



—SEASONAL MENU—



*Michael's*  
BAR & RESTAURANT

**parklands**  
HOTEL & COUNTRY CLUB

## NIBBLES

NATURAL MARINATED OLIVES (V/Ve/GF)	7
GARLIC BREAD CIABATTA (V)	6
GARLIC BREAD CIABATTA WITH MOZZARELLA (V)	7

## SMALL PLATES

SOUP OF THE DAY warm bread roll	6
SMOKED MUSSELS AND MIXED OLIVES BOWL (GF)	9
CRUMBED CHICKEN BITES sriracha mayo & spring onions	8
JAPANESE SALMON BITES (GF) pak choi & sweet chilli soy sauce	10
OX FRITTER (GF) mushroom ketchup	8
HOT HONEY MOZZARELLA BITES (V)	8
CORN FRITTER (GF/Ve) chakalaka relish	7
CREAMY MUSHROOM & GARLIC CROSTINI (V)	8
KING PRAWNS, GARLIC, CHILLI & LIME	11
FLUFFY BEETROOT FRITTER (GF/Ve) ranch dip	7
HOT HONEY CHICKEN WINGS (GF)	8

## SALADS

CAESAR SALAD (V)	10
ROASTED BEETROOT WITH WHIPPED FETA, BALSAMIC GLAZE AND CRISP SALAD LEAVES (GF)	14
ROASTED MEDITERRANEAN SALAD (Ve) mixed quinoa, peppers, courgettes, red onion, cherry tomatoes, cucumbers & herb croutons	14

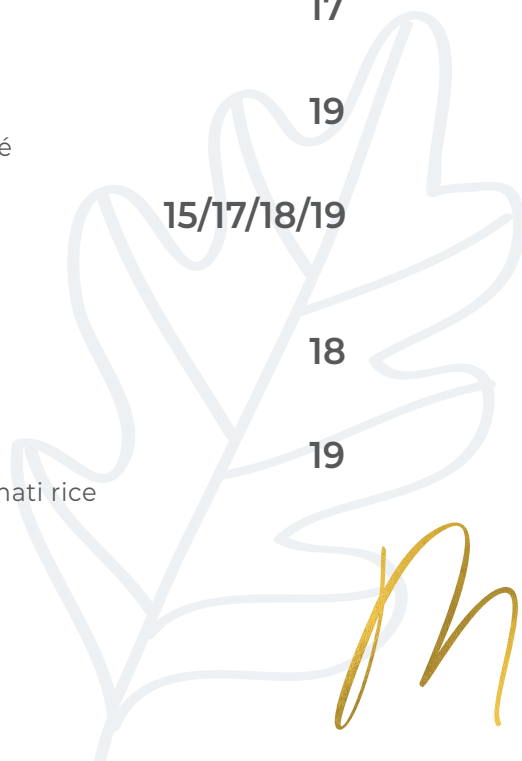
Add chicken / flaked poached salmon / crayfish to any salad (£5.00 supplement)

# PENNE PASTA DISHES

<b>SLOW COOKED OX CHEEK RAGU</b> ox cheek jus & feta crumb	18
<b>PASTA ARRABBIATA</b> (V/Ve) garlic, chilli, cherry tomatoes & parsley Add chicken / flaked poached salmon / king prawn (5.00 supplement)	13
<b>BILTONG MAC N CHEESE</b> mac n cheese the Durban way	16
<b>FRUTTI DE MARE</b> crayfish, king prawns & smoked mussels	18

# MAINS COURSES

<b>SCOTTISH BATTERED HADDOCK</b> (GF) chips & peas with tartar sauce	17
<b>SOUTH AFRICAN STYLE BOETA BURGER</b> beef burger with biltong mac & cheese, chakalaka relish, fries & slaw	18
<b>CHEESE BURGER</b> fries & slaw	16
<b>CAJUN CHICKEN BURGER</b> fries & slaw	16
<b>CRUMBED CHICKEN PARMESAN</b> Napoli sauce, rocket, courgettes & apple salad	17
<b>BAKED SALMON</b> (GF) saute potatoes, seasonal veg & a creamy crayfish & paprika velouté	19
<b>AFRICAN-MALAYSIAN COCONUT NOODLES</b> spiced noodles in a creamy coconut broth Vegetables (V) / Chicken / Beef / King Prawn	15/17/18/19
<b>STEAK FRITES</b> (GF) tenderised rump steak - peppercorn sauce & fries	18
<b>DURBAN CURRY</b> a fiery beef curry topped with mango salsa & spring onions - basmati rice	19



# PIZZAS

<b>THE O.G - MARGHERITA</b> (V)	15
<b>CLASSIC PEPPERONI</b>	16
<b>INFERNO</b> cajun chicken, pepperoni & fresh chilli	17
<b>SUMMER VEGGIE</b> grilled courgettes, baby corn, peas & rocket garnish	16

# ACCOMPANIMENTS

<b>HOUSE SALAD</b> (Ve/GF)	5
<b>CHEFS SELECTION OF VEGETABLES</b> (V/GF) butter, salt & pepper	5
<b>CRISPY ONION RINGS</b> (V/GF)	5
<b>FRIES / CAJUN FRIES / SALT &amp; CHILLI FRIES</b> (V/GF)	4/5/6
<b>BILTONG MAC &amp; CHEESE</b>	6

# DESSERTS

<b>STICKY TOFFEE PUDDING</b> (V/GF) vanilla ice-cream	8
<b>DUO OF SORBET</b> (Ve)	7
<b>TRIPLE CHOCOLATE BROWNIE</b> (V/GF) whisky syrup & clotted vanilla ice cream	9
<b>CLASSIC CRÈME CARAMEL</b> (V) with summer fruits & spiced crumb	7
<b>ETON-GLORY</b> (V) layered white chocolate whipped cream, meringue & strawberry compote, topped with vanilla ice cream	9
<b>RICE PUDDING ARANCINI</b> (V) rolled in coconut & cinnamon sugar - Nutella drizzle	8

# KEY

**(V)** - vegetarian **(Ve)** - vegan **(GF)** - gluten free

Some dishes may be suitable for those with allergens after removing items. If you have a food allergy, please notify your server.

