

al Fiume

Riverside Restaurant



CN Contains Nuts **CP** Contains Pork **G** Gluten **P** Pescatarian **HS** High Sugar **P** Poultry
CD Contains Dairy **V** Vegetarian **BF** Banting Friendly **HC** High Cholesterol
SBF Semi Banting Friendly **AL** Alcohol

Antipasti Starters

Arancini **V** **BF** **CD** **R65**

with Mushrooms, Parmesan & Buffalo Ball Mozzarella with a Truffle infused sauce

or

Pimms Pea Soup **BF** **V** **CD** **AL** **R65**

A refreshing Soup with a combination of butter sautéed leeks, Cucumber, Pea, and Mint with a hint of Spice and Pimms

or

Gorgonzola Gnocchi **V** **G** **CD** **R79**

Potato Dumplings in a Creamy Gorgonzola Sauce.

or

Smoked Duck and Calamari **P** **HS** **R105**

Pan fried Smoked Duck and Calamari in a Ketjap Manis and Spicy Oriental Dressing

or

Sticky Smoked BBQ Chicken and Pineapple Salad **HS** **R79**

Served on Rocket & Baby Salad Greens

or

Smoked Duck Breast Salad **BF** **P** **R105**

Chefs Preferred starter of Smoked Duck Breast with Sesame Seeds, Mange Tout, Mung Beans, Wild Baby Rocket Salad with black Bean and Ketjap Mani Dressing

or

Chickpea and Lentil Salad **H** **D** **BF** **V** **GF** **R79**

Served on Rocket & Salad Greens with Olives and a Honey Vinaigrette

or

Grilled Calamari in a Spicy Sambal Dressing **P** **HS** **R105**

An all time al Fiume favourite. Tender baby Calamari Tubes grilled and served in a Spicy Sambal dressing.

Piatto Principale Main Course

Fillet al Fiume **SBF** **CD** **AL** **R185**

Our renowned tender Fillet topped with Rocket, Parmesan Shavings and our Slowly Reduced Balsamic. Served on Blended Hummus Mash with Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

Lamb Rack **BF** **SBF** **HC** **AL** **R245**

Best Lamb Rack char grilled and oven baked, flavored with a hint of Chili & Thyme, Balsamic and red Wine. Served with Potato Croquettes & seared seasonal Vegetables tossed in Olive Oil and Butter

Or

Green Thai Chicken Curry **SBF** **P** **R115**

Tender and Succulent Chicken Breast Strips sautéed in a hot Green Chili, Coriander and Coconut milk sauce. Served with Rice Noodles and cucumbers in a Sambal Sauce

Or

Ostrich Fillet **BF** **AL** **R155**

Ostrich Fillet in a delicious Red Wine, Cranberry and Cracked Black Pepper Sauce. Served with Potato Croquettes, Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

Chicken ala Ken **CP** **G** **P** **CD** **R139**

Bacon wrapped, Butter sautéed Breast filled with, Mushrooms, Mixed Bell Peppers and a hint of Chilli. Napped with a Marsala Ricotta Béchamel Sauce Served on a Bed of Linguini

Please note that a service fee of 10% will be added to tables of 6 or more guests.

River Place Lodge, No. 18, R511, Hennops River | Reservations: 079 886 9827

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Menu: Summer 2019

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Twice cooked Pork Belly - Note this product contains 50% or more fat SBF HC CP R145

Char Grilled & Succulent, topped with a coarse Apple, Honey and Chili Chutney. Served with Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

Tilapia Tolivor SBF P AL R145

Sautéed in Butter with a dollop of Cream, a Sprinkle of Dill, a splash of White Wine and Fresh Lime Juice with a Pink Peppercorns. Served with Blended Hummus Mash with Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

Salmon & Scallops CD BF P AL R245

Seared Salmon and Scallops with Crispy Pancetta in a White Wine and Truffle infused Butter Sauce. Served with Potato Croquettes, Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

Curried Lamb Shin SBF R149

Delicious, on the bone and slowly cooked until tender. It's a hot Durban Style Lamb Shin Curry Served with Basmati Rice and Sambals

Or

Prawn Linguini P CN G R215

A perennial favorite - Half a dozen spicy curried Prawns served on Linguini tossed in curried Coconut Milk and Cashew nuts.

Or

Linguini Puttanesca G R105

Linguini in an Olive, Caper, Tomato and Anchovy Sauce.
Remove the Anchovies for a Vegetarian option

Or

Spicy Bolognese Linguini CP G CD HC R95

Spicy minced Pork and Beef in a Cajun Tomato and Basil Sauce with Linguini.

Or

Pesto Gnocchi V G R105

Potato Dumplings in a Creamy Tomato Basil Pesto and Mushroom Sauce.

Or

Al Fiume Primavera V G CN R79

Penne with Crisp seasonal Vegetables drenched with Peanut Butter & Coconut Milk Sauce

i Dolci Dessert

Lemon Tiramisu V G HS CD HS R49

A twisted Classic topped with a Berry Coulis

Or

Crème Brûlé V G CD HS R49

Served with an espresso infused Lady Biscuit

Or

Honey & Amaretto infused Semifreddo V CN AL CD HS R45

Served with a sweet and sour Berry Coulis

Or

Glass of Vanilla Panna Cotta, Lime Jelly and Chocolate Mousse V CD HS R55

Or

Fresh Seasonal Fruits and Berries with Chantilly Cream V CD HS R55

Or

A Trio of Granadilla, Lemon and Berry Sorbets V R45

Or

A Four Cheese mini Savoury Cheese Platter V G CD CN AL R135

Camembert, Gorgonzola, Emmenthal and Cheddar cheeses with Olives, Preserved Fig and Biscuits - Served with a shot of Port

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Tapas Tasters

All portions served individually. Platters priced accordingly

Arancini deep fried Risotto Ball with Mushrooms, Parmesan & Buffalo Ball Mozzarella with a Truffle infused sauce R23

or

Gorgonzola Gnocchi Pan Poached in a Silky-Smooth and Creamy Butter Sauce R29

or

Smoked Duck, Mung Bean and Rocket Salad R35

or

Pan fried Smoked Duck and Calamari in a Ketjap Manis and Spicy Oriental Dressing R35

or

Sticky Smoked BBQ Chicken and Pineapple R29

or

Tempura Prawn with a Periyaki dip R35

or

Grilled Calamari in a Spicy Sambal Dressing R35

or

Anti Pasti R35

or

Char Grilled Pork Belly Bites with coarse Apple Chutney R35

or

Meatballs in a sharp Tomato Relish R30

or

Hot Thai Green Chicken Curry R37

or

Linguini Puttanesca al Fiume R35

or

Jalapeno Cheese Pops R20

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