NOUVEAU

COFFEE & GRILL

MENU

BREAKFAST

07H00 - 11H00

CRUNCHY MUESLI • 64
SERVED WITH YOGHURT (STRAWBERRY /PLAIN), CHIA SEEDS & HONEY

EGGS BENEDICT • 125
SMOKED SALMON, TOMATO, BASIL PESTO, HOLLANDAISE SAUCE ON A ENGLISH MUFFIN

OMLETTE • 87
ONION, TOMATO, PEPPER, CHEESE, , MUSHROOMS + BREAD

SUN RISER • 134
2 FRIED EGGS, 3 COCKTAIL SAUSAGES,AVOCADO,SAUTE MUSHROOM & GRILLED TOMATO, BREAD OF YOUR CHOICE

OPEN SANDWICH • 75
LETTUCE, CUCUMBER, AVOCADO, GRATED BOILED EGG & MAYO, HOUSE DRESSING AND CRUSHED CHILI

ON THE GO BREKKI • 106
COFFEE, 2 COCKTAIL SAUSAGES, 2 FRIED EGGS, SAUTÉ MUSHROOMS, RUSTIC FRIES & TOAST

SHAKSHOUKA • R91
POACHED EGGS IN A TOMATO BASED SAUCE ,OLIVE OIL,PEPPERS,ONION AND GARLIC, 1 SLICE OF TOAST

SUN RISER • 134
2 FRIED EGGS, 3 COCKTAIL SAUSAGES,AVOCADO,SAUTE MUSHROOM & GRILLED TOMATO, BREAD OF YOUR CHOICE

NOUVEAU RISER • 154
2 FRIED EGGS, GRILLED TOMATO, SAUTÉ MUSHROOM, AVOCADO, BAKED BEANS,
FILLET SKEWER, 3 COCKTAIL SAUSAGES

DELHI RUSH • 87
SCRAMBLED EGGS INFUSED WITH GREEN CHILI, ONION & FRESH CORIANDER FRIED IN BUTTER
SERVED WITH A CHOICE OF TOAST BREAD, 2 COCKTAIL SAUSAGES

KWA SON • 135
TOASTED BUTTER CROISSANT FILLED WITH CORRIANDOR INSPIRED SCRAMBLED & FRIED EGG.
SERVED WITH AVO, CREAM CHEESE & SALMON ROSE

AM DELUXE • 164
2 EGGS, 2 MACON, 3 SAUSAGE, 1 HASHBROWN, GRILLED TOMATO, SAUTÉ MUSHROOM, AVO,
SIDE SALAD, BEEF COCKTAIL SKEWER

PASTRIES
CROISSANT WITH JAM • 35 / SELECTION OF MUFFINS • 28
2 SCONES WITH JAM & BUTTER • 40 / FRESH CREAM • 15

LIGHTS

07H00 - 17H00

NOUVEAU CLUB SANDWICH • R110
3SLICEDS OF BREAD,MACON,TOMATO,CHEESE,BEEF PATTY,SAUTE MUSHROOM TOPPED WITH SMOKEY BBQ

CHEESE & TOMATO WITH CHIPS • 74
SERVED WITH A SIDE OF RUSTIC CHIPS

CHICKEN & MAYO • 82
TANDOORI OR PLAIN: SERVED WITH A SIDE OF RUSTIC CHIPS

TENDER CHICKEN TORTILLA WRAP • 85
SERVED WITH A SIDE OF RUSTIC CHIPS

BEEF CHEESE BURGER • 121
SERVED WITH A SIDE OF RUSTIC CHIPS

APRICOT & JALAPEŃO BEEF CHEESE BURGER • 140
SERVED WITH A SIDE OF RUSTIC CHIPS

CHICKEN TIKKA BURGER • 104
SERVED WITH A SIDE OF RUSTIC CHIPS

PANKO JALAPENO CRUMBED CHICKEN BURGER • R132
SERVED WITH RUSTIC FRIES

KIDS

(UNDER 12 YRS)

MAC & CHEESE • 84

CHEESE BURGER • 81
SERVED WITH A SIDE OF RUSTIC CHIPS

CHICKEN STRIPS & CHIPS • 92
6 CRUMBED CHICKEN STRIPS SERVED WITH A SIDE OF RUSTIC CHIPS

MAGARITA • R78
20CM TOMATO BASED TOPPED WITH MOZZARELLA CHEESE

ENTRÉE

BEEF RIB CHEESY NACHOS · R133
SLOW COOKED PULLED BEEF RIB, SMOKEY BBQ SAUCE, TOMATO SALSA ,AVOCADO,CHILLIE TOPPED WITH CHEESE

SMOKED SALMON SALAD · 102
CRISPY LETTUCE, TOMATO, ONION, CUCUMBER, FETA, AVOCADO, SMOKED SALMON
TOPPED WITH A HOUSE DRESSING

GREEK SALAD · 95
FRILLY LETTUCE, SLICED CUCUMBER, CHERRY TOMATO, MIXED PEPPERS, RED ONION, FETA AND OLIVES,
DRESSED WITH OUR HOUSE DRESSING

PERI-PERI CHICKEN LIVERS · 78
PAN FRIED,TOSSED IN A PERI-PERI HARISSA FINISHED WITH FRESH CREAM (BREAD)

CHEESY GARLIC ROLL · 42
FRESH GARLIC,AND BUTTER TOPPED WITH MOZZARELLA

CREAMY MUSHROOM SOUP · 72
SLOW COOKED MUSHROOMS ENHANCED WITH FRESH CREAM & BLACK PEPPER SERVED WITH BRUSCHETTA

CHICKEN CORN SOUP · 82
CHILLI FLAKED CHICKEN STRIPS COOKED IN PORTUGUESE FLAVOURS WITH GRILLED CORN,
GREEN CHILLI ,STAR ANISE & BAY LEAVE

VEGETABLE SOUP · R65
SEASONAL VEG SLOW COOKED TOPPED WITH FRESH SERVED WITH CROUTONS

PANKO MUSHROOM · 75
6 DEEP FRIED MUSHROOM SERVED WITH CORIANDER MAYO

BUFFALO WINGS · 81
4 WINGS TOSSED IN A STICKY BBQ OR PERI- PERI SAUCE SERVED WITH ONION RINGS

WEST COAST MUSSLES · 119
COOKED IN A LEMON BROTH, FINISHED WITH HEAVY CREAM. SERVED WITH SOURDOUGH

CALAMARI TUBES · 125
GRILLED IN A GARLIC SAUCE, SERVED WITH LEMON AND TARTAR SAUCE

TRIOSLIDERS · 130
A TRIO OF BEEF SLIDERS TOPPED WITH A VARIATION OF JALEPEÑO, MUSHROOM & FETA & APRICOT JALEPENO

SEAFOOD BASKET · 160
1 TEMPURA POLLOCK, 3 CUMBED PRAWN CUTLET, 2 CRUMBED SQUID RING, 2 TEMPURA SURIMI, 1 SCALLOP

GRILLS

SERVED WITH ONE SIDE: RUSTIC CUT CHIPS / MASH POTATO / GARDEN FRESH VEGGIES
/ SIDE SALAD / CAJUN POTATO WEDGES

FILLET STEAK · 246
200G

SIRLOIN · 203
200G

RUMP · 209
200G

RIB EYE STEAK · 240
250G

T-BONE STEAK · 252
300G

TOMAHAWK · 334
430G - 450G

BEEF RIBS · 277
500G

LAMB CUTLETS · 275
4 LAMB CUTLETS FLAME GRILLED

NOUVEAU WAYGU BURGER · 235
200G PATTY, SERVED WITH A SIDE OF RUSTIC CHIPS

SIDES: MUSHROOM SAUCE · 45.00 / BLUE CHEESE SAUCE · 45.00 / PEPPER SAUCE · 45.00
ONION RINGS · 45.00 / CREAMY SPINACH · 45.00 / BAKED POTATO & BUTTER · 45 .00
CHEESY SAUCE · R45 / 3X CRUMBED PRAWN CUTLET · R65

LAMB SHANK · 315
A-GRADE 400G LAMB SHANK COOKED IN A RICH BROTH WITH MIREPOIX FINISHED IN A PAN WITH BUTTER & ROSEMARY,
SERVED WITH MASH POTATO, CARROTS, PEAS & A REDUCED BROWN VELOUTÉ

BEEF SKEWER · R222
COOKED IN A LEMON BROTH, FINISHED WITH HEAVY CREAM. SERVED WITH SOURDOUGH

TANDOORI CHICKEN PLATTER · 195
250G BONELESS CHICKEN CUBES MARINATED IN INDIAN SPICES SERVED WITH A GARLIC TZATZIKI,
GARLIC NAAN / TORTILLA WRAP

LAMB SEEKH KEBAAB · 201
200G PURE A GRADE LAMB INFUSED WITH SPICES & FRESH PRODUCE, HAND PRESSED ONTO A SKEWER,
GRILLED TO PERFECTION SERVED WITH GARLIC NAAN, CHIPS, TZATZIKI AND ONION

GRILL COMBOS

SERVED WITH ONE SIDE: RUSTIC CUT CHIPS / MASH POTATO / GARDEN FRESH VEGGIES
SIDE SALAD / CAJUN POTATO WEDGES

PRAWN & FILLET STEAK · 319
3 TIGER PRAWN ACCOMPANIED WITH A 250G BEEF FILLET

BEEF RIBS & WINGS · 302
450G GRILLED BEEF RIBS WITH 4 BUFFALO WINGS

MIX GRILL · 315
2 LAMB CHOPS, 3 COCKTAIL SAUSAGES, 3 CHICKEN WINGS, 1 COCKTAIL BEEF SKEWER
FRIED EGG ON SOUR DOUGH SERVED WITH MASH/CHIPS, VEGGIES & ONION RINGS

BEEF RIB AND PRAWN · 387
400G BEEF RIB SERVED WITH 4 PRAWNS

BEEF RIB AND CUTLETS · R345
200G SLOW COOKED BEEF RIBS ,2LAMB LOIN CHOPS SEREVD WITH VEG, CHIPS AND PANKO MUSHROOM SKEWER

SEAFOOD

SERVED WITH ONE SIDE: RUSTIC CUT CHIPS / MASH POTATO / GARDEN FRESH VEGGIES
SIDE SALAD / CAJUN POTATO WEDGES

HAKE & PRAWN COMBO · 271
PERI -PERI OR GARLIC LEMON BUTTER

8 TIGER PRAWNS · 280
PERI -PERI /GARLIC LEMON BUTTER OR TANDOORI

HAKE · 155
GRILLED OR PANKO DEEP FRIED, SERVED WITH TARTER SAUCE

KINGKLIP · 247
PERI -PERI OR GARLIC LEMON BUTTER

SEAFOOD PLATTER · 319
4 TIGER PRAWNS, GRILLED HAKE, 3 CREAMY MUSSELS, GRILLED CALAMARI
SERVED WITH SAVOURY RICE, CHIPS AND VEGGIES

QUEEN PRAWNS · 500G: R362 · 1 KG: R585
PERI PERI/TANDOORI/GARLIC LEMON BUTTER) SERVED WITH CHIPS AND RICE

CATCH OF THE DAY · R234
(SUBJECT TO AVAILABILITY) CHEFS SELECTION OF FRESH DEEP CATCH OPTIONS

PASTA

CHICKEN ALFREDO PASTA • 146
CHICKEN STRIPS & MUSHROOMS ,PEPPERS,ONIONCOOKED IN A RICH PASTA SAUCE WITH BUTTER, PARMESAN CHEESE AND TOPPED WITH HEAVY CREAM

FUNGI MUSHROOM PASTA • 155
PORTOBELLO MUSHROOMS SAUTÉED IN BUTTER TOSSED IN A RICH PASTA SAUCE AND TRUFFLE OIL

PRAWN PASTA • 184
PRAWNS COOKED IN A CREAMY LEMON A GARLIC REDUCTION TOPPED WITH CREAM

FILLET STEAK PASTA • 177
SPINACH,CRISPY MACON ,MUSHROOM ,BASIL FINISHED WITH HEAVY CREAM

WOODFIRE PIZZA

MAGARITA • 102
TOMATO BASE TOPPED WITH MOZZARELLA

VERONA • 130
ROAST VEGATABLES SEASONAL VEGETABLES TOPPED WITH A CHEESE TRIO

STREGA • 118
MUSHROOM, ROSEMARY AND GARLIC

KUNDAN MAHAL • 182
TENDER BUTTER CHICKEN CUBES MARINATED IN INDIAN SPICES TOPPED WITH A CHEESE TRIO

PERI PRAWN • 202
MARINATED PRAWNS TOPPED WITH PEPPERS, CHERRY TOMATO, CHILI AND A CHEESE TRIO

NIVEE • 193
FILLET STEAK MARINATED IN TRADIONAL INDIAN SPICES TOPPED WITH A CHEESE TRIO ,ONION AND MUSHROOM

HARISSA CHICKEN • 188
CHARGRILLED PEPPER BASED SAUCE TOPPED WITH CHEESE

TANDOORI CHICKEN • 182
TENDER CHICKEN CUBED MARINATED IN TANDOORI SPICED TOPPED WITH MOZZARELLA

BEEF RIB & JALAPEÑO • 219
CHARGRILLED PEPPER BASED SAUCE TOPPED WITH CHEESE

AGLIO E OLIO • 112
GARLIC AND OLIVE OILED WITH CHEESE

TOP UPS : MACON • 45 / MUSHRROM • 35 / AVOCADO • 40 / EXTRA CHEESE • 45
EXTRA CHICKEN • 45 / OLIVES • 35 / FETA • 35 / SMOKED SALMON • 60

CURRIES

SERVED WITH SAMBALS & ONE SIDE: BASMATI RICE / ROTI / NAAN

BUTTER CHICKEN · 192
BONELESS CHICKEN CUBES MARINATED IN YOGHURT & A SELECTION OF SPICES

TRADITIONAL LAMB · 230
SELECTED CUTS OF A GRADE LAMB SLOW COOKED IN INDIAN SPICES

LAMB ROGAN JOSH · 235
BONELESS LAMB CUBES COOKED IN INDIAN SPICES FINISHED WITH FRESH CREAM

PRAWN CURRY · 230
4 TIGER PRAWNS COOKED IN A CURRY SAUCE TOPPED WITH CORIANDER

CHICKEN & PRAWN CURRY · 210
BONELESS CHICKEN CUBES, 3 TIGER PRAWNS MARINATED IN INDIAN SPICES INFUSED WITH COCONUT MILK

BUTTER BEAN AND POTATO · 125
TOPPED WITH FRESH CORIANDER

DURBAN INSPIRED LAMB BUNNY CHOW · 175
LEG/SHOULDER LAMB CUBES COOKED IN A RICH INDIAN BROTH SERVED IN A FRESH BREAD

LAMB MASALA BREYANI · 285
SLOW COOKED LAMB IN AUTHENTIC SPICES ,LENTILS ,FRIED ONIONS SERVED WITH A RAITA

KALYA · LAMB: 255 · CHICKEN: 185
COOKED WITH RICH BROTH WITH SPANISH SAFFRON AND PURE BUTTER

LAMB KORMA · 252
COOKED WITH ALMOND PASTE AND SAFFRON

DESSERTS

CAKE OF THE DAY · 85
ASK AVAILABILITY

BOSTON CHOC BROWNIE · 78
SERVED WITH ICE CREAM

GRANADILLA PANNA COTTA · 77

MALVA PUDDING · 83
SERVED WITH VANILLA CUSTARD OR ICE CREAM

CLASSIC WAFFLE · 81
BANANA, MAPLE SYRUP SERVED WITH ICE CREAM

TIRAMISU · 77
COFFEE BISCUIT TOPPED WITH CREAM & DARK COCOA

FRUIT SALAD · 65
SERVED WITH VANILLA ICE CREAM

CRÈME BRULEE · 75

CHOCOLATE FONDANT · 92
SERVED WITH ICE CREAM

BAR ONE WAFFLE · 91
SERVED WITH ICE CREAM

COLD DRINKS

STILL / SPARKLING WATER	33 / 42
SODA / JUICES	28
GRAPETISER RED	30
DRY LEMON / GINGER ALE	28
SODA WATER	28
APPLETISER	30
PASSION FRUIT & LEMONADE	45
KOLA TONIC & LEMONADE	45
ICE TEA	30
PEPSI	25

MOCKTAILS

STRAWBERRY DAIQUIRI	69
SUNSET	66
PINA COLADA	66
WATERMELON & CRANBERRY COOLER	61
PEACH & CRANBERRY CRUSH	60
PINK GRAPEFRUIT FRUTTI SODA	65
ELECTRIC LEMONADE	62
BLUE OCEAN MOJITO	61
GUAVA LEMONADE	66
MANGO DAIQUIRI	68

MILKSHAKES

BAR ONE	65
CARAMEL	65
CHOCLATE	55
STRAWBERRY	55
TURKISH DELIGHT	65
FROSTED LATTE	65
CARAMEL GINGER CHILLER	75
BURFEE	65
OREO	65

HOT DRINKS

ESPRESSO	S 25	D 30	ICE COFFEE	45
AMERICANO	S 28	T 31	ICE MOCHA	45
FLAT WHITE	S 31	T 36	CHAI LATTE	41
LATTE		T 42	TEA	34
CAPPUCCINO	S 34	T 38	SALTED CARAMEL	52
MOCHA	S 35	T 40	HAZELNUT LATTE	55
HOT CHOCOLATE	T 38	T 47	HONEY LATTE	55

LINDT HOT CHOCOLATE R65