

Menu

Light Meals & Salads

Cajun Chicken Wings R145
Served with Ranch, Fries, Vegetables or Salad

Crispy Calamari R145
Served with Fries, Vegetables or Salad

Grilled Barbeque Ribs R180
Served with Fries, Vegetables or Salad

Crispy Chicken Strips R145
Served with Fries, Vegetables or Salad

Chicken Avocado Salad R145
Grilled Chicken Breast, Baby Lettuce, Avocado, Cucumber, Red Onion, Feta, Peppadews, Parmesan Bruschetta, White Balsamic Vinaigrette

Chicken Avocado Wrap R185
❖ Gluten Free Option Available
Toasted Tortilla, Grilled Chicken Strips, Cream Cheese, Tomato, Lettuce, Avocado, Ranch, Cheese & Sweet Chilli served with Rustic Fries

Red Quinoa Salad (Vegan) R155
Baby Spinach, Strawberries, Avocado, Toasted Almonds, Pomegranate & Balsamic Reduction

George's Salad R175
Iceberg Lettuce, Tomato, Cucumber, Red Onion, Feta, Peppers, Olives, Carrots, Cheddar, Avocado, Red Cabbage, Almonds, Honey & Mustard Dressing

Toasted Sandwiches R175
❖ *Choice of Panini, or Gluten Free Bread*
❖ *Served with Rustic Fries*
Chicken Mayo
Cheese & Tomato
Bacon & Egg

Biltong Platter R595
Dry Wors, Sliced Biltong, Roast Nuts, Beef Chilli Bites and Dried Fruit

Starters

Soup of the Day (V) R75
Served with Parmesan Croutons

Modern Prawn Cocktail R110
King Prawns, Avocado, Cherry Tomato, Basil, Chilli

Vegan Falafel R85
Vegan Tzatziki, Peri-Peri, Rocket, Cherry Tomatoes

Gỏi Cuốn (Vegan) R85
Vietnamese Fresh Spring Roll
Served with Honey Soy

Smoked Springbok Carpaccio Roses R95
Wasabi Mayo, Parsnip Crisps, Lime Vinaigrette

Asian Chicken Bites R85
Marinated Chicken Strips, Pineapple & Tzatziki

Mains

Beans & Chard Cassoulet (Vegan) R185
Black & White Beans, Baby Chard, Mushrooms, Carrots, Celery

Wild Mushroom Risotto (V) R185
Wild Mushrooms, Penne, Goats Cheese, Truffle Zest
❖ Add Chicken R50

Tomato & Basil Tagliatelle R165
Tagliatelle Pasta, Cherry Tomatoes, Basil Pesto, Garlic, Parmesan
❖ Add Chicken R50

Glass Noodle Pad Thai (Vegan) R185
Vermicelli Bean Noodles, Stir-Fry Veg, Sprouts, Coriander, Sweet Ginger Soy, Cashew Nuts
❖ Add Chicken R50

Lavender Honey Duck R365
Lavender infused Honey Duck Breast, Orange infused Confit Duck Leg, Rainbow Carrots & Cranberry Jus

Aromatic Lamb Curry R365
Served with Basmati Rice, Sambals, Poppadum & Cucumber Rita

Lemon Butter Seabass R365
Seared Seabass, Mashed Potato, Seasonal Vegetables, Lemon Butter Sauce

Teriyaki Salmon R340
Seared Salmon, Snow Peas, Sweet Potato Mash, Salsa, Teriyaki Sauce

Oxtail Ragù R365
Slow Cooked Oxtail, Sweet Potato Mash, Seasonal Vegetables, Parmesan

Riboville Burger

R285

❖ Chicken & Vegan Options Available

Gourmet Bun, 200g Wagyu Beef Patty or Chicken Breast, Mozzarella Cheese, Parmesan Cheese, Mushroom Sauce, Onion Marmalade, Fries, Sweet Chilli Mayo

Seasonal Fruit Platter

Fresh Cut Seasonal Fruit Platter

R95

Daily Deli Display

Grilled King Prawns

R380

King Prawns, Seasonal Vegetables, Savoury Rice with a choice of Peri-Peri or Lemon Butter Sauce

*Products may Change Daily
May contain nuts*

Riboville Meat Platter (serves 2)

R650

Chicken Wings, Marinated Pork Ribs, Meatballs & Tzatziki, Chicken Samosa, Beef Kebabs Served with Pepper Sauce & Sweet Chilli Sauce

Cake Slice

R95

Freshly Baked Scones

R35

Cupcakes

R45

Tartlet

R75

Pretzel

R65

Ice Cream Scoop

R35

Toppings

R15

Riboville Grills

*Choice of Side & Sauce. Please ask your waitron for options.
Please allow 45min+ cooking time for grills over 500g from
Medium to Well-Done temperature.*

Beef Fillet 300g

R350

Peri-Peri Half Chicken

R295

Lamb Loin Chops 400g

R365

Rib Eye on the Bone 500g

R395

Tomahawk 1.4 Kg

R850

Desserts

Tiramisu

R95

Butterscotch, Activated Charcoal Brandy Snap

Caramel Pecan Nut Cheesecake

R120

Baked Cheesecake, Caramel, Pecan Nuts

Malva Pudding

R90

Served with Crème Anglaise

Fudge Nut Brownie

R110

Topped with Vanilla Gelato, & Toffee Caramel

Coconut Panna Cotta

R85

Coconut, Pineapple Compote, Mango Mousse

Garden of Chocolate

R125

Chocolate Brownie, Duo Chocolate Mousse, Caramel, Chocolate Shards

Chai Crème Brûlée

R85

Traditional Crème Brûlée infused with Chai Tea

Cheese Platter

R295

Selection 4 of Artisan Cheeses, served with Crackers, Homemade Preserves, Fresh Grapes, Berries & Nuts