



# Methven

RESORT

Tue to Sat 2pm - 8pm

## PECKISH

**HOMEMADE GARLIC BREAD** \$11.50

Ciabatta slices, topped with our signature garlic butter spread, served freshly toasted from the oven

**HOMEMADE BROCCOLI SOUP** \$12.50

Chive chantilly cream, freshly baked pretzel bun, butter on the side, balsamic glaze

**PARMESAN HASH BROWN** \$16.00

Crispy Parmesan hash brown sticks, accompanied by basil pesto mayo; shaved parmesan

**VEG BABY- BUNNY CHOW** \$16.50

An authentic, balanced and fragrant vegetable South African curry served in freshly baked hollowed out, mini loaf of bread, accompanied by a pickled carrot salad, fresh coriander

**DEEP FRIED CALAMARI FILLETS** \$17.70

Dusted with lemon pepper seasoning, served with garlic aioli on the side, lemon wedges

**BEEF BABY-BUNNY CHOW** \$18.00

An authentic, balanced and fragrant beef South African curry served in freshly baked hollowed out, mini loaf of bread, accompanied by a pickled carrot salad, fresh coriander

## ESSENTIALS

**GOLDEN BROWN CURLY FRIES** \$8.50

With our signature chip seasoning, smoked capsicum aioli on the side

**CRISPY V-CUT POTATO WEDGES** \$9.00

With our signature chip seasoning, garlic aioli on the side.

## MORE THAN PECKISH

**HOMEMADE BROCCOLI SOUP** \$20.00

Chive chantilly cream, freshly baked pretzel bun, butter on the side, balsamic glaze

**VEG BUNNY CHOW** \$22.00

An authentic, balanced and fragrant vegetable South African curry served in freshly baked hollowed out, mini loaf of bread, accompanied by a pickled carrot salad, fresh coriander

**BEEF BUNNY CHOW** \$24.00

An authentic, balanced and fragrant beef South African curry served in freshly baked hollowed out, mini loaf of bread, accompanied by a pickled carrot salad, fresh coriander

**DEEP FRIED CALAMARI FILLETS** \$28.00

Dusted with lemon pepper seasoning, served with our signature curly fries, side salad, garlic aioli and fresh lemon wedge

## SWEET CRAVINGS

**LEMON MERINGUE PIE** \$16.00

A crispy buttery short crust base, topped with a tangy lemon cream mix, sprinkled with silver toasted almonds, orange and lemon zest. Chantilly cream garnish, topped with dehydrated raspberries

**L'OPE'RA SLICE** \$16.00

Thin slices of layered sponge cake, chocolate ganache, coffee butter cream mousse, chocolate icing, complimented by a handcrafted lightly salted caramel macaroon, mint tips, crumbled cherries

**STICKY TOFFEE PUDDING** \$16.00

A classic winter dessert, accompanied by warm custard, butter scotch sauce, chocolate sauce, vanilla bean ice cream, chocolate shavings, fresh mint, strawberries