



R A N G E

R E S T A U R A N T

Lee-Ann and staff welcome you.

We would like you to know that our Restaurant is committed to quality and great care is taken too prepare your meal.

We would like to create a reputation not only for our constantly good food, but also for our relationship with our customers, ensuring you a great time!

Trading Hours:

| | |
|---------------------------|----------------|
| Monday – Sunday Lunch: | 12:00 to 15:00 |
| Monday – Saturday Dinner: | 18:00 to 22:00 |
| Sunday Dinner: | 18:00 to 21:00 |



Cold Starters

Avocado & Seafood stack

Served with Cucumber salsa and Seafood mousse (seasonal)

Beef Carpaccio

Topped with Parmesan and Radishes, deep fried Capers and Watercress salad topped with Honey balsamic vinaigrette

Springbok Carpaccio

Springbok rolled with fresh Rocket and Parmesan shavings

Salmon Parcels

Smoked Salmon with cream Cheese, Berry coulis, Strawberry and Pea puree

Hot Starters

Chicken Roulade

Filled with caramelised Onion, Apricots and herbs topped with a Honey and mustard sauce

Prawn Bisque

Four Chilli and Ginger marinated king prawns in a light seafood stock

Saffron Mussels

Steamed in white wine infused with a Saffron Butter

Salted Pork

Cured Pork served with dried Berries, Portobellini Mushrooms and a Garlic and Thyme Mustard

Mini Beef Wellingtons

Beef fillet wrapped in pastry with an Onion jus

*ALL PRICES ARE VAT INCLUDED



Salads

Wild Fig

With charred Peaches, Almond crusted goats Cheese on a bed of baby Spinach and Rocket with a sweet Chilli dressing (seasonal)

Bacon & Parmesan

Bed of Baby Lettuce with candied Bacon and parmesan shavings, drizzled with a whole grain Mustard

Niçoise

Seared Tuna, boiled Egg, Tomato, Capers & Potato

Greek

Soup of the day – Enquire from your Hostess

Vegetarian

Beetroot Medallions

Drizzled with a Raspberry vinaigrette, topped with Raspberries and Goats cheese

Baby Marrow Risotto

With mixed Mushrooms, Parmesan and cream Cheese

Gnocchi

Potato gnocchi in a creamy Asparagus & Pea Sauce topped with Fresh Asparagus Heads, grilled Mushrooms and grated Parmesan

Stuffed Bell Peppers

Whole Red Peppers stuffed with Couscous and Mixed Mediterranean Vegetables



Main Courses

All served with vegetables and a starch of choice:

Rice, Chips, creamy Rosemary mash, CousCous or Potato croquettes

Fillet Dijonaise

300g grilled beef Fillet crusted with Mustard and Chives with a Thyme jus

Chateau Briand

300g grilled fillet flambéed with brandy, served with a Béarnaise sauce

Chocolate Chilli Fillet

Rump

300g grilled with a Herbed butter

Eland Loin 300g

Topped with Biltong sauce

Venison 300g

Topped with a Shiraz Jus

Basil and Sundried Tomato Chicken Breast

Filletted Chicken breasts stuffed with basil, sundried Tomatoes, Orange zest and Mozzarella

Baby Chicken

Roasted with Lemon and Herb butter



Duck Two Ways

Confit Duck leg and marinated grilled Duck breast served with Litchi puree and topped with Jus

Lamb Shank

Jack Daniels Ribeye Steak

300g Ribeye steak topped with mixed Peppers infused with Jack Daniels Whiskey

Roasted Stuffed Lamb

Stuffed with Cranberry Cheese, Orange and Rosemary

Oxtail

Pork Belly Medallions

with Spicy Roasted Apple

Seafood

Blackened Cajun Salmon

300g Fillet of fresh pink Salmon lightly Seared in Cajun Spice and topped with fresh Asparagus

Sea Bass

350g Grilled in butter served on a bed of squid ink Linguine topped with a Orange and Truffle butter

6 Queen Prawns

Either with a thermidor sauce or 3 butter sauces

Whole Baked Trout

Filled with Lemon Zest and Dill Butter topped with an Olive and Orange Tapenade



Desserts

Mini Berry Pavlova

Decadently flavoured with Amarula mousse

White Chocolate & Berry Mousse

Layers of white Chocolate, Berry Mousse & Ginger crumble

Chocolate and Marshmallow pie

With Chocolate shavings

Orange Cheese Cake

With Orange glaze

Rosewater Crème Brule

Sticky Toffee Pudding

With Caramel sauce and Vanilla ice cream

Cheese and Biscuit Platter (serves two)

Selection of cheeses, preserves, biscuits and fruit

Berry Bars

Oats and Berry Bars served with Berry sauce (Vegan Friendly)

Desserts paired with the following Dessert wines:

SERVED AS 50ML

Pierre Jourdan Ratafia

Nederburg Noble Late Harvest

De Krans Espresso



Light lunch menu

{ONLY SERVED BETWEEN 12:00 & 15:00}

Avocado and Biltong Tower

With sweet Chilli cream Cheese topped with roasted cherry Tomatoes

Pomegranate & Avocado Salad

Baby Spinach, Orange and Radish with a Honey & Lime Dressing

Salmon Cake

On a bed of mixed greens served with an Orange and Fennel vinaigrette and tartar sauce

Grilled Chicken and Avocado Wraps

With a Coriander and red Onion salsa and Lemon aioli

Pulled Beef Pastry Rolls

With caramelized Onion, sundried Tomato, Bacon and cheddar Cheese with a Mustard sauce

Line Fish

Poached in white Wine and butter cream with Herbs served on Garlic green Beans

Beef Stroganoff Pasta

Creamy Linguine pasta with Beef fillet, Mushrooms and peppers



ORANGE

R E S T A U R A N T

We would like to thank you for your visit and hope you enjoyed your meal.

Please enquire about our packages for conferences, functions, weddings, etc.

Contacts

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