

## SMALL PLATES

### BBQ & PARMESAN COATED SWEETCORN RIBS (V) R65

Grilled over open flame basted in BBQ sauce and coated in grated parmesan

### SMOKED SALMON TROUT R85

With apple slaw, avocado smear, caper berries, shaved onion, horseradish, crème fresh and freshly baked roosterkoek

### BIRD EYE CHILLI CHICKEN LIVERS R70

Pan fried in butter with sliced onions, bird eye chilli paste, sherry, and cream with freshly baked roosterkoek

### PAP & WORS R75

Farm style beef boerewors pinwheel, putu pap, chakalaka

### PALMS WINGS R75

Four wings flame grilled or deep fried, tossed in either Peri Peri or BBQ sauce

### PORTOBELLO MUSHROOM (V) R75

Topped with spinach, mozzarella cheese, and pesto on a bed of Napolitano sauce

### CHEESE BURGER SPRING ROLLS R70

Ground beef and cheddar cheese, tomato and pickle relish, mustard aioli

### SALT & PEPPER CALAMARI R80

with sriracha mayo

### GARLIC & CHEESE ROOSTERKOEK R30

South African favourite merged with garlic butter and melted cheddar and mozzarella cheese

## SALADS

### THE VILLAGE GREEK (V) R80

Cucumber, peppers, tomato, onion, feta, Kalamata olives, olive oil, balsamic and oregano vinaigrette.

### THE PALMS RARE SIRLOIN COB R95

Avocado, corn kernels, onion, tomato, red kidney beans, boiled egg, ice burg lettuce, cucumber ribbons, blue cheese crumble, buttermilk ranch dressing.

### CHICKEN CAESAR SALAD R85

Grilled chicken breast, mixed greens, boiled egg, garlic and black pepper croutons, fresh parmesan shavings and Caesar dressing (contains anchovies).

### SMOKED SALMON SALAD R95

Mixed greens, grilled tomatoes, onions, cream cheese, capers, fresh dill, lemon wedges and a crème fresh dressing

### TOMATO & ONION (V) R65

Slices of tomato and onion with rock salt, crushed black pepper, olive oil and blue cheese dressing.

## SOUPS

### MINISTRONE SOUP (V) R65

Hearty and veggie-packed with noodles

# FROM THE GRILL

*Only the finest of cuts selected for your enjoyment. All our beef steaks are dry aged on the bone for up to 10 days and then wet aged up to 28 days. Steaks are flame grilled and either BBQ or Chimichurri basted, or black pepper crusted topped with herbed compound butter. All grills served with choice of 1 side.*

## **PALMS SIGNATURE PLATTER - SERVES 2 R395**

Flame grilled platter of beef striploin, beef boerewors, lamb cutlets, chicken thigh skewer and pork ribs, served with two sides and two sauces of choice.

## **NEW YORK STRIPLOIN**

200g R135 | 300g R155

## **THICK CUT RUMP**

200g R135 | 300g R155

## **FILLET**

200g R150 | 300g R185

## **T-BONE**

500g R175

## **PRIME RIB**

700g R245

## **LAMB LOIN CUTLETS R175**

Three cutlets with rosemary, olive oil and garlic rub

## **RIBS**

**PORK** 400g R180 800g R275

BBQ or Sweet chilli basted

**BEEF** 400g R180 800g R275

## **HALF GRILLED CHICKEN R145**

Marinated and flame grilled basted with either BBQ or Peri-Peri

## **CHICKEN ESPETADA R130**

Deboned chicken thighs with onions and peppers

## **PALMS BEEF OR CHICKEN BURGER R110**

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Palms burger dressing, fried onion rings and shoestring fries.

## **SIDES R35 EACH**

Shoestring potato fries

Putu Pap with tomato sheba

Parmesan and butter mashed potatoes

Onion and lentil basmati rice

Mac and Cheese

Palms Samp with beans

Grilled corn coated in herbed butter and parmesan

Crispy fried onion rings

Seasonal vegetables sautéed or steamed

Honey cinnamon roasted butternut

Creamed or regular steamed spinach

## **SAUCES R30 EACH**

Hollandaise

Madagascan peppercorn

Field mushroom

Roasted garlic and thyme

Cheddar and Dijon

Chakalaka

Tomato Sheba

Monkey Gland

Blue Cheese

Chimichurri

# SHARED MEALS

## **T-BONE FLORENTINE 1.2KG – SERVED FAMILY STYLE R320**

Sliced and served with crushed roasted baby potatoes, sauteed mushrooms and crispy fried onion rings

## **THE THREE BEEF CUTS R390**

200g Sirloin, Rump and Fillet served with a choice of 2 sides and 2 sauces

## **CHICKEN PLATTER R315**

Half Grilled Chicken, Chicken Espetada and 4 Palms Wings served with choice of 2 sides

## **MIXED GRILL R355**

200g Striploin, 2 lamb cutlets, boerewors pinwheel and 2 Palms wings served with a choice of 2 sides

# FROM THE OCEAN

## FISH & CHIPS R125

Pan-fried or battered and deep-fried fillet of hake served with lemon or garlic butter and shoestring fries.

## QUEEN PRAWNS

Lightly seasoned and grilled served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter.

**6:** R140    **12:** R240    **18:** R320    **24:** R395

## CALAMARI R145

Pan-fried with parsley, lemon and garlic, served with onion and lentil basmati rice or shoestring fries and choice of lemon or garlic butter.

## GRILLED KINGKLIP R195

Kingklip fillet pan fried in lemon butter on creamed mashed potato, with spinach and honey cinnamon roasted butternut

## SEAFOOD PLATTER R295

Salt and pepper calamari, fillet of hake and 6 queen prawns served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter.

# HERBIVORY MEALS

## SPINACH AND FETA

### TORTELLINI R150

Ring shaped pasta parcels, stuffed with spinach & feta cheese, cooked in a tomato & cream sauce

## MAC & CHEESE R125

Elbow Macaroni in a cheddar and Dijon cheese sauce covered in melted cheddar cheese

# PALMS FAVOURITES

## SALT & COFFEE CRUSTED

### BEEF FILLET R195

300g fillet steak with a salt the finest BBQ Coffee rub accompanied with crushed roasted baby potatoes and crispy fried onion rings

## FILLET & PRAWN R245

300g fillet steak and 3 queen prawns served with crushed roasted baby potatoes and crispy fried onion rings

## BACON & PEPPADEW RUMP R195

300g Rump steak stuffed with peppadew and feta, topped with a cheese and Dijon mustard sauce served with parmesan mashed potatoes and crispy fried onion rings

## BRIE & BILTONG SIRLOIN R195

300g beef striploin grilled to your liking, topped with brie cheese, shaved biltong and coated with roasted garlic and thyme sauce. Served with choice of one side.

## EISBEIN R140

Twice cooked pork knuckle with sauerkraut, crushed roasted baby potatoes and apple sauce

## CHICKEN BREAST FILLET R125

Stuffed with bacon and mushroom topped with a cheddar and Dijon mustard sauce served with parmesan mashed potatoes and crispy fried onion rings

## DURBAN LAMB CURRY R135

Deboned lamb slow cooked in a traditional curry sauce served with sambals, roti and basmati rice

## SLOW ROASTED

### LAMB SHANK R195

In red wine, rosemary and garlic with vegetables and creamed mashed potato.

## BRAISED OXTAIL R185

Rich tomato and sherry sauce with carrots, butter beans and baby potatoes.

# DESSERTS

## CHOCOLATE VOLCANO R70

A rich chocolate flavoured dessert with a molten centre baked to perfection served with a scoop vanilla bean ice cream

## SALTED CARAMEL APPLE

### CRUMBLE TART R65

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard and drizzled with a salted caramel sauce. Served warm with a scoop of vanilla bean ice cream or fresh whipped cream

## PALMS BROWNIE R70

Boston style chocolate brownie perfectly baked into a fudgy, gooey mouthfeel topped with chocolate ganache. Served warm with a scoop of vanilla bean ice cream

## MALVA PUDDING R65

Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served warm with a crème anglaise or a scoop of vanilla bean ice cream

## NEW YORK

### BAKED CHEESECAKE R75

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base

## DULCE DE LECHE FLAN R60

Baked custard with a dark caramel sauce.

## LOCAL CHEESE BOARD R125

Selection of cheese with fig and watermelon & ginger preserve, roasted nuts, savoury crackers, Melba toast.



# motswedi

TERRACE RESTAURANT & BAR