.

Served with parmesan baby potatoes and slow roasted marrow bones topped with basil pesto

PAN FRIED OSTRICH (200G)  R205

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

SAUCES R49

Classic creamy mushroom / Madagascar green peppercorn / Cheesy

SPECIALITY TOPPINGS R65

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

SIDE DISHES R65

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



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DESSERT

CRÈME BRÛLÉE

R90

Locally sourced hannepoot infused Brûlée

PHYLLO CINNAMON ICE CREAM

R95

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

GLUTEN FREE CHOCOLATE BROWNIE

R90

Rich, indulgent and deliciously chocolatey, served with freshly whipped cream.

WAFFLES @ SURVAL

R95

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

CAPE BRANDY PAIRING WITH LINDT CHOCOLATE R315

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



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SU CASA KIDS

JUNIOR BASKET

R90

Junior basket with riblets, chicken strips and chips

FISH BITES & CHIPS

R85

CHEESE BEEF HAMBURGER & CHIPS

R90

HAM AND CHEESE PIZZA

R75

TAGLIATELLE BOLOGNESE

R85

OUR FAMOUS HIGH TEA @ SU CASA

R245

Please pre-book one day in advance

Slowly feast on tantalising delicacies; a selection of savory and sweet canapés, freshly baked pastries, petit fours and cakes presented on an individual tier stand, with a choice of filter coffee or selection of teas.

PICNIC @ SURVAL

R595

Serves two. Please pre-book one day in advance

Ask your server or reception for the picnic menu options

Enjoy a care free picnic excursion. Take time to relax, unwind and appreciate the panoramic views from a number of selected picnic spots on Surval Estate. Choose from a vast selection of picnic baskets, to suit every taste and pocket, all filled with a delicious selection of wine, sparkling wine, water and freshly prepared homemade product.



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HOT & COLD BEVERAGES

HOT BEVERAGES

Coffee

Americano	R35
Cappuccino	R45
Café Latte	R49
Café Mocha	R49
Espresso Single	R25
Espresso Double	R40

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

Tea

Ceylon Tea	R35
Rooibos Tea	R35
Red Cappuccino	R49
Red Latté	R49

Dilmah Tea

Please ask your server for our suitcase filled with flavoured teas	R40
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Other

Hot Beverages Milo	R45
Hot Chocolate	R55

COLD BEVERAGES

Cold Drinks

Soft Drinks	R35
Tizers	R40
Fresh Juices	R30
Homemade Lemonade	R45
Ice coffee	R55
Ice teas	R40

Mineral/Sparkling Water

750ml	R45
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Milkshakes

Strawberry, Chocolate, Peanut Butter, Bubble Gum, Coffee, Salted Caramel, Banana	R60
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