



ELEPHANT
POINT

A LA CARTE MENU @THE BOMA

BY G'S CATERING

OPEN WEDNESDAYS - SUNDAYS

10:00 - 20:00

FOR MORE INFORMATION PLEASE CONTACT US ON 071 069 1513
EPFANDB@LEGACYHOTELS.CO.ZA

MENU

LIGHT MEALS

CROISSANTS

- Butter, preserves and cheddar R65
- Caramelized onion, bacon and brie R80

EGGS BENEDICT

R95

- Crisply toasted panini bread topped with creamed spinach, bacon bits, poached eggs and decadent hollandaise

GRANOLA

R85

- Layered fresh season fruit, greek yogurt and honey granola

ANTI PASTI PLATTER

R220

- Cold meats, selection of cheeses, condiments, preserves and home baked focaccia

QUICHE OF THE DAY

R95

- Served with a fresh garden salad

VEGETARIAN WRAP

R85

- Spicy vegetarian and quinoa wrap with a fresh garden salad

BEEF BURGER

R120

Topped with bacon and season avocado. Served with salt and pepper fries

LAMB BURGER

R160

Beetroot tsatsiki and a rosemary reduction with salt and pepper fries

BEER BATTERED HAKE

R165

Crispy fried hake fillet served with choice of starch and a fresh sauce

STEAK STACK

R120

Sour-dough roll layered with rump steak cottage cheese, caramelized onions and peppadew

MENU

LIGHT MEALS

CHICKEN CAESAR SALAD R119

- Salad greens, roast chicken breast, bacon, capers, rocket, parmesan, croutons, boiled egg and anchovy dressing on the side

CHICKEN WINGS R90

- De-boned chicken wings stuffed with mozzarella, jalapeno and bacon. Served with a tomato chutney dip

KIDDIES MEALS

CHICKEN STRIPS R80

- Crumbed strips with salt and pepper fries

MAC & CHEESE R80

- Macaroni pasta with cheddar and mozzarella

PIZZA R80

Mini pizzas with bacon and cheese

STARTERS

SNAILS AU VOLANT R85

- Snails in a rich and creamy garlic sauce with sour dough bruschettas

SPRINGBOK CARPACCIO R95

- Thinly sliced springbok fillet on a bed of crispy lettuce. Served with parmesan shavings, capers, peppadews and balsamic reduction

SOUP OF THE DAY R70

- Served with crisp bread

MENU

MAINS

BEEF FILLET R210

- 200G pepper crusted beef fillet served with fondant potatoes, summer vegetables and a red wine jus

LAMB SHANK R230

- Tender lamb shank served with buttery mash and gravy with a rosemary Reduction and summer vegetables

LINE FISH & PRAWNS R240

- Pan fried line fish and queen prawns served with jasmine rice and a lemon butter reduction

CHICKEN CURRY R180

- Chicken fillet pieces in a rich creamy coconut curry served with jasmine rice, sambals and poppadum

PORK RIBS R185

- Slow cooked untill tender and flame grilled to perfection, served with salt and pepper fries

VEGETARIAN RAVIOLI R180

Pasta pillows stuffed with a silky and herbaceous butternut squash filling and finished off with a creamy basil pesto reduction

DESSERT

CHOCOLATE PARFAIT R80

- Frozen fluffy chocolate mousse served with italian meringue and an irresistible home-made caramel sauce

FLOUR LESS CHOCOLATE CAKE R80

- Decadent chocolate cake baked without flour. Served with a dollop of whipped cream and berries

MENU

DESSERT

MALVA PUDDING R85

- Traditional south african dessert served with a splash of amarula cream

IRISH COFFEE R85

- Americano with a single shot of irish Whisky and topped with cream

DOM PEDRO R85

- Vanilla ice cream blended with Amarula and a chocolate swirl

Please Enquire with Your Chef regarding
Halaal and Kosher Meals