



CN Contains Nuts CP Contains Pork G Gluten P Pescatarian F Fish HS High Sugar CS Contains Sugar P Poultry CD Contains Dairy V Vegetarian Veg Vegan BF Banting Friendly HC High Cholesterol SBF Semi Banting Friendly AL Alcohol GF Gluten Free

Antipasti Starters

Grilled Calamari in a Spicy Sambal Dressing **100gr P HS R115**

A perennial al Fiume favorite. Tender baby Calamari Tubes grilled and served in a Spicy Sambal dressing.

or

Chilled Chickpea and Cucumber Soup - dedicated to all Women **V GF CS CD R54**

or

Quinoa, Chickpea and Lentil Salad **Veg GF CS SBF R79**

Served on Rocket & Salad Greens with a Syrup infused Vinaigrette

or

Vegan Caprese Tomato, Tofu, Fresh Basil and Pesto without the Parmesan Cheese **Veg CN SBF R89**

Arancini **V BF CD R59**

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

or

Tomato Pesto Gnocchi **V R85**

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

or

Sticky Smoked BBQ Chicken and Pineapple Salad **HS R89**

Tossed with Rocket & Fresh Seasonal Salad Greens

or

Smoked Duck Breast Salad **HC CS P R105**

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

Piatto Principale Main Course

Fillet Al Fiume **SBF CD CD CS G 250gr R230**

Our renowned chargrilled and tender Fillet topped with Rocket, Parmesan Shavings and our Slowly Reduced Balsamic. **Recommend rare.**

Served with Mash & seared Seasonal Vegetables tossed in Olive Oil and Butter.

or

Curried Lamb Shin **SBF 400gr - Bone in R195**

Hot, delicious Durban style curry on the bone. Slowly cooked until tender.

Served with Basmati Rice and Sambals

or

Gumbo's Chicken **CP G P CD R135**

Succulent Grilled Breast Skewers in a delicious Afro Oriental BBQ Sauce. Served on Rice

Gorgonzola Gnocchi **V G CD R125**

Potato Dumplings in a Creamy Gorgonzola Sauce.

or

Green Thai Chicken Curry **SBF P R105**

Tender and Succulent Chicken Breast Strips sautéed in a hot Green Chili, Coriander and Coconut milk sauce. Served with Rice plus our heat extinguishing Cucumber & Carrot Pickles.

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 Mash and Seared Seasonal Vegetables tossed in Olive Oil and Butter

River Place Lodge, No. 18, R511, Hennops River | Reservations: 072 590 4646

Email: info@riverplace.co.za | Web: www.riverplace.co.za

Menu: 2021



Beef Burger CP P G 125gr patty R125

Our scrumptious Burgers are all garnished with Lettuce, Tomato, Onion Pickled Cucumber and BBQ Mayo
Grilled and topped with 3 Complimentary toppings - Bacon, Egg and Cheese

Or

Grilled Chicken Breast Burger CP P G R105

Our scrumptious Burgers are all garnished with Lettuce, Tomato, Onion Pickled Cucumber and BBQ Mayo

Or

Herbed Meatballs and Linguini CP G HC R95

Seriously soft and delicious Herby Beef & Pork Meatballs in a Tomato and Basil Sauce with Linguini.

or

Mushroom ala Ken with Mixed Brown and Wild Rice Veg GF R105

Sweated in Olive Oil with Onions, Bell Peppers Black Pepper and Garlic then simmered in Coconut Milk

or

Chickpea and Lentil Curry Veg GF R95

Cooked in Coconut milk & served with Mixed Brown and Wild Rice



Crème Brulé V G CD HS R55

Served with an espresso infused Lady Biscuit.

Lemon Tiramisu V G HS CD HS R55

A twisted Classic topped with a Berry Coulis - No Alcohol or Espresso

Or

Vegan Crumpet with Maple Syrup and Fresh Raspberries Veg HS G R55

or

Choc Mousse V CD CS R55

or

Honey and Amaretto infused Semi Freddo V CD CS R55

Or

Sticky Carrot Cake V CD CN HS R55

Daily Chefs Choice Specials

Our Friendly Waitrons will advise



CHAMPAGNE, METHOD CAP & SPARKLING WINES

Pongracz Brut	R 335
De Luca Brut	R 395
De Luca Rose	R 265
JC Le Roux Demi Sec	R 195
JC Le Roux La Domaine	R 195
JC Le Roux (Non Alcoholic)	R 174
Durbanville Hills Demi Sec	R 205
Durbanville Hills Sauvignon Blanc	R 205
Moet	R 1540
Veuve Clicquot	R 1750

CHENIN BLANC

Fleur Du Cap	R185
--------------	------

SAUVIGNON BLANC

LIGHT BODIED CRISP ACIDIC

Porcupine Ridge	R165
Durbanville Hills - Vegan	R195
Thelema	R245
Darling - House White	R165
Reyneke Biodynamic - Vegan	R330
Spier	R205

CHARDONNAY

Durbanville Hills - Vegan	R185
Fat Bastard	R195
Jordan Chameleon Sauv/Blanc - Vegan	R175
Protea Chardonnay	R165

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 | Web: www.riverplace.co.za

Menu: Beverage Price List 2018



ROSE

Nederburg	R163
Protea Rose	R165

CABERNET SAUVIGNON

Black Tie	R195
Durbanville Hills - Vegan	R195
Springfield Wholeberry	R394
Flagstone	R245
Fleur Du Cap Essence	R255

PINOTAGE

Beyerskloof	R236
Durbanville Hills - Vegan	R195
Flagstone Poetry	R165

SHIRAZ

Darling Black Granite - House Red	R165
Durbanville Hills - Vegan	R215

MERLOT

KWV	R184
Durbanville Hills - Vegan	R195

RED WINES WITH A DIFFERENCE

Zonnebloem Noir de Noir	R165
Alto Rouge	R246
Rupert and Rothschild Classique	R349

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 | Web: www.riverplace.co.za

Menu: Beverage Price List 2018