

THE  
**BLACK SHEEP**  
DINER



THE  
**MENU**

Farm to Plate

only the freshest seasonal ingredients are used

# Starters & Salads



**SOUP OF THE DAY (V)** 65  
Ask your waiter about the daily special.

**CAJUN CALAMARI STRIPS** 75  
Delicate and tender calamari strips, lightly fried in Cajun seasoning, served with a garlic aioli.

**WARM BEETROOT SALAD (V)** 90  
Slow roasted cumin infused beetroot, served with cream cheese, feta & wild rocket topped with roasted pumpkin seeds.

**FETA RED ONION TARTLET (V)** 105  
Puff pastry tartlet filled with caramelised sweet balsamic red onion and feta, served with fresh rocket and a basil pesto cream reduction.

**PANKO CRUMBED FISHCAKES** 105  
Panko crumbed hake mixed with fresh coriander, spring onion and chilli, served with a chilli & coriander mayonnaise.

**BLACK MUSSELS** 130  
West coast mussels in a celery, carrot, onion and thyme cream sauce.

## SALADS

**CAPRESE SALAD** 65  
Cherry tomatoes, mozzarella cheese, tossed in our in-house made basil pesto.

**GREEK SALAD** 80  
Cucumber, tomato, bell pepper, red onion and marinated olives on a bed of mixed lettuce.

**PEAR & BLUE CHEESE** 105  
Locally sourced pears, creamy gorgonzola cheese, lettuce & nut praline dust.

# Mains



## **PORK BELLY WITH CRISPY CRACKLING** 125

Slow-roasted pork belly, glazed with apple & Dijon mustard, served with creamy buttered potatoes and a red cabbage and green apple slaw.

## **LAMB CURRY** 170

Lamb slow cooked in a rich buttery curry sauce served with basmati rice, roti and cucumber & greek yoghurt tzatziki.

## **PORK CHOPS** 180

Two grilled pork cutlets, served with tomato & chilli jam and rustic fries.

## **RUMP** 195

30-day dry aged rump grilled to your liking, served with rustic fries.

## **STUFFED CHICKEN BREAST** 195

Stuffed chicken breast with spinach & feta, accompanied by mushroom risotto.

## **BEEF FILLET** 225

Beef tenderloin grilled to your liking, served with creamy, mashed potato & thyme jus.

## **RIBEYE** 240

Smothered in butter & coarse black pepper, served with rustic fries.

## **RIBS** 800g 275

BBQ basted pork spare ribs with rustic fries. 400g 175

## SEAFOOD

### **LINE FISH** 240

Locally sourced served with your choice of side.

### **PRAWNS** 295

6 Queen prawns, pan-fried in butter & olive oil, served on a bed of savoury rice.

### **SEAFOOD PLATTER FOR 2** 475

Line fish, black mussels, prawns & calamari served with lemon or garlic butter & savoury rice.



# Sides & Sauces

## SIDES

<b>RUSTIC FRIES</b>	<b>35</b>
<b>MASHED POTATO</b>	<b>35</b>
<b>ROAST VEGETABLES</b>	<b>35</b>
<b>CRISPY BABY POTATOES</b>	<b>35</b>
<b>SAVOURY RICE</b>	<b>35</b>
<b>CREAMED SPINACH</b>	<b>45</b>

## SAUCES - 45 EACH

<b>BLACK PEPPER</b>
<b>LEMON BUTTER</b>
<b>MUSHROOM</b>
<b>CREAMY GARLIC</b>

# Desserts



**ICE CREAM & CHOCOLATE SAUCE** 45

**FRENCH APPLE TART** 65

Cinnamon infused served with ice cream.

**CRÈME BRULÉ** 75

**MALVA PUDDING** 75

Served with ice cream.

**CREPES SUZETTE** 90

Classic French dessert served in a rich orange reduction served with vanilla ice cream & flambéed orange liquor.

**LEMON CHEESECAKE** 95

Served with a passion fruit sorbet.

## HOT & COLD BEVERAGES

**TEA (CEYLON OR ROOIBOS)** 25

**MILKSHAKES** REGULAR 30  
LARGE 40

**ESPRESSO / AMERICANO** 30

**FLAT WHITE** 30

**CAPPUCCINO / CAFE LATTE** 35

**HOT CHOCOLATE** 40

**FRUIT JUICES** 30

Orange, Apple, Tropical

### ALLERGEN ALERT!

Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. If you have any food allergies please discuss them with kitchen management before consuming any food items.