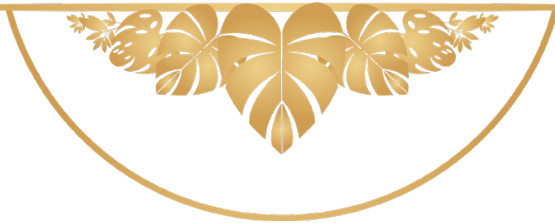


THE SANCTUARY



The Sanctuary Restaurant

Menu

Lunch & Dinner

STARTERS

Mau's Chicken Liver Pâté | R95

Homemade with garlic, onion, served with thyme and a rosemary baguette.

Zolani's Soup of the day | R95

Homemade soup of the day served with homemade bread.

Paula's Baked Camembert | R110

Oven baked, served with fig preserve, bruschetta ciabatta.

Max's Caprese Salad | R120

Buffalo mozzarella ball with fresh cherry tomato, basil pesto & balsamic reduction.

SALADS

House Salad | R95

Crispy lettuce, carrots, cucumber, red cabbage, cherry tomatoes, egg, feta, croutons with smoked paprika & balsamic vinegar dressing.

Roasted Vegetable Salad | R105

Mixed leaves, feta, couscous, toasted pumpkin seeds with roasted garlic & lemon dressing.

Roasted Beetroot and Butternut Salad | R110

Mixed leaves, roasted butternut lentils, cucumber, orange segments, goat cheese with balsamic & truffle dressing.

Chicken Salad | R120

Grilled chicken strips, crispy lettuce, carrots, cucumber, red cabbage, cherry tomatoes, bell peppers, feta, onion & croutons.

MAINS

DC's Hake and Chips | R155

200gr Deep fried or pan fried hake fillet, served with hand cut chips, and garden salad.

Lisa's Vegan Bowl | R155

Panko tofu, quinoa, cucumber, cherry tomatoes, red cabbage, shredded carrot, leaves, pumpkin seeds, coriander, roasted butternut & smoky teriyaki sauce.

Lollan's Mac and Cheese with a Twist | R175

With crispy bacon bits, served with a garden salad.

Jules' Chicken Pie | R185

Crispy, golden home-made pastry, filled with roasted chicken with thyme, garlic & leeks served with a garden salad.

Esme's Beef Cottage Pie | R185

Slow braised topside mince with garlic, leek & thyme, topped with creamy mash and baked to golden brown served with homemade panini.

Rodger's Oxtail | R195

Tender, slow braised oxtail with a hint of rosemary, celery, leeks, thyme and bay leaves. Finished in red wine gravy and served with mashed potatoes.

Huckleberry's Pan Fried Linefish | R245

200g Kingklip fillet, lightly seasoned with creamed potato, fine beans, confit tomatoes, gremolata & roasted beetroot shavings.

Michel's Creamy Peppercorn Steak | R275

300g Beef Fillet - grilled to your preference, served with a green peppercorn sauce & hand cut chips.

Robberg's Seafood Platter | R365 - R1200

Grilled line fish, kingklip, 40/50 prawns, grilled calamari tubes and squid heads, served with half shell mussels infused in creamy garlic white wine sauce. (R1200 FOR 4 | R600 FOR 2 | R365 FOR 1)

The Sanctuary

A Place of Refuge and Protection

Built on over five decades of festive family celebrations, delicious home-cooked meals, world travels, and exposure to fresh flavours, we warmly welcome you to The Sanctuary. The road has blessed us with warm smiles, abundant drinks, great conversations, laughter, and joy, often accompanied by unashamed song and cheer. We have endeavoured to preserve our heritage while fully embracing the journey. Our aim is to evoke memories through repetitions and

reinventions of great food and familiar family favourites - most tried and tested, but sometimes with an added twist and a touch of fresh imagination and experimentation. The menu is a personal reflection, featuring foods we've cherished over many years. We hope it will evoke fond memories for you and create new ones. Welcome to The Sanctuary; we promise to serve with love and a smile. Please join us in celebrating this moment.

BURGERS

Rob's Veggie Goodness | R120

Mushroom and barley patty, grilled pineapple, mixed lettuce, tomato, cucumber, whipped goat cheese, mayo. Served with rustic fries.

Bailey Burger | R145

180g Beef patty or 180gr chicken fillet, with lettuce, tomato, caramelized onion, served with rustic chips.

Ray's Prego Steak Roll | R185

200g Chalmar sirloin, creamy Prego Sauce on a fresh Portuguese Roll, served with rustic chips.

The Big Don | R190

Two 180 g beef patties, bacon pieces, cheese, tomato, cucumber shaving, fried egg and hollandaise sauce, served with rustic chips.

PASTA

La Gusta Linguine | Half R95, Full R160

Pan fried mixed forest mushrooms, parsley, garlic, onion, creamy parmesan sauce.

Creamy Chicken Penne | Half R105, Full R165

Sautéed cubed chicken breast, cherry tomatoes, parsley, garlic, onion, creamy parmesan sauce.

Mamma Mia Linguine | Half R105, Full R165

Sautéed cubed chicken breast, Napoletana sauce with garlic, chilli, rounded off with cream and garnished with fresh coriander.

Chili Prawn Linguine | Half R125, Full R185

Served with prawn meat & homemade chili paste, in a creamy white wine sauce.

DESSERTS

Shirl's Apple Pie | R75

Home-made with cinnamon, honey & served with vanilla or Amarula ice-cream.

Point's Banana Eat and Mess | R75

Vanilla custard with sponge fingers and banana served with vanilla or Amarula ice-cream.

Lauren's Crepe Suzette | R75

Traditional pancakes served with sweet and zesty orange sauce served with vanilla or Amarula ice-cream.

Chantellie's Malva Pudding | R75

Served with sticky toffee sauce and vanilla or Amarula ice-cream.

Kev's Baked Cheesecake | R85

Served with Amarula or vanilla ice-cream.

Bukela's Home-made Amarula Ice-Cream | R85

Africa's favorite Amarula cream and vanilla ice-cream topped with toffee crumble.

Caiti's Chocolate Fondant | R95

Dark chocolate fondant with a soft runny centre, served with ice-cream and vanilla tuille.