Christina's @ VAN LOVEREN

BRUNCH MENU

Served until 11:00

Eggs Benedict—Toasted muffin with poached eggs, bacon and hollandaise R95

Christina's breakfast—Fried eggs, pork sausage, bacon, potato rosti, grilled tomato, baked beans, toast and butter R125

Savoury mince omelette with toast and butter R75

Bacon and Eggs with toast and butter R60

Breakfast pizza with pork banger, mushroom, scrambled egg, cherry tomato, and fresh rocket R135

Freshly squeezed juice of the day R32

Christina's @ VAN LOVEREN

Using only the freshest, locally sourced produce, and scratch made meals prepared with care—enjoy the atmosphere and a glass of your favourite Van Loveren wine at Christina's

LIGHT MEALS AND STARTER

Foccacia (v)	R65
Deepfried camembert with glace figs, crispy ciabatta roll with butter and a side salad	R115
Gypsy ham, cheese and tomato tramezzini served with wedges and a side salad	R99
Thai chicken wrap with crispy wedges, side salad and sweet chilli sauce	R115
Deep fried prawn sesame toast with prawn crackers and Thai sweet chilli sauce	R110
Vietnamese chicken pho -Clear chicken broth with glass noodles	R95
SALADS - all salads are served as a substantial main course portion	
Chinese bang bang chicken salad with sesame paste vinaigrette and Sichuan pepper corns.	R145
Israeli couscous salad with roast beetroot, roast butternut, rocket, pecan nuts and feta.	R145
Green salad with apple, pecan nuts, blue cheese crumble, celery and blue cheese and yoghurt dressing (v)	R145
Greek salad with calamata olives and Greek style feta	R125
Vanilla poached pear and Parma ham salad with blue cheese yoghurt dressing, fresh garden greens, cherry tomatoes and cucumber	R155
Thai beef fillet salad with coriander, mint, lime juice and fish sauce.	R155
Add a crispy home baked ciabatta roll with butter	R15



PIZZA

Margherita – Tomato, oregano and mozzarella	R82
Regina — Tomato, ham, mushroom and mozarella	R125
Napolitano - Anchovies, capers, olives, basil pesto and mozarella	R135
Chicken, mushroom and chilli	R125
Parma ham and rocket with balsamic glaze and feta	R145
Mediterranean— Artichoke, cherry tomato, basil pesto, brinjal, peppers and zucchini	R135
Quattro formaggio—Mozzarella, blue cheese, feta and pecorino	R125
Caribbean—Bacon and Banana	R125
Chilli, garlic, onion, capers, olives, banana Chicken, ham, mushrooms, feta, mozzarella, salami, bacon	R10 R25
BURGERS	
Christina's Burger - 200g home made beef patty, crispy ciabatta roll, topped with melted mozzarella, fried mushrooms and streaky bacon served with a creamy mushroom sauce and crispy potato wedges	R129
Bacon and blue burger - 200g home made beef patty on crispy ciabatta roll, topped with streaky bacon and blue cheese crumble, served with blue cheese sauce and crispy potato wedges	R129
Bacon and banana burger—200g home made beef patty on crispy ciabatta roll, topped with streaky bacon and fried banana served with honey mustard sauce and crispy potato wedges	R129
Vegetarian burger - Char grilled brinjal burger with mozzarella cheese, Napolitana sauce and crispy potato wedges (v)	R99
Mexican burger—200g home made beef patty on crispy ciabatta roll, topped with guacamole, salsa, sweet chilli sauce and crispy potato wedges.	R129
Sauce burger - 200g home made beef patty, crispy ciabatta roll, served with crispy potato wedges and mushroom sauce	R99



CHEF'S SPECIALITIES

House cured and confit duck leg quarter with confit leek mash, house pickled red cabbage and red wine jus	R198
Surf and turf—150g Sparta beef fillet with pepper sauce and 100g Patagonica calamari with lemon butter sauce, stir fried vegetables and crispy wedges.	R225
300g Grilled Sparta beef fillet served with crispy wedges, stir fry veggies and brandy flambed black peppercorn sauce	R235
Grilled fillet of Hake (220g) set on crispy potato and julienne vegetables with a lemon butter sauce	R159
Hake and calamari combo—Half portion hake and 100g Patagonica calamari with crispy potatoes, julienne vegetables and lemon butter sauce.	R165
Grilled pork fillet medallions with rooibos soaked prunes served on creamy leek mash potato with buttered green beans and honey mustard sauce	R165
Grilled Patagonica calamari with crispy wedges, stir fried vegetables and a lemon butter sauce	R198
ASIAN INSPIRED NOODLE DISHES	
Beef fillet chow mein with Chinese egg noodles and black bean sauce	R155
Chicken chow mein with Chinese egg noodles and black bean sauce	R135
Vegetarian chow mein with Chinese egg noodles and black bean sauce	R119
Prawn Kam Heong—6 deep fried king prawns with chilli, garlic and ginger on egg noodles with a Chinese curry sauce with coconut milk.	R235



KIDS MENU

Spaghetti Bolognaise Mini Margherita Chicken strips Fish Fingers R59ea **DESSERT** Marula Crème brulee R65 Ice cream and chocolate ganache **R58** Warm chocolate brownie with vanilla ice cream and chocolate ganache R69 Don Pedro (Marula, Strawberry, Brandy, Whisky) **R55 BEVERAGES** Juice, freshly squeezed, in season R32 Soft drinks - Coke, Coke Light, Sprite, Fanta Orange, Fanta Grape, R22 Schweppes Dry Lemon, Cream Soda Appletiser, Grapetiser Red **R28** Gourmet Milkshakes — We use no syrups in our shakes! **R44** Peanut butter and honey Fresh Banana **R44 R44** Chocolate Ganache — dark chocolate melted in cream Espresso — single shot espresso shake **R44** R16 Mineral water, still or sparkling, 500 ml Mineral water, still or sparkling, 1 lt R27 **R27** Kiddies Shakes— Chocolate, bubblegum, lime, strawberry, vanilla, banana



HOT BEVE	ERAGES	
Americano		R28
Cappuccin		R29
Macchiato		R28
Espresso	Single Double	R22 R28
Café Latté		R32
Red cappu	iccino	R37
Hot chocol	ate	R36
Tea	Rooibos, Ceylon, Earl Grey	R24
FIVER		
Blush	Strawberry & Litchi	R33
Cool	Apple & Lime	R33
Dry	Lemon	R33
SPIRITS		
Vale: Sma	Il batch handcrafted Gin. Cucumber or Fynbos infused	R35
Scottish C	ousin: 5 Year old blended Scotch Whisky	R25
Fives Rese	erve: 5 Year old Brandy	R25
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Christina's

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V	ATIME TIPT	
SPARKLING WINE	GLASS	BOTTLE
Christina MCC		R211
Christina MCC Brut Rosé		R211
Papillon Brut		R98
Four Cousins Blush		R102
Papillon Blush—Alcohol free		R79
DRY WHITE & ROSE		
Four Cousins Extra light	R25	R67
Van Loveren Chenin No 5	R28	R73
Van Loveren Sauvignon Blanc		R87
Tangled Tree Sauvignon Blanc		R64
Christina Sauvignon Blanc	R64	R173
Van Loveren Chardonnay	R35	R87
Christina Chardonnay	R64	R173
Van Loveren Daydream Chardonnay Pinot Noir		R87
OFF-DRY & SEMI SWEET		
Van Loveren Neil's Pick Colombar	R28	R71
SWEET WINE		
Four Cousins Natural Sweet White	R25	R64
RED WINE		
Van Loveren River Red		R65
Van Loveren Pinot Noir		R99
Van Loveren Merlot		R99
Van Loveren Cramond Cabernet Sauvignon/Merlot		R87
Christina Cabernet Sauvignon	R77	R236
Van Loveren Cabernet Sauvignon	R42	R99
Christina Shiraz	R77	R236
Van Loveren African Java Pinotage	R42	R99
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DESSERT WINE		
Van Loveren Red Muscadel	R33	
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