



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.

Trading Hours:

<i>Monday – Saturday</i>	<i>12:00 to 22:00</i>
<i>Sunday</i>	<i>12:00 to 21:00</i>



All items marked with (V) can be prepared Vegan

Hot Soups

Butternut (V)	R 75
Tomato, Roasted Capsicum & Coriander (V)	R 105
Pea & Truffle (V)	R 85
French Onion with grilled parmesan Bruschetta	R 95
Oxtail	R 115

Salads

Greek (V)	R 115
Pomegranate & Avocado (V)	R 105
Baby Spinach, Orange, and Radish with a Honey & Lime Dressing	
Duck & Orange	R 155
Nut toasted Bruschetta topped with grilled Duck breast & citrus slices on a bed of baby spinach & drizzled with an Orange Dressing	
Prawns, Fresh Fennel & Blood Orange	R 165
With a lemon and yoghurt dressing	
Mediterranean Pasta Salad	R 125
Baby Cucumbers, Rosa Tomatoes, Feta, Salami, Deep fried Capers	

Cold Starters

Avocado & Seafood stack	R 95
Served with Cucumber salsa and Seafood mousse (seasonal)	
Beef Carpaccio	R 95
Topped with Parmesan and Radishes, deep fried Capers and Herb salad topped with Honey balsamic vinaigrette	
Springbok Carpaccio	R 155
Smoked Springbok rolled with fresh Rocket and Parmesan shavings	
Smoked Salmon Parcel	R 145
Smoked Salmon Pate on a bed of Baby Spinach & Horseradish cream	
Chicken, Cranberry & Pistachio Terrine	R 125
Served with Spicy Apple Chutney	

Hot Starters

Arancini (Italian Fried Risotto)	R 95
Cheesy crumbed Mushroom Risotto balls served with Marinara Dip	
Spicy Chicken Livers	R 95
Thai-Style Green Curry Mussels	R 125
Steamed in Chardonnay and served with toasted Bruschetta	
Black Sesame Beef Kebabs	R 115
Grilled with Chilli, Ginger & Soy sauce	
Camembert baked with Garlic & Thyme	R 125
On a bed of Rocket drizzled with Berry reduction	
Pork Belly Bites	R 95
with Red Wine poached Apple	
Calamari with Garlic Aioli	R 95
Lightly dusted and fried Calamari Steak Strips	
Bone Marrow	R 95
Roasted with garlic and rosemary and served with bruschetta's	

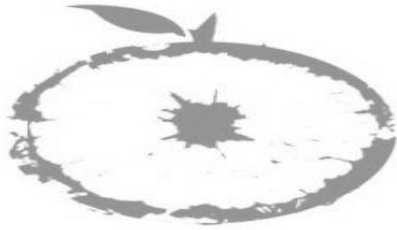
Main Courses

All mains served with a starch of choice:

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

Add grilled vegetables R 45

Jack Daniels Ribeye Steak	R 265
300g Ribeye steak topped with Peppers & onion infused with Jack Daniels Whiskey	
Sirloin Dijonaise	R 215
300g grilled beef Sirloin crusted with Mustard and Chives with a Thyme jus	
Chateau Briand	R 265
300g grilled fillet flambéed with brandy, served with a Béarnaise sauce	
Bone Marrow Fillet	R 285
300g grilled fillet topped with bone marrow & Hollandaise sauce	
Chocolate Chilli Fillet	R 285
300g grilled fillet smothered in chilli infused Belgium Dark Chocolate	
Venison 300g	R 265
Topped with a Red wine Jus	
Beef Stroganoff Pasta	R 165
Creamy Linguine pasta with Beef fillet strips, Mushrooms and Peppers	
Beef Short Rib 400g	R 225
Braised slowly for 6 hours in red wine and served with creamy rosemary mash	
Basil and Sundried Tomato Chicken Breasts	R 255
Filletted Chicken breasts stuffed with basil, sundried Tomatoes, Orange zest and Mozzarella	
Coconut Chicken Curry	R 195
Deboned Chicken cooked in coconut cream and served with Asian salad and garlic & herb flatbread	
Lamb Curry	R 255
Served with Basmati rice and Sambals	
Rack of Lamb	R 295
Herb crusted served with a mint sauce (Average 40-45 waiting time depending on temperature)	
Duck a L'Orange	R 285



RANGE

R E S T A U R A N T

- Lamb Shank R 295
Oven roasted and drenched in sauce
- Oxtail R 245
Slow cooked traditional oxtail
- Pork Belly R 225
Crispy oven roasted Pork Belly with a honey glaze gravy

Seafood

- Blackened Cajun Salmon R 365
300g Fillet of fresh pink Norwegian Salmon lightly Seared in Cajun Spice
- Grilled Line Fish R 285
350g Grilled in Lemon & Herb butter
- 8 Queen Prawns R 295
Served with chilli, garlic and lemon butter sauces
- 6 Lime & Ginger King Prawns R 295
Pan fried in lime, ginger & Garlic Butter sauce served with a coconut rice
- Seafood Marinara Pasta R 265
Prawns, mussels, calamari and line fish with marinara sauce and served with Rigatoni tubes

Vegetarian

- Creamy Mushroom Risotto (V) R 175
With mixed exotic Mushrooms & Parmesan Cheese
- Sundried Tomato & Basil Gnocchi (V) R 155
Home-made gnocchi with sundried tomato, olives & basil pesto topped with Parmesan
- Tagliatelle Pasta with Pesto & Pea Puree (V) R 165
(Add crispy bacon bits for the non-vegetarian option R 55)
- Roasted Cauliflower & Broccoli (V) R 155
With a tomato & cashew sauce top on a bed of Basmati Rice



Desserts

White Chocolate & Berry Mousse	R 125
Layers of white Chocolate and Berry Mousse on a Ginger crumble	
Chocolate Fondant	R 115
Belgium Dark Chocolate baked pudding (Please allow 25 minutes)	
Traditional Malva Pudding	R 95
Served with homemade Custard and Vanilla ice cream	
Crème Brûlée	R 95
Classic Baked French Vanilla Custard	
Carrot Cake with Cream Cheese Frosting	R 125
New York Style Baked Citrus Cheesecake	R 125
Cheese, biscuits, fruits & preserves platter for two	R 295

Desserts paired with the following Dessert wines:

SERVED AS 50ML

Pierre Jourdan Ratafia	R 60
KWV Cape Tawny	R 60
De Krans Cape Vintage	R 45



ORANGE

R E S T A U R A N T

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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