

THIS IS A COPY OF MY GREAT GRANDMOTHER'S ORIGINAL 1937 MENU COVER FROM THE ATLANTIC HOTEL, BEACH ROAD, SEA POINT.

THE DUCHESS OF WISBEACH

STARTERS

Peri-Peri Prawns x3 (Mild, Medium or Hot) Peri-Peri Prawns x6 (Mild, Medium or Hot)	R195 R390	MAINS	
West Coast Oysters 3 Saldanha Bay Oysters with Shallot Vinegar (On the side)	R175	Truffled Macaroni Cheese with Portabellini Mushrooms Tomato & Truffle Oil	R215
Prawn Cocktail de-shelled Prawns in Marie Rose Sauce on Shredded Lettuce with Trout Caviar & Avo	R170	Fish Cakes with Caper Mayo & Avo Salad	R210
Salmon Tartar	R130	Grilled Kingklip on crushed Baby Potatoes with hot popped Tomatoes & Basil	R305
(Or as Main) Salmon Ceviche on Shredded Lettuce, Fine Cucumber Ribbons, Seasame Seeds & Spring Onions Steak Tartar with Classic Condiments - Mixed or Unmixed (Or as Main)	R210 R135	Chicken Schnitzel with Baby Spinach Watercress, Rocket & Avo salad & Gherkin mayo	R220
		Flattened Chicken Breast with steamed Broccoli Feta Cheese & Sesame Seeds	R220
	R145 R230	Roasted Peri-Peri Baby Chicken (Mild, Med or Hot)	R240
Beef Tagliata - Seared Fillet On Rocket with Truffle Oil & Parmesan (Or as Main)	R145 R230	Thinly Sliced Lamb Chops, Tzatziki & Stuffed Tomato One extra Chop	R230 R60
SALADS		Two extra Chops	R120
Halloumi with Tomatoes, Red Onion, Avo & Yoghurt	R135	Wagyu Beef Burger with Onion Tempura & Chedder Cheese Or Chicken Breast option	R240 R210
Duchess Garden Salad with avo, Feta/Egg	R135	Beef Fillet Steak with Béarnaise & Chips	R275
Caesar Salad	R135	Vegetables of the evening	R90
Burrata with Anchovies, warm Zuccini, Tomatoes & Basil	R195	A service fee will be included on tables of 8 guests or Guest WiFi: 071 289 4142	more
Baby Gem, Celery & Grape Salad with Roquefort Dressing	R135	Guest WILL 0/1 207 1172	



DUCHESS MINI ADULTS

Hot Dogs & Chips	R75
Pasta with Butter & Parmesan	R75
Half Chicken Schnitzel & Chips	R90
Mac & Cheese (To Share)	R215
Fish Fingers & Chips	R90



DESSERTS

Hot Sticky Apricot pudding with Fudge Sauce & Ice Cream	R105
Chocolate Mousse	R100
Selection of Fruit Sorbet/ Homemade Ice-Cream	R80
Vanilla Panna cotta with Strawberry Puree	R140
Lemon Posset	R95
Summer Fruit Platter	R150
Dom Pedro	R120
Champagne Float	R220