



*Lee-Ann and staff welcome you.*

*We would like you to know that our Restaurant is committed to quality and great care is taken to prepare your meal.*

*We would like to create a reputation not only for our constantly good food, but also for our relationship with our customers, ensuring you a great time!*

*Reserved tables will be held for up to 30 minutes after your reservation time. After that, we may be unable to honour your reservation and may release the table for other guests.*

*Should your plans change or you are running late, please call us at 013 744 9507 to speak with a Hostess.*

*Please note that 10% Gratuity will be added on tables of 6 or more.*



R E S T A U R A N T

# RANGE

## Cold Starters

- Avocado & Seafood stack R 95  
Served with Cucumber salsa and Seafood mousse (seasonal)
- Beef Carpaccio R 85  
Topped with Parmesan and Radishes, deep fried Capers and Herb salad topped with Honey balsamic vinaigrette
- Springbok Carpaccio R 145  
Springbok rolled with fresh Rocket and Parmesan shavings
- Smoked Salmon Parcels R 125  
Smoked Salmon with cream Cheese, Berry coulis, Strawberry and Pea puree
- Pickled Fish R 95  
Home-made, curried, pickled fish. Served on a bed of baby greens with crostini

## Hot Starters

- Chicken Roulade R 95  
Filled with caramelised Onion, Apricots and herbs and topped with a Honey and mustard sauce
- Spicy Chicken Livers R 85
- Creamy Chardonnay Mussels R 95  
Steamed in Chardonnay and served with toasted Garlic Bruschetta
- Meat and Cheese Ravioli R 85  
Home-made ravioli pockets stuffed with Pulled pork, beef and cheese
- Soup of the day – Enquire from your Hostess R 85

\*ALL PRICES ARE VAT INCLUDED



R E S T A U R A N T

## Salads

Greek	R 85
Pomegranate & Avocado Salad	R 105
Baby Spinach, Orange and Radish with a Honey & Lime Dressing	
Bacon & Parmesan	R 95
Bed of Baby Lettuce with candied Bacon and parmesan shavings, drizzled with a whole grain Mustard	
Niçoise	R 115
Seared Fresh Tuna, boiled Egg, Tomato, Capers & Potato	

## Vegetarian

Mushroom Risotto	R 145
With mixed Mushrooms, Parmesan and cream Cheese	
Roasted Butternut Gnocchi	R 115
Home-made gnocchi made with roasted butternut and potato, covered with a chive, parsley, and sage and butternut sauce	
Beetroot Medallions	R 95
Drizzled with a Raspberry vinaigrette, topped with Raspberries and Goats cheese	

*(All Vegetarian dishes have Vegan Options)*

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## Main Courses

All mains served with vegetables and a starch of choice:

Roasted Sweet Potato, Rice, Chips, creamy Rosemary mash, Cous Cous or Potato croquettes

Jack Daniels Ribeye Steak	R 235
300g Ribeye steak topped with mixed Peppers infused with Jack Daniels Whiskey	
Sirloin Dijonaise	R 195
300g grilled beef Sirloin crusted with Mustard and Chives with a Thyme jus	
Chateau Briand	R 245
300g grilled fillet flambéed with brandy, served with a Béarnaise sauce	
Chocolate Chilli Fillet	R 245
300g grilled fillet smothered in chilli infused Belgium Chocolate	
Venison 300g	R 255
Topped with a Shiraz Jus	
Beef Stroganoff Pasta	R 145
Creamy Linguine pasta with Beef fillet, Mushrooms and peppers	
Basil and Sundried Tomato Chicken Breast	R 185
Filletted Chicken breasts stuffed with basil, sundried Tomatoes, Orange zest and Mozzarella	

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R E S T A U R A N T

Lamb Shank R 285

Oven roasted and drenched in sauce

Oxtail R 195

Slow cooked traditional oxtail

Pork Belly Medallions R 185

Crispy oven roasted with a honey glaze gravy

## Seafood

Blackened Cajun Salmon R 345

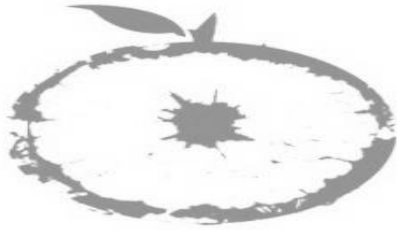
300g Fillet of fresh pink Salmon lightly Seared in Cajun Spice

Grilled Line Fish R 255

350g Grilled in butter served on a bed of squid ink pasta topped with an Orange and Truffle butter

8 Queen Prawns R 295

Served with the 3 traditional butter sauces



R E S T A U R A N T

## Desserts

Mini Berry Pavlova	R 95
Decadently flavoured with Amarula mousse	
White Chocolate & Berry Mousse	R 95
Layers of white Chocolate, Berry Mousse & Ginger crumble	
Chocolate and Marshmallow pie	R 95
With Chocolate shavings	
Sticky Toffee Pudding	R 85
With Caramel sauce and Vanilla ice cream	
Strawberries & Black Pepper	R 75
Freshly sliced Strawberries served on Vanilla Ice Cream sprinkled with Black Pepper & balsamic	

### Desserts paired with the following Dessert wines:

SERVED AS 50ML

Pierre Jourdan Ratafia	R 55
Nederburg Noble Late Harvest	R 55
De Krans Espresso	R 45

\*ALL PRICES ARE VAT INCLUDED



# ORANGE

R E S T A U R A N T

*Due to the tranquil atmosphere of our restaurant, please note that children under the age of 12 are not encouraged.*

*We would like to thank you for your visit and hope you enjoyed your meal.*

*Please enquire about our packages for conferences, functions, weddings, etc.*

## Contacts

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