

MALINGANI



Starters

BIRD EYE CHILLI CHICKEN LIVERS R75

Pan fried in butter with sliced onions, bird eye chilli paste, sherry (A), and cream with freshly toasted baguette

PAP & WORS R75

Farm style beef boerewors pinwheel, putu pap, chakalaka

MALINGANI WINGS R75

Four wings flame grilled or deep fried, tossed in our signature prego style peri peri or BBQ sauce

TRINCHADO **NEW** R120

Beef or chicken strips pan fried with onions in a creamy peri peri sauce served with a toasted baguette

SALT & PEPPER CALAMARI R85

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt served with onion and lentil basmati rice and lemon or garlic butter

CHEESY CHICKEN TENDERS **NEW** R75

Chicken fillet strips filled with cheese, crumbed and deep fried, served with a sweet chilli sauce

GARLIC & MOZZARELLA PRAWNS **NEW** R110

Prawns in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette

GRILLED HALLOUMI (V) **NEW** R85

Halloumi spears grilled with a squeeze of fresh lemon. Served with a chakalaka cream cheese dip

GRILLED PRAWNS R125

3 Queens pan-fried with lemon and garlic served in tomato chutney with a toasted baguette

CRUMBED MUSHROOMS (V) **NEW** R110

Deep fried crumbed button mushrooms served with a sweet chilli mayo

GARLIC & CHEESE BAGUETTE R40

Baguette with creamy garlic butter and melted cheddar cheese

GARLIC & MOZZARELLA SNAILS **NEW** R110

Snails in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette

SALADS AND SOUPS

GREEK SALAD (V) R85

Tomatoes, cucumber, onion, green pepper, kalamata olives, chunks of creamy Danish feta and Greek salad dressing

CHICKEN CAESAR SALAD R95

Cos lettuce, croutons, strips of chicken breast, boiled egg, shaved parmesan and Caesar dressing (contains anchovy)

SOUP OF THE DAY R75

Enquire from your waiter on the chef's choice for today

SEARED SIRLOIN WITH BLUE CHEESE AND FIG SALAD **NEW** R155

200g sirloin of beef, seared to the required temperature, blue cheese, tomatoes, onions, preserved figs, crunchy toasted onions on a bed of crisp lettuce with balsamic salad dressing

ROASTED BUTTERNUT AND BEETROOT SALAD (V) **NEW** R80

Honey and cinnamon roasted butternut, marinated beetroot chunks, goats' cheese, crunchy toasted onions, on a bed of crisp lettuce dressed with a honey mustard dressing

PASTA

BEEF LASAGNE R125

Layers of braised ground beef in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with side seasonal salad

VEGETABLE LASAGNE (V) R115

Layers of roasted vegetables in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with a side seasonal salad

PASTA ARABIATA (V) R115

Penne pasta tossed in a tomato and herb based sauce with some fresh chilli, garlic and shaved parmesan cheese

Add:
Chicken | **R30** Bacon | **R30** Mushrooms | **R30**

SPINACH & FETA TORTELLINI (V) R125

Pasta parcels, stuffed with spinach & feta cheese, cooked in a tomato, herb & cream sauce

FROM THE GRILL

Only the finest of cuts selected for your enjoyment. All our beef steaks are dry aged on the bone for up to 10 days and then wet aged up to 28 days. Steaks are flame grilled and basted with our secret spiced butter and seasoned with black pepper and coarse salt. All grills served with choice of one side.

NEW YORK STRIPLOIN	200G R140	300G R185
THICK CUT RUMP	200G R140	300G R185
FILLET	200G R165	300G R215
T-BONE	500G R275	

RIBS

Only the best in BRM marinated ribs grilled and basted with our signature smoky BBQ basting

PORK	400G R165	800G R275
BEEF	400G R195	800G R345

LAMB CHOPS

R250

Four 100g lamb cutlets with rosemary, olive oil and garlic rub

PORK CHOPS

R165

Two 200g succulent pork rib chops with smoky BBQ basting

BARON BEEF OR CHICKEN BURGER

R135

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron burger dressing, crispy fried onion rings and shoestring fries
***Also available as Vegetable Burger with mushroom and lentil patty**

Customise your burger by adding a steak sauce or one the following toppings: R25
Cheddar Cheese // Mozzarella // Blue Cheese // Bacon // Jalapenos // Grilled Mushrooms
Fried Egg // Caramelised Onions

SIDES


R50

SHOESTRING POTATO FRIES
CRUSHED ROASTED BABY POTATOES
PUTU PAP WITH TOMATO SHEBA
PARMESAN AND BUTTER MASHED POTATOES
CRISPY FRIED ONION RINGS
SEASONAL VEGETABLES STEAMED AND SAUTÉED
HONEY CINNAMON ROASTED BUTTERNUT
CREAMED OR REGULAR STEAMED SPINACH
ONION AND LENTIL BASMATI RICE
SEASONAL SIDE SALAD

SAUCES

R50

MADAGASCAN PEPPER
CHEDDAR AND DIJON
CREAMED MUSHROOM
BLUE CHEESE
CHIMICHURRI
TOMATO SHEBA
CHAKALAKA
PREGO PERI PERI
CREAMY GARLIC
HOLLANDAISE



HOUSE & SPECIALS

FILLET AND PRAWN

R325

300g Fillet steak and 3 queen prawns served with crushed roasted baby potatoes and crispy fried onion rings

BLUE CHEESE SIRLOIN **NEW**

R220

300g Sirloin steak grilled to your liking topped with bacon, blue cheese sauce, preserved fig and blue cheese shavings, served with a choice of one side

RUMP MAFIOSA

R225

300g Rump steak grilled to your liking topped with bird eye chilli chicken livers, served with a choice of one side

SLOW ROASTED LAMB SHANK R275

In red wine, rosemary and garlic with vegetables and creamed mashed potato

DURBAN LAMB CURRY

R225

Deboned lamb slow cooked in a traditional curry sauce served with sambals, roti and basmati rice

MUMBAI CHICKEN & PRAWN CURRY R210

Chicken thighs and prawn tails in a coconut curry served with sambals, roti and basmati rice

BRAISED OXTAIL

Rich tomato and sherry sauce with carrots, butter beans and parmesan mashed potatoes

POULTRY

HALF GRILLED CHICKEN

R135

Marinated and flame grilled basted with either BBQ or Prego Peri-Peri and served with a choice of one side

CHICKEN SCHNITZEL **NEW**

R130

Crumbed chicken breast fried golden brown, topped with either creamed mushroom or cheddar and Dijon sauce, served with a choice of one side

CHICKEN BREAST FILLET

R130

Stuffed with bacon and mushroom topped with a cheddar and Dijon mustard sauce served with parmesan mashed potatoes and crispy fried onion rings

COMBO MEALS

BARON MIXED GRILL R210

200g Sirloin, Lamb Chop and Boerewors pinwheel grilled to perfection served with a choice of one side

CHICKEN AND RIBS **NEW**

Half grilled chicken with 400g BRM pork ribs served with the choice of one side

PORK: R275 | **BEEF:** R325

RIBS AND WINGS **NEW**

400g BRM Pork Ribs with 4 Baron chicken wings in either BBQ or Prego Peri Peri served with the choice of one side

PORK: R235 | **BEEF:** R285

SURF AND TURF **NEW** R215

200g Rump steak with salt and pepper calamari and garlic or lemon butter, served with a choice of onion and lentil basmati rice or shoestring fries

STEAK AND RIBS **NEW**

200g Sirloin steak perfectly grilled with 400g BRM Pork Ribs served with a choice of one side

PORK: R285 | **BEEF:** R320

RIBS AND PRAWNS **NEW**

400g BRM Pork Ribs with 3 Queen prawns pan-fried with lemon and garlic butter served with a choice of one side

PORK: R295 | **BEEF:** R345

FROM THE OCEAN

GOOD OL FISH & CHIPS R165

Pan-fried or battered and deep-fried fillet of hake served with lemon or garlic butter and shoestring fries

CALAMARI R185

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt, served with onion and lentil basmati rice or shoestring fries and choice of lemon or garlic butter

QUEEN PRAWNS

Lightly seasoned and grilled served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter

GRILLED KINGKLIP R235

Kingklip fillet pan fried in lemon butter on creamed mashed potato, with spinach and honey cinnamon roasted butternut.

SEAFOOD PLATTER R485

Salt and pepper calamari, fillet of hake and 6 queen prawns served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter

6: R225 12: R345 18: R425 24: R525

THE SWEET SIDE

CHOCOLATE VOLCANO

A rich chocolate flavoured dessert with a molten centre baked to perfection served with a scoop vanilla bean ice cream

SALTED CARAMEL APPLE CRUMBLE TART

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard and drizzled with a salted caramel sauce. Served warm with a scoop of vanilla bean ice cream or fresh whipped cream.

MALINGANI BROWNIE

Boston style chocolate brownie perfectly baked into a fudgy, gooey mouthfeel topped with chocolate ganache. Served warm with a scoop of vanilla bean ice cream

MALVA PUDDING

Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served warm with a crème anglaise or a scoop of vanilla bean ice cream

STRAWBERRY CHEESECAKE **NEW**

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis

AMARULA CREME BRULEE **NEW**

Baked custard with a dark caramel sauce.

CHEESE BOARD FOR TWO

Selection of cheeses with fig, watermelon & ginger preserve, roasted nuts, savoury crackers, Melba toast and seasonal fruit



KHORONI

Live the legend of Venda!

A PEERMONT RESORT

