



ORANGE

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 to 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!

Reserved tables will be held for up to 30 minutes after your reservation time. After that, we may be unable to honour your reservation and may release the table for other guests.

Should your plans change or you are running late, please call us at 013 744 9507 to speak with a Hostess.

Please note that 10% Gratuity will be added on tables of 6 or more.

*ALL PRICES ARE VAT INCLUDED



R E S T A U R A N T

RANGE

Cold Starters

- Avocado & Seafood stack R 95
Served with Cucumber salsa and Seafood mousse (seasonal)
- Beef Carpaccio R 85
Topped with Parmesan and Radishes, deep fried Capers and Herb salad topped with Honey balsamic vinaigrette
- Springbok Carpaccio R 115
Springbok rolled with fresh Rocket and Parmesan shavings
- Smoked Salmon Parcels R 115
Smoked Salmon with cream Cheese, Berry coulis, Strawberry and Pea puree
- Pickled Fish R 95
Home made, curried, pickled fish. Served on a bed of baby greens with crostini

Hot Starters

- Chicken Roulade R 95
Filled with caramelised Onion, Apricots and herbs and topped with a Honey and mustard sauce
- Spanish Chicken Livers with Spicy Chourico R 125
- Creamy Chardonnay Mussels R 95
Steamed in Chardonnay and served with toasted Garlic Bruschetta
- Meat and Cheese Ravioli R 95
Home-made ravioli pockets stuffed with Pulled pork, beef and cheese

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Salads

Greek	R 75
Pomegranate & Avocado Salad	R
95	
Baby Spinach, Orange and Radish with a Honey & Lime Dressing	
Watermelon & Feta Salad	R95
Served with Olives and Drizzled with Balsamic	
Bacon & Parmesan	R 85
Bed of Baby Lettuce with candied Bacon and parmesan shavings, drizzled with a whole grain Mustard	
Niçoise	R 95
Seared Tuna, boiled Egg, Tomato, Capers & Potato	

Vegetarian

Mushroom Risotto	R 115
With mixed Mushrooms, Parmesan and cream Cheese	
Roasted Butternut Gnocchi	R 125
Home-made gnocchi made with roasted butternut and potato, covered with a chive, parsley, sage and butternut sauce	
Melanzane	
Baked layers of Aubergine, cheese and tomato	
R115	

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Main Courses

All served with vegetables and a starch of choice:

Rice, Chips, creamy Rosemary mash, Cous Cous, Potato croquettes or Sweet Potato

Jack Daniels Ribeye Steak	R 195
300g Ribeye steak topped with mixed Peppers infused with Jack Daniels Whiskey	
Fillet Dijonaise	R 195
300g grilled beef Fillet crusted with Mustard and Chives with a Thyme jus	
Chateau Briand	R 195
300g grilled fillet flambéed with brandy, served with a Béarnaise sauce	
Chocolate Chilli Fillet	R
215	
300g grilled fillet smothered in chilli infused Belgium Chocolate	
Venison 300g	R 255
Topped with a Shiraz Jus	
Beef Stroganoff Pasta	R 115
Creamy Linguine pasta with Beef fillet, Mushrooms and peppers	
Basil and Sundried Tomato Chicken Breast	R
175	
Filletted Chicken breasts stuffed with basil, sundried Tomatoes, Orange zest and Mozzarella	

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Rack Of Lamb	R 215
Basted with Rosemary & Garlic Mustard	
Lamb Shank	R 215
Oven roasted and drenched in sauce	
Oxtail	R 195
Slow cooked traditional oxtail	
Pork Belly Medallions	R 185
Crispy oven roasted with a honey glaze gravy	

Seafood

Blackened Cajun Salmon	R 295
300g Fillet of fresh pink Salmon lightly Seared in Cajun Spice and topped with fresh Asparagus	
Grilled Line Fish	R
225	
350g Grilled in butter served on a bed of squid ink pasta topped with an Orange and Truffle butter	
8 Queen Prawns	R 295

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Served with 3 butter sauces



Desserts

Mini Berry Pavlova	R 85
Decadently flavoured with Amarula mousse	
White Chocolate & Berry Mousse	R 95
Layers of white Chocolate, Berry Mousse & Ginger crumble	
Chocolate and Marshmallow pie	R 95
With Chocolate shavings	
Sticky Toffee Pudding	R 85
With Caramel sauce and Vanilla ice cream	
Strawberries & Black Pepper	R 75
Freshly sliced Strawberries served on Vanilla Ice Cream sprinkled with Black Pepper & balsamic	

Desserts paired with the following Dessert wines:

SERVED AS 50ML

Pierre Jourdan Ratafia	R 55
Nederburg Noble Late Harvest	R 55
De Krans Espresso	R 45



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Due to the tranquil atmosphere of our restaurant, please note that children under the age of 12 are not encouraged.

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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