

al Fiume

Riverside Restaurant



Food & Wine Menu

Food Menu

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

STARTERS

Grilled Calamari in a Spicy Sambal Dressing (100gr)

R115

A perennial al Fiume favourite. Tender Baby Calamari Tubes grilled and served in a spicy Sambal Dressing

P HS

Arancini

R59

With Mushrooms, Parmesan and Buffalo Ball Mozzarella with a Truffle-infused Sauce

V BF CD

Chickpea and Cucumber Soup

R54

Served chilled

V GF CS CD

Tomato Pesto Gnocchi

R85

Potato Dumplings in a creamy Tomato Basil Pesto and Mushroom Sauce

V

Quinoa, Chickpea and Lentil Salad

R79

Served on Rocket and Salad Greens with a syrup-infused Vinaigrette

Veg GF CS SBF

Sticky Smoked BBQ Chicken and Pineapple Salad

R89

Tossed with Rocket and fresh seasonal Salad Greens

HS

Vegan Caprese

R89

Tomato, Tofu, Fresh Basil and Pesto without the Parmesan Cheese

Veg CN SBF

Smoked Duck Breast Salad

R105

Partially grilled smoked Duck Breast with Sesame Seeds, Mange Tout, Mung Beans, Wild Baby Rocket and Ketjap Mani Dressing

HC CS P

MAIN COURSE

Fillet al Fiume (250gr)

Our renowned chargrilled and tender Fillet topped with Rocket, Parmesan Shavings and our slowly reduced Balsamic. Recommend rare. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter

R230

SBF CD
CD CS G

Gorgonzola Gnocchi

Potato Dumplings in a creamy Gorgonzola Sauce

R59

V G CD

Curried Lamb Shin (400gr – Bone in)

Hot, delicious Durban-style Curry on the Bone. Slowly cooked until tender. Served with Basmati Rice and Sambals

R195

SBF

Green Thai Chicken Curry

Tender and succulent Chicken Breast Strips sautéed in a hot Green Chilli, Coriander and Coconut Milk Sauce. Served with Rice plus our heat-extinguishing Cucumber and Carrot Pickles

R105

SBF P

Gumbo's Chicken

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

R135

CP G P CD

Pan Fried Hake

Sautéed in Butter with a dollop of Cream, a splash of White Wine and Fresh Lime Juice with Pink Peppercorns. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter

R145

SBF P AL

Lamb Rack

Recommend medium. With a Balsamic and red Wine Reduction. Served with Potato Croquettes and seared seasonal Vegetables tossed in Olive Oil and Butter

R126

BF SBF HC
AL CS

Grilled Kingklip

With Butter, a dollop of Cream, a splash of White Wine and Fresh Lime Juice with Pink Peppercorns. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter

R145

SBF P AL

Lamb Shank

Roasted and simmered in a Cauldron of Root Vegetables flavoured with a hint of Chilli and Thyme, Balsamic and red Wine and cooked until tender and delicious. Served with Mash and seared seasonal Vegetables tossed in Olive Oil and Butter

R105

SBF

Beef Burger (125gr)

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

R126

CP P G

MAIN COURSE

Grilled Chicken Breast Burger **R105**
CP P G
Our scrumptious Burgers are all garnished with Lettuce, Tomato, Onion, Pickled Cucumber and BBQ Mayo

Mushroom a la Ken with Mixed Brown and Wild Rice **R105**
Veg GF
Sweated in Olive Oil with Onions, Bell Peppers, Black Pepper and Garlic, then simmered in Coconut Milk

Herbed Meatballs and Linguini **R95**
CP G HC
Seriously soft and delicious herby Beef & Pork Meatballs in a Tomato and Basil Sauce with Linguini

Chickpea and Lentil Curry **R95**
Veg GF
Cooked in Coconut Milk and served with mixed Brown and Wild Rice

DESSERT

Crème Brûlée **R55**
V G CD HS
Served with an Espresso-infused Lady Biscuit

Honey and Amaretto-infused Semi Freddo **R55**
V CD CS

Lemon Tiramisu **R55**
V G HS CD HS
A twisted Classic topped with a Berry Coulis - No Alcohol or Espresso

Sticky Carrot Cake **R55**
V CD CN HS

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

Delicious Daily Chef's Choice Specials
Our Friendly Waitrons will advise

Choc Mousse **R55**
V CD CS

Wine List

CHAMPAGNE, METHOD CAP CLASSIQUE & SPARKLING WINES

Pongracz Brut	R335	JC Le Roux (Non-Alcoholic)	R174
De Luca Brut	R395	Durbanville Hills Demi Sec	R205
De Luca Rose	R265	Durbanville Hills Sauvignon Blanc	R205
JC Le Roux Demi Sec	R195	Moet	R1540
JC Le Roux La Domaine	R195	Veuve Clicquot	R1750

CHENIN BLANC WINE

Fleur Du Cap **R185**

SAUVIGNON BLANC WINES

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

CHARDONNAY WINES

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

ROSÉ WINES

Nederburg Rosé	R163	Protea Rosé	R165
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CABERNET SAUVIGNON WINES

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

PINOTAGE WINES

Beyerskloof	R236	Flagstone Poetry	R165
Durbanville Hills – Vegan	R195		

SHIRAZ WINES

Darling Black Granite – House Red	R165	Durbanville Hills – Vegan	R215
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MERLOT WINES

KWV

R184

Durbanville Hills - Vegan

R195

RED WINES WITH A DIFFERENCE

Zonnebloem Noir de Noir

R165

Rupert and Rothschild Classique

R349

Alto Rouge

R246