



AMBER LUNCH CLUB



ONLY SERVED BETWEEN 11H00-16H00 DAILY

GET YOUR LOYALTY CARD STAMPED AND EVERY 10TH MEAL IS ON US

Amber Brunch

2 Eggs, bacon, boerewors, grilled tomato, sautéed mushrooms, onion relish, white or brown toast.

Toasted Chicken Mayo

Grilled free range chicken breast, roasted garlic aioli, lettuce, choice of white or brown bread, served with triple cooked fries

Toasted BLT Sandwich

Bacon, lettuce, tomato, roasted garlic aioli, choice of white or brown bread, served with triple cooked fries

Chicken Liver Ciabatta

Peri peri chicken livers served on 2 slices of ciabatta

Grilled Chicken Salad

Grilled free range chicken, cos lettuce, cucumber, cherry tomato, red onion, house vinaigrette

150g Chalmar Grass Fed Rump

Basted in house basting, served with triple cooked fries or side house salad

Grilled Hake

Served with lemon butter & basmati rice

Caprese Sandwich

Mozzarella, tomato & basil pesto served with triple cooked fries or side house salad

Pasta Limone

Linguini or penne, fresh lemon, cream, parmesan, garlic



Starters

- Springbok Carpaccio** R110
Capers, rocket, parmesan, red wine reduction, lemon aioli
- Beef Croquettes** R100
Slow cooked brisket, shredded, panko crumbed and fried, roasted garlic aioli
- Cured Yellowtail** R120
Sashimi Style, cherry tomato, cucumber, wasabi aioli, soya/sesame dressing
- Chalmar Sirloin Tartare** R140
Diced sirloin, red onion, tabasco, capers, Worcestershire sauce, toasted ciabatta, egg yolk
- Chicken Livers** R95
Creamy peri peri sauce, ciabatta
- Mushroom Bruschetta**  R90
Ciabatta, button mushrooms, creamy basil pesto, garlic aioli

Salads

- Butternut Salad**  R110
Rocket and cos, butternut 2 ways, Danish feta, pumpkin seeds, citrus vinaigrette
- Amber House Salad**  R120
Rocket & cos, cucumber, red onion, Kalamata olives, Danish feta, cherry tomato, radish, carrot, house vinaigrette
Add free range chicken breast R50 Add bacon R35
- Greek Chop Chop**  R110
Cucumber, tomato, Danish feta, Kalamata olives, red onion, red pepper, herbed vinaigrette

Pasta

- Chicken Pesto** R160
Linguini or penne, free range chicken breast, basil pesto cream sauce, onion, parmesan
- Bacon Carbonara** R160
Linguini or penne, bacon, cream, egg yolk, thyme, parmesan
- Mushroom Risotto**  R170
Arborio rice, exotic mushrooms, cream, garlic, onion, white wine, parmesan shavings
- Seafood Pasta** R250
Linguini or penne, mussels, hake, calamari & prawns tossed in a creamy white wine sauce

Burgers

SERVED WITH TRIPLE COOKED FRIES & TABACCO ONION

- House Wagyu Burger** R180
180g Wagyu patty, cheddar slice, onion relish, garlic aioli, pickles, lettuce, tomato, house BBQ basting
- Vegetarian**  R150
Chickpea, lentil & carrot patty, grilled pineapple, onion relish, garlic aioli, pickles, lettuce, tomato
- Grilled Free Range Chicken** R145
Free range chicken breast, onion relish, garlic aioli, pickles, lettuce, tomato, house BBQ basting
- White Fish Burger** R145
Grilled hake, tartare sauce, lettuce, tomato, red onion

Add

- Wagyu Beef Patty R70
Chicken Patty R50
Vegetarian Patty R50
Bacon R35
Mushroom Sauce R30
Feta R20
Sautéed mushrooms R25
Fried Egg R10



Mains

Pork Belly R195

Slow roasted, cauliflower pureé, apple and celery slaw, roasted beetroot, radish, cider reduction

Chicken & Mushroom R185

Grilled free range chicken breast, creamy mushroom brandy sauce, served with garlic mash, roasted beetroot & spinach

Lamb Cutlets R370

Served with garlic mash, spinach, baby corn, baby carrots and red wine jus

Kudu Loin R250

Served with beetroot pureé, baby carrot, apricot cous cous & red wine jus

Lamb Shank R275

Served with garlic mash, red wine veg ragout, baby carrots

Whole Roasted Baby Chicken R290

Smoked paprika, roasted baby potatoes, baby corn, spinach, baby carrots, beetroot purée, lemon and herb butter sauce

Seafood

Grilled Prawns (L2) R320

Served with your choice of side and choice of garlic lemon butter or peri peri

Soda Battered Hake R160

Served with triple cooked fries, mushy peas and tartare sauce

Grilled Norwegian Salmon R220

Served with roasted baby potatoes, spinach, butternut purée and hollandaise sauce

West Coast Mussels R90 / R180

Cooked in a white wine, garlic & leek sauce, served with toasted ciabatta. Main served with triple cooked fries.

Calamari R95 / R190

Patagonian squid, grilled or fried, served with a tomato and cucumber salsa & paprika aioli. Main served with basmati rice.

Steaks

Sauces

R30

CHALMAR GRASS FED BEEF.
SERVED WITH YOUR CHOICE OF SAUCE & SIDE.

Sides

R45

Madagascar Green Peppercorn

Truffled Mushroom

Red wine jus

Peri Peri

Sirloin 300g

R240

Rump 300g

R220

Fillet 200g

R270

Add 2 prawns

+R70

Add per peri chicken livers

+R45

House Salad

Triple Cooked Fries

Seasonal Veg

Greek Salad

Basmati Rice

Garlic Mash

Desserts

Blueberry Cheesecake R90

Berry compote, meringue dust, unframed lemon infused olive oil & white chocolate ice cream

Lemon Tart R110

Oat crumble, meringue, unframed lemon infused olive oil & white chocolate ice cream, lemon curd

Passionfruit Panna Cotta R85

Oat crumble, fresh fruit, passionfruit syrup

Chocolate Fondant R95

Unframed salted caramel ice cream, berry compote, oat crumble

UNFRAMED Ice Cream R70 (2 scoops)

Lemon olive oil and white chocolate OR salted caramel OR vanilla pod