

TUMBLE DOWNS

Café & Restaurant



Your hosts, Werner & Michèle Jacobs

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We would like to take this opportunity to welcome you to Tumble Downs.

We appreciate your support and are committed to offering you only the highest quality of food, service and hospitality. Should you however have any comments or queries please do not hesitate to speak to us.

Wishing you a wonderful day to relax and enjoy the peaceful pleasures of the country.

Please understand that all our meals are freshly prepared and for this reason may take a little longer, so sit back, relax and savour our beautiful surroundings.

Your hosts,

Werner and Michèle



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Starters

Home-made Soup of the Day

Wholesome and flavoursome. Made with the freshest of ingredients and served with health bread.

- Starter **R30.00**
- Main **R35.00**

Grilled Camembert with Brandy Figs **R34.00**

Camembert coated in sesame seeds, grilled and served with savoury biscuits or melba toast and brandy fig preserve.

Tiger Prawn Risotto **R37.00**

A single grilled Tiger prawn served on a white wine and seafood risotto completed with a red pepper relish. *Additional prawns available at R11.00 ea.*

Mussels Casablanca **R37.00**

Pan-fried garlic and white wine mussels, served crumbed and grilled to perfection.

Escargot & Brie Phyllo Parcels **R38.00**

Two mini phyllo parcels stuffed with garlic escargots and brie. Served with a simple tartare sauce.

Devils on Horseback **R34.00**

Prunes stuffed with grilled chicken livers, rolled in bacon and served with a preserved ginger glaze.

Starter Salads (For one)

French Salad **R36.00**

Fresh garden salad base with onion rings and croutons.

Greek Salad **R42.00**

Fresh garden salad base olives and feta cheese.



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Roquefort Salad

R43.00

Fresh garden salad base with onion rings and crumbed Roquefort cheese.

Light Meals

Bean & Tomato Medley with Mustard

R54.00

A medley of beans and tomatoes sautéed in garlic and thyme butter and served with noodles and a wholegrain mustard dressing.

Thai Beef Salad

R65.00

Beef fillet strips marinated in garlic, soy and ginger served on a bed of herb garden salad.

Calamari and Crouton Salad

R59.00

Fresh garden salad topped with crumbed calamari and croutons and served with a simple granadilla dressing.

Warm Peppered Beef Salad

R66.00

Beef fillet rolled in black peppercorns and grilled to a perfect rare. Served on a bed of salad greens and noodles, with a honey soy dressing.

Portuguese Chicken & Litchi Salad Cone

R62.00

Spicy strips of chicken breast & litchi sautéed in butter and served in a phyllo cone of fresh salad leaves.

Savoury Croissant with Cheese & Salami

R64.00

Fresh baked croissant topped with salad, salami and cheeses.

Mediterranean Vegetable Quiche (20-25mins)

R63.00

Individual roasted vegetable quiche served with a fresh garden salad and balsamic onion chutney.

Fresh Trout with Melon Pepperdew Glaze

R71.00

Fresh fillet of trout pan-fried and served on a bed of creamed spinach and potato wedges. Accompanied by a ginger melon & pepperdew glaze.



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Main Course

Lamb Medallions with Cranberry Sauce **R105.00**

Three grilled de-boned lamb chops served with potato cakes and drizzled with a cranberry sauce.

Malay Chicken Roulade **R84.00**

Chicken breast filled with mango, spinach and bean sprouts, grilled and served with a lightly spiced Malay sauce.

Artist Café Chicken **R83.00**

Chicken breast crumbed in ginger biscuits, cooked to perfection and served with a creamy blue cheese sauce.

Prawn and Chicken Curry with Peanut Chutney **R86.00**

A classic! Flavoursome and aromatic this curry served on a bed of lemon herb rice accompanied by a tomato chilli salsa and roasted peanut chutney.

Herb Crusted Sole with Mushrooms & Capers **R89.00**

180-200g sole in herb crumbs, delicately grilled and served with potato croutons and a creamy portabellini mushroom & caper sauce.

Pork Steak with Apple and Mustard **R88.00**

Grilled pork neck steaks served on a bed of apple and almond mash with a honey & wholegrain mustard sauce.

Spinach & Feta Cannelloni with Tomato Pest **R68.00**

Pasta cannelloni shells filled with a rich feta and spinach sauce, covered in garlic cream and mushroom duxelle topped with tomato herb pesto.



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Main Course

Moroccan Beef Curry with Butternut & Chickpeas R89.00

Lightly spiced beef curry with Moroccan spices, roasted butternut cubes and chickpeas. Served with orange cinnamon rice.

Beef Fillet Stack

80g beef fillet medallions stacked with bacon, portabellini mushrooms and potato wedges and served with a rich three cheese sauce.

- Double Stack **R91.00**
- Triple Stack **R112.00**

Grilled Beef Steaks

Simple! Your choice of cut served with either a Herb & Biltong sauce or Brandy Pepper Sauce.

- 300g Rump **R109.00**
- 250g Sirloin **R96.00**
- 200g Fillet **R99.00**

*** Please note that any specific requests, changes to the menu items or extras ordered will be charged for accordingly.**



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Desserts

Cheese Cake **R30.00**

Fridge cheese cake served with chef's choice of sauce or coulis.

Chocolate Fondant (20- 25mins) **R34.00**

Hot baked chocolate dessert cake with Lindt chocolate centre, served with whipped cream.

Amarula Pannacotta **R27.00**

Chilled crème dessert smothered in Amarula cream.

Fallen Chocolate Soufflé with Chocolate Cream **R35.00**

Cooled chocolate soufflé topped with chocolate mousse, decadent!

Home-made Nougat Ice Cream **R34.00**

Home-made ice cream with nougat pieces and caramel sauce.

Crème Bruleé **R28.00**

Baked cream custard dessert with a crisp toffee glazed topping.

Apple, Citrus & Cherry Crumble (20- 25mins) **R32.00**

Warm apple, citrus and black cherry dessert with crispy biscuit topping served with whipped vanilla cream.

Mini Cheese Board

Selection of cheese and biscuits.

- For one **R45.00**
- For two to share **R72.00**



Restaurant Hours:

Lunch

Tues – Sun: 11am – 4:30pm

Dinner

Fri & Sat: From 6:30pm

Any other nights we will willingly open for small and large group bookings. Please just give us a call