



A la Carte Menu

Chapters
restaurant

Starters

Chapters Chef Salad

Salad Greens served with Marinated Mushrooms, Avocado and Roasted Tomatoes Drizzled with Vinaigrette

R50

Greek Salad

Salad Greens served with Calamata Olives, Cocktail Tomatoes, Onion, Peppers and Feta

R45

Smoked Chicken Salad

Smokey Chicken with Sun-dried Tomatoes, White Rock Cheese, Asian Greens with a Honey Mustard Dressing

R60

Soup of the Day

Please consult the Maitre d' for more information on the Soup of the Day

R45

Calamari

Grilled Calamari served in a White Wine and Garlic Sauce with Toasted Ciabatta Bread

R58

Chicken Livers

Peri-peri Chicken Livers served with Lemongrass Brochette and Tomato Chutney

R50

Beef Carpaccio

Served with Balsamic Glaze, Salad Greens and Parmesan Shavings

R60

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On The Lighter Side

*(Served on a Ciabatta or as a Wrap)
(All served with Chips or Salad)
(Gluten Free Options Available at an Additional R10)*

<i>Beef, Emmental Cheese, Sun-dried Tomatoes and Gherkins</i>	<i>R68</i>
<i>Sundried Tomato, Calamata Olive, Rocket Salad and Feta</i>	<i>R58</i>
<i>Chicken, Peppadew, Mozzarella and Chilli Mayonnaise</i>	<i>R65</i>
<i>Bacon, Avocado and Cheddar Cheese</i>	<i>R70</i>
<i>Roasted Pork Belly</i>	<i>R66</i>

Burgers

*(All served with Chips or Salad)
(Gluten Free Options available at an Additional R10)*

<i>Beef Burger</i>	<i>R95</i>
<i>Gherkins, Tomato, Lettuce, Fried Onions, Tomato Chutney. gratinated with Mature Cheddar and Topped with Avocado</i>	
<i>Chicken Burger</i>	<i>R92</i>
<i>Grilled Chicken Fillet, Tomato, Lettuce, Caramelized Onions, Topped with Bacon and Cheese Sauce</i>	

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Main Meals

<i>Traditional Fish and Chips</i> <i>Battered Hake, Rustic Cut Chips, Tartar Sauce</i>	R95
<i>BBQ Pork Ribs</i> <i>Rustic Cut Chips & Batonnet Vegetables</i>	R135
<i>Spicy Portuguese Chicken</i> <i>Chicken Leg Quarter, Roasted Peppers & Onion</i>	R115
<i>Chicken Supreme & Fried Calamari Combo</i> <i>Rustic Cut Chips, Batonnet Vegetables, Lemon Veloute</i>	R135
<i>Roquefort Rump with Green Fig Preserve</i> <i>Peppadew Risotto, Batonnet Vegetables, Red Wine Jus</i>	R145
<i>Seafood Pasta</i> <i>Penne/Tagliatelle, Prawns, Mussels, Calamari, Napolitana Sauce, Basil, Confit Tomato</i>	R128
<i>Vegetarian Dish of the Day</i> <i>Please consult the Maitre d' for more information on the Dish of the Day</i>	R95

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From the Grill:

(All grills can be accompanied with your choice of Starch/Salad and Sauce as specified below)

Grills:

<i>Fillet (250g)</i>	<i>R138</i>
<i>Rump (250g)</i>	<i>R132</i>
<i>T-Bone (500g)</i>	<i>R130</i>

Starch:

Chips
Baked Potato
Pomme Puree
Potato Wedges

Vegetables of the Day ***R18***

Sauce Selection ***R18***

Creamy Mushroom
Madagascar Green Peppercorn
Garlic and Herb
Blue Cheese
Wholegrain Mustard
Peri-peri

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Dessert

Rooibos & Lavender Crème Brulee

R58

Amarula Chocolate Mousse

R65

Dark Chocolate layered with Berries

Fresh Fruit Plate with Ice-Cream

R50

Cheese Platter

R78

Selection of Local Cheeses Served with Preserves

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