

# al Fiume



Riverside Restaurant

CS Contains Sugar HS High Suga CN Contains Nuts CP Contains Pork GF Gluten Free P Pescatarian  
CD Contains Dairy V Vegetarian VV Vegan P Poultry BF Banting Friendly HC High Cholesterol  
SBF Semi Banting Friendly -Discard the Starch. Keto available on request

## Antipasti Starters

**Rich and thick Peppery Butternut and Coconut Soup R59 BF V GF HC**

A complimenting blend of Butternut, Celery, Onions, and Coconut Milk with Butternut Noodles

Or

**Tempting Tempura Vegetables R69 CS VV GF BF**

Deep Fried Baby Marrow, Carrots and Baby Corn and Mushrooms with a Periyaki Sauce

Or

**Smoked Duck and Mung Bean Salad R115 BF P**

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

Or

**Poached Pear filled with Gorgonzola R84 V BF CD CS**

Port Poached Pear with Gorgonzola in a Tangy Honey & Sweetened Black Pepper Red Wine Vinaigrette

Or

**Chickpea, Lentil and Feta Salad with Chia Seeds R59 V BF CD**

Chickpeas mixed with, Tomatoes, Onions, Olives, Feta and Basil.

Served in a Sweet Tangy Lemon & Olive Oil Dressing

Or

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

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

Or

**Arancini R65 V BF CD**

Mixed with Care, Mushrooms, Parmesan & Buffalo Ball Mozzarella and topped with a delish Truffle infused sauce

## Piatto Principale Main Course

**Fillet Al Fiume R185 SBF CD**

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

Or

**Lamb Shank R215 SBF CD**

Roasted and simmered in a winter cauldron of root vegetables flavored with a hint of Chili & Thyme, Balsamic and red Wine and cooked until tender and delicious. Served with Mash.

Or

**Green Thai Chicken Curry R99 F P CS GF**

HOT! Tender and Succulent Chicken Breast Strips sautéed in a hot Green Chili, Coriander and Coconut milk sauce. Served with Basmati Wild Rice and a pickled cucumber Sambal Sauce

Or

**Chicken ala Ken R135 CP P CD CS**

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

Or

**Twice cooked Pork Belly – Note this product contains 50% or more fat R145 CP HC CD CS**

Twice cooked, then Grilled & topped with a coarse Apple, Honey and Chili Chutney

Served with Blended Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter

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

Email: [info@riverplace.co.za](mailto:info@riverplace.co.za) | Web: [www.riverplace.co.za](http://www.riverplace.co.za)

Menu: Winter 2018

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## **Tilapia Tolivor R137 P SBF CD GF**

Sautéed in delicious Butter based Sauce with a dollop of Cream, a Sprinkle of Dill, a splash of White Wine and Fresh Lemon Juice with Pink Peppercorns

Served with Blended Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter

Or

## **Curried Lamb Shin R155 GF BF**

Hot! On the bone and slowly cooked until tender, it's a Durban Style Lamb Shin Curry

Served with Basmati Rice. Sambals separate.

Or

## **Oxtail Braised in Red Wine with Carrots and Butter Beans R195 SBF CD**

Lovingly cooked until tender with many savored flavors prominent. Served with Mash

Or

## **Gorgonzola Gnocchi R118 V CG CD**

Potato Dumplings in a dream Creamy Gorgonzola Sauce.

### *PASTA & NOODLES*

## **Vegetable Noodle Semi Puttanesca R79 V BF GF**

Tossed in Butter with Olives, Mushrooms, Tomatoes, Capers, Garlic and Basil

## **Curried Prawn Linguini R210 P CG HC**

This mild al Fiume classic dish comprises Linguini tossed with a Coconut Milk Curry and Cashew nuts.

Or

## **Herbed Meat Balls with Linguini R95 CP CG**

Spiced Minced Pork and Beef in a Tomato and Basil Sauce with Linguini.

Or

## **Salmon and Linguini R185 P CG CD**

Melt in your mouth coarsely cut Scottish Salmon in Creamy Butter, Basil, Tomato, Lemon, Coarse Black Pepper and a dash of Honey

## *i Dolci* **Dessert**

### **Lemon Tiramisu R55 V G HS CD CS**

A twisted Classic topped with a Berry Coulis

Or

### **Crème Brulé Biscuit R55 V G HS CD CS**

with an espresso infused Lady

Or

### **Chocolate, Berry & Nut Croissant Bake R55 V G HS CD CN CS**

Smothered with Amoretto Custard

Or

### **Sweet and Sticky Citrus Carrot Cake R59 V G CD HS CS**

Simply Delicious

Or

### **Churros With Cinnamon, Sugar and Chocolate Sauce R49 V HS CS**

Sweet Deep Fried Choux Pastry Fingers

Or

### **A Four Cheese mini Savoury Cheese Platter R145 V G CD CN**

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

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