



# A la Carte MENU

## SALADS


<b>CAJUN CHICKEN SALAD</b> grilled Cajun chicken, avo, grilled halloumi, rocket, seasonal greens, tomato, cucumber, spring onions and light curry mayo	98-
<b>CHOPPED HOUSE SALAD</b> avo, lettuce, cherry tomato, cucumber, red onion, bean sprouts, crispy bacon, croutons and grilled chicken with a creamy French dressing	95-

## TAPPAS

<b>STUFFED OLIVES</b>  filled with ricotta, garlic and herbs and deep fried	60-
<b>CRISPY CALAMARI</b> atchar mayo, apple, curry oil and pickled mango	78-
<b>TOM-YUM TEMPURA PRAWNS</b> tom-yum mayonnaise, Asian greens and sugar chilli syrup	90-

## ANTIPASTO

*Great for sharing*

<b>AFFETTATI MISTI</b> (Meat Antipasto) parma ham, hickory ham, smoked chicken and casalinga (salami), basil pesto, sliced pears and melon with rocket, pickles and ciabatta bruschetta	180-
<b>VEGETABLE ANTIPASTO</b>  artichokes in vinaigrette, wood fired vegetables, olive tapenade, basil pesto, hummus, emmenthal, grilled halloumi with tomato crostini	155-


## WRAPS

*Plain or wholewheat wrap with homemade sweet potato chips*

<b>CHICKEN CLUB</b> grilled chicken breast, bacon, avocado, feta, lettuce, cucumber, peppadew and mayo	95-
<b>SMOKED SALMON</b> oak smoked salmon, lemon pepper cream cheese, rocket, cucumber ribbons, red onion and capers	105-

## TOASTED SANDWICHES

*Choice of white, brown, health or rye bread*

<b>CHEDDAR CHEESE</b> 	48-
<b>CHEDDAR &amp; TOMATO</b> 	58-
<b>CHICKEN MAYONNAISE</b>	65-
<b>BACON, EGG &amp; CHEDDAR</b>	70-
<b>HICKORY HAM &amp; CHEDDAR</b>	60-
<b>BACON, FETA &amp; AVOCADO</b>	65-
<b>CHICKEN, BACON &amp; MOZZARELLA</b>	72-




## GOURMET BURGERS

*All 100% beef homemade burgers, bun with lettuce, tomato, gherkin and onion, served with hand cut chips.*

<b>BBQ BURGER</b> grilled and BBQ basted	85-
<b>CHEDDARMELT BURGER</b> BBQ burger with cheddar cheese and mushroom sauce	98-
<b>MAGNOLIA BURGER</b> a favourite topped with bacon, avocado, emmenthal cheese and mushroom sauce	120-
<b>JALAPENO &amp; AVO BURGER</b> With emmenthal cheese and fried onions	115-
<b>CARB CLEVER BURGER</b> mushrooms topped with beef burger, bacon, grilled halloumi, rocket, avo and pan fried cherry tomatoes, served with side salad	115-

## PIZZAS

*All our pizzas are 100% homemade and are all large*

<b>MARGARITA</b> 	tomato base with mozzarella and basil	85-
<b>HAWAIIAN</b>	tomato base, mozzarella, ham and pineapple	100-
<b>CARNE</b>	tomato base, mozzarella, ham, bacon, chorizo, beef mince, jalapeno, red onion and roast peppers	130-
<b>REGINA</b>	tomato base, mozzarella, ham and mushrooms	110-
<b>PESTO</b>	tomato base, mozzarella, basil pesto, goats cheese, roasted walnuts, avocado and prosciutto	145-
<b>CALIFORNIA</b>	tomato base, buffalo mozzarella, parma ham, avocado, rocket and balsamic roasted cherry tomatoes	165-
<b>MAGNOLIA</b>	tomato base, mozzarella, chicken, bacon, feta, peppadews, creamed spinach and avocado	165-
<b>SALMONE</b>	tomato base, mozzarella, oak smoked salmon, avocado, rocket, creme fraiche and deep fried capers	160-
<b>MEDITERRANEAN</b> 	tomato base, mozzarella, butternut, artichoke, roasted peppers, feta, basil pesto and toasted pumpkin seeds	135-
<b>FOUR SEASONS</b>	tomato base, mozzarella, bacon, olives, sundried tomatoes, artichokes and basil	140-
<b>VEGAN</b> 	butternut, roast red onions, artichokes, green olives & vegan mozzarella	140-

<b>EXTRAS</b>	Capers   Chilli   Garlic   Onion	12-
	Feta   Olives   Pineapple   Peppers	18-
	Avo   Bacon   Mushrooms   Ham   Artichokes	25-
	Chicken   Salami   Mince   Chorizo	35-
	Smoked Salmon	70-

## CURRIES

*Served with jasmine rice, sambals, roti and a poppadom*

<b>CHICKEN &amp; PRAWN CURRY</b> garlic, ginger, masala and coconut cream	190-
<b>NATAL LAMB CURRY "ROGAN JOSH"</b> mild lamb curry with Durbs masala, coriander and cumin	205-

## FISH & SEAFOOD

*Please note that all our fish is sourced from sustainable waters and is subject to availability. Served with your choice of hand cut fries, basil pesto mash, jasmine rice or seasonal vegetables.*

<b>GRILLED HAKE</b> sun-dried tomato, basil and zucchini tagliatelle, avocado and lime puree and citrus butter	180-
<b>PRAWN PLATTER</b> (subject to season and availability) 12 queen Vennamei prawns, grilled with lemon, garlic butter and peri-peri and your choice of jasmine rice, homemade chips or your mash	50-

## FROM THE GRILL

*Served with homemade fries, basil pesto mash, jasmine rice or seasonal veg.*

	FILLET 250g	RUMP 300g
<b>GRILLED</b> parsley and garlic butter	185-	180-
<b>PARISIENNE</b> rolled in peppercorns, served with Madagascan green peppercorn sauce	195-	190-
<b>MAGNOLIA</b> sliced then topped with emmenthal cheese, avo, peppadews and a mushroom and thyme sauce	195-	190-
<b>SPARE RIBS</b> slow braised in a citrus broth then BBQ glazed		190-
<b>T-BONE STEAK</b> 500g aged T-Bone with mushroom and green peppercorn sauce		195-

## CHEF'S FAVOURITES

<b>CHICKEN THIGH ESPETADA</b> - PERI-PERI Peruvian style "a la Brasa" chilli, lime and garlic basted with shoestring chips, avocado and coriander dipping sauce	185-
<b>3-HOUR SLOW ROAST LAMB SHANK</b> slow braised with root vegetables and tarragon, caramelized onion mash, toffee onions and glazed carrots	195-
<b>PRAWN LINGUINI</b> 10 queen prawns tossed with sundried tomato, garlic, chilli, rocket, olive oil and sauvignon blanc	165-

## Sweets, Treats & Drinks

### CAKES

<b>CAKE OF THE DAY</b> Please ask your waitron about today's favourite	55-
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### DESSERTS

<b>ICE-CREAM</b> served with bar-one chocolate sauce	45-
<b>CHOC NUT SUNDAE</b> bar-one chocolate, hazelnuts, maraschino cherries, cranberries and nougat	60-
<b>HOMEMADE ICE-CREAM</b> salted caramel ice cream	60-
<b>SPICED DARK CHOCOLATE &amp; ORANGE FONDANT</b> with vanilla ice-cream	60-

### DOM PEDROS

Amarula, Kahlua or Whisky

<b>SINGLE</b>	50-
<b>DOUBLE</b>	65-

### GOURMET MILKSHAKES

*Made with 100% full cream vanilla ice cream*

<b>350ml</b> Strawberry   Banana   Chocolate Lime   Bubblegum	38-
<b>500ml</b> Nutella & Hazelnut   Kiwi Fruit, Lime & Mint Red Berry & White Chocolate   Banana & Honey Bar-one & Choc Chip	55-

### PURE FRUIT JUICES

Orange   Granadilla   Tropical	350ml	32-
Strawberry   Mango   Apple   Guava	500ml	40-

### ILLY COFFEE CORNER



ALL ILLY COFFEE ALSO AVAILABLE AS DECAF

<b>ILLY COFFEE</b>	normal	26-
	grande	36-
<b>SABIE VALLEY COFFEE</b>	normal	22-
	grande	30-
<b>CAPPUCCINO</b>	single espresso	26-
	double espresso	35-
	add cream	10-
	add almond milk	10-
<b>ESPRESSO</b>	single	20-
	double	25-
<b>AMERICANO</b>		28-
<b>MACCHIATO</b> espresso topped with milk foam		25-
<b>MAGNOLIA FRAPPE</b> double espresso & crushed ice blend		30-
<b>BREWED ICE-COFFEE</b> filter coffee poured over ice		30-
<b>ESPRESSO COFFEE MILKSHAKE</b> espresso & ice-cream blend		38-
<b>FROZEN CAFFÉ MOCHA</b> espresso, hot chocolate & ice-cream blend		40-
<b>CHOC-O-CHINO</b> espresso & hot chocolate with milk + foam		38-
<b>ROCKY-CHINO</b> espresso, chocolate & hazelnut topped with hot milk, foam & chocolate shavings		42-
<b>CAFFÉ LATTE</b>		32-
<b>FLAVOURED LATTE</b> hazelnut & vanilla		38-
<b>ROOIBOS CAPPUCCINO</b>		26-
<b>ROOIBOS CAFFÉ LATTE</b>		32-
<b>CHAI TEA LATTE</b>		36-
<b>TEAS</b> rooibos & five roses		20-
<b>HERBAL TEAS</b> chamomile, earl grey, green tea, english breakfast & chai		30-
<b>HOT CHOCOLATE</b>		38-
<b>MILO</b>		38-
<b>HORLICKS</b>		40-

### Magnolia Sushi

#### MAKI [6 pieces]

*Seaweed wrapped around rice with filling*

<b>SALMON</b>	50-
<b>TUNA</b>	50-
<b>PRAWN</b>	50-
<b>AVOCADO</b>	36-
<b>CUCUMBER</b>	34-

#### NIGIRI [3 pieces]

*Rice fingers with topped with filling*

<b>SALMON</b>	58-
<b>TUNA</b>	58-
<b>PRAWN</b>	52-
<b>SMOKED SALMON</b>	55-
<b>AVOCADO</b>	35-

#### SASHIMI [3 pieces]

*Thinly sliced raw fish*

<b>SALMON</b>	75-
<b>TUNA</b>	75-

#### HANDROLL [single roll]

<b>SALMON, AVO, CUCUMBER &amp; MAYO</b>	60-
<b>TUNA, AVO, CUCUMBER &amp; MAYO</b>	58-
<b>SMOKED SALMON, AVO, CUCUMBER &amp; MAYO</b>	55-

#### FASHION SANDWICH [8 pieces]

*Layers of seaweed, rice and filling*

<b>SALMON &amp; AVO</b>	85-
<b>TUNA &amp; AVO</b>	82-
<b>PRAWN &amp; AVO</b>	82-
<b>SMOKED SALMON, AVO &amp; PHILLY CHEESE</b>	80-

#### CALIFORNIA ROLLS [8 pieces]

*Rice on the outside filling on the inside*

<b>SALMON, AVO &amp; CUCUMBER</b>	85-
<b>TUNA, AVO &amp; CUCUMBER</b>	82-
<b>PRAWN, AVO &amp; CUCUMBER</b>	82-
<b>SMOKED SALMON, AVO &amp; PHILLY CHEESE</b>	80-
<b>PRAWN TEMPURA</b>	90-
<b>CUCUMBER, AVO &amp; PHILLY CHEESE</b>	58-

#### CHEFS SPECIALITIES

<b>SALMON ROSES</b> [3 pieces] salmon, avo, Japanese mayo and caviar	80-
<b>MAGNOLIA ROSES</b> [3 pieces] salmon roses topped with prawn, ginger, mayo and caviar	95-
<b>RAINBOW ROLL</b> [8 pieces] salmon, cucumber, avo and Japanese mayo	95-
<b>SUNSET ROLL</b> [8 pieces] salmon California roll topped with prawn tempura, Japanese mayo and caviar	95-
<b>SUSHI SALAD</b> prawn and avocado with Japanese mayo, topped with salmon sashimi	105-

#### PLATTERS

<b>SUSHI FOR 1</b> [10 pieces] 4 salmon California rolls, 3 salmon roses and 3 prawn nigiri	175-
<b>ROSES PLATTER</b> [6 pieces] 3 tuna roses & 3 salmon roses	155-
<b>SASHIMI PLATTER</b> [9 pieces] tuna or salmon	215-
<b>SALMON PLATTER</b> [15 pieces] 4 California rolls, 3 nigiri, 2 salmon roses and 6 maki	180-
<b>LOWVELD PLATTER</b> [19 pieces] 4 salmon california rolls, 6 prawn maki, 2 salmon roses, 3 salmon sashimi and 4 rainbow rolls	245-
<b>KRUGER PLATTER</b> [27 pieces] 2 salmon roses, 3 salmon nigiri, 8 tuna California rolls, 4 prawn California rolls, 4 smoked salmon fashion sandwiches and 6 avo maki	290-

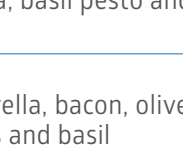
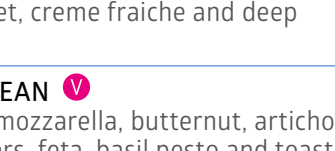
## MAGNOLIA CAFÉ

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*Blooming Delicious*