

La Pentola Classics Starters / Light Meals

Huckleberry Haloumi

R85

Thick cut of Cypriot goats cheese, grilled & served with fresh strawberries, macerated in sugar, olive oil with lemon & fresh mint.

Basil and Port Livers (House Specialty)

R65

Chicken livers pan fried with butter, onions, mixed peppercorns & garlic. Touch of tomato, port and fresh cream & flavoured with basil.

Angel Snails (House Specialty)

R95

Snails wrapped in bacon, pan fried with red onions, black pepper & butter then steamed in chardonnay, bound with cream & flavoured with fresh oregano.

Mussels Provencal

R75

Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onions, garlic and fresh herbs, doused with white wine & bound with whole peeled Italian Tomato.

Springbok & Rocket Carpaccio

R95

Thin slices of smoked Springbok topped with fresh rocket dressed with lemon & extra virgin olive oil then sprinkled with a local parmesan cheese.

Smoked Duck Pastry

R80

Smoked duck off the bone pan fried with mushrooms, red onions doused with vintage port bound with cream reduced then wrapped in phyllo pastry sprinkled with brown sugar & black pepper baked till crisp.

Pea & Bacon Soup

R65

Petit pois sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.

Thai Butternut Soup (Vegan)

R65

Delicious sweet butternut flavoured with aromatic green curried flavours of lemon grass, ginger, chilli and basil sweetened with coconut cream.

Baby Marrow Carpaccio (Vegan/Vegetarian)

R60

Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chilli, dusted with Parmesan & feta cheese then baked.

Veg of the day and potato croquettes

R40

(For a light meal option feel free to order starters with an extra veg and croquette portion)

Main Courses

Fresh Hake Maître de Hotel (House Specialty)

R155

Fresh fillet of hake fish prepared very simply in the oven with red onion and tomato, basted in butter & its own jus, then served with potato croquettes and seasonal vegetables.

Hermanus Abalone (House Specialty)

R385

Locally cultivated abalone tenderized in white wine and lemon juice dusted in flour and lightly egg washed flavoured with garlic, black pepper, chilli and thyme pan fried until golden and served on a bed of black squid ink spaghetti with a lemon butter sauce..

Seafood Pasta

R185

Gluten free option + R 30

Combination of prawns mussels and calamari pan fried with butter, garlic and black pepper. Doused with white wine and bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

Oven Baked Prawns

R295

Six large king prawns doused with white wine, garlic, lemon, fresh thyme, olive oil & butter. Oven baked & served in its own jus. Served with basmati rice and seasonal veg.

Santorini Chicken (House Specialty)

R155

Tender chicken breast dusted with flour, pan fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & sliced almonds. Served with croquettes & seasonal vegetables.

Nonna's Spaghetti Bolognaise

R135

Beef mince, celery, carrots, onions & garlic slowly braised doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours tossed through with spaghetti and dusted with parmesan.

Thai Vegetable Curry (Vegan, Gluten free)

R140

Fresh vegetables with ginger, lemon grass, chilli, garlic & green curry paste & bound with coconut cream & served with rice noodles dusted with black sesame seeds.

Don Giovanni Pastry

R185

Tender strips of beef steak pan fried in butter with garlic, black pepper, mushrooms & basil bound with cream & cheese wrapped with phyllo and baked until golden.

Honey Mustard Pork

R185

Sliced pork fillet pan fried in butter with peppercorns, bay leaf and red onions flamed in brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

KWV Steak (House Specialty)

R265

Tender Beef fillet grilled to your preference, served in a brandy, whole grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce.

New Orleans Springbok Steak

R265

Tender springbok loin grilled to your preference, flavoured at the table with whiskey & topped with a green Madagascan peppercorn, lemon grass, ginger & coconut cream sauce.

Dalh Pastry (Vegetarian)

R150

Lentils cooked in light Indian curry cream sauce, then wrapped in Leyden cheese pastry & baked.

For Kids

Ninja Turtle Soup

R45

Sweet green peas cooked in vegetable stock blended with cream.

Marina's Chicken Strips

R60

Gluten free option R70

Tender strips of chicken breasts crumbed & fried served with croquettes and veggies.

Spiderman's Spaghetti Bolognaise

R65

Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti.

Tinkerbelle's Spaghetti Napolitana (Vegetarian)

R50

Whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti dusted with parmesan.

Decadent Desserts

Lindt Chocolate Fondant

R85

Imported Swiss dark mint chocolate used to create a delicious chocolate mint fondant.

Halva Pancake

R75

A delicious Greek halva, white chocolate, honey, almonds & vanilla pod ice cream fantasy wrapped in a pancake. Mmmmm!

Hazelnut Crème Brûlée

R60

Delicious rich hazelnut custard, topped with torch flamed sugar crust.

Trio of chocolate Terrine

R75

Individual layers of dark, milk and white chocolate creating a heavenly slice of our in house frozen dessert.

Speciality Vegan or Diabetic Ice Cream

R70

Choose from two flavours peanut butter or salted caramel.

Danish Vanilla (House Specialty)

R60

Vanilla ice-cream served with our hot homemade condensed milk chocolate sauce.

Life's short eat dessert first!

Non-alcoholic

Almost Zero Wonderful White	R 120
<i>A delicate de-alcoholised white with elegant notes of apple, citrus and tropical fruit flavours</i>	
Almost Zero Radiant Red	R 120
<i>A delicate de-alcoholised red with smooth mulberry flavours</i>	
Erdinger Alkoholfrei	R 40
<i>A Germany-Non-Alcoholic- Hefeweizen with an aromatic blend of lemon and grass with hints of grainy malts and hops. Taste is a smooth mix of lemon and grains with a touch of banana.</i>	
Savanna Lemon	R 35
<i>An unapologetically bold, Savanna Lemon gives you the same crisp taste of Savanna Cider without the alcohol!</i>	
Duchess Original	R45
<i>Alcohol Free Gin & Tonic</i>	
Duchess Floral	R45
<i>Alcohol Free Gin & Tonic</i>	
Flippen Nice Litchi, Grape Juice	R30
<i>Litchi infused Grape Juice</i>	
Flippen Nice Lime, Grape Juice	R30
<i>Lime flavoured Grape Juice</i>	
Heineken Zero	R35
<i>Name you can trust</i>	
Devils Peak Zero to Hero	R36
<i>Delicious craft beer with no alcohol</i>	
Lautus de-alcoholised Rosé	R150
<i>Pure, elegant, sumptuous</i>	

Soft Drinks

Red Sky Brew Master's Lemonade R38
Handcrafted carbonated lemonade made from freshly squeezed lemons

Mixers 200ml:

Coke, Soda Water, Ginger Ale, Lemonade R20
Appletiser / Grapetiser R32
Tomato Cocktail R28
Cream Soda / Fanta Orange 330ml R25
Peach / Lemon Ice Tea R28
Red Bull R45
Fitch & Leedes Pink Tonic R22
Barker & Quin Indian Tonic R22
Fresh Juice R25

Old Time Vintage Milkshakes

Chocolate, Strawberry, Vanilla, R45 / Kids R25
Bubblegum, Banana

Hot Beverages

Cappuccino R30
Cafe Latte R32
Single Espresso R22
Double Espresso R26
Americano R24
Milo R30
Hot chocolate R30
Five Roses Tea R21
Rooibos R21
Earl Grey Tea R21
Fresh Mint Tea R21
Fresh Ginger Tea R21
CBD Coffee R60
Boere Coffee R40

Water

Mineral Water
Still / Sparkling 750ml glass bottles R36