

# BLUE WATERS CAFE!

*(please note that this is a revised version of our menu)*

## **BREAKFASTS** *(Breakfast only served till 11.30 am)*

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CROISSANTS	19
MUFFINS (Bran, Blueberry, Banana)	19
EGG ON TOAST	19
FRENCH TOAST	27
MINI BREAKFAST	28
HEALTH BREAKFAST	30
FRUIT PANCAKES	31
ITALIAN SCRAMBLE EGGS	42
TRADITIONAL ENGLISH BREAKFAST	43
SMOKED SALMON & CHIVES SCRAMBLE EGGS	44

## **STARTERS**

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FOCCACIA	41
CALAMARI	44
SMOKED SPRINGBOK CARPACCIO	54
CHEF'S SOUP	32
MUSHROOM SPINASI	42
CAMEMBERT PRAWNS	56
SNAILS	38
MUSSELS	41
HALLOUMI CHEESE	44

## **LIGHT MEALS**

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BEEF STRIPS & PITA	45
NATCHOS	55
SHRIMP, CHICKEN & FETA BAKE	48
BEEF BURGER	43
BLUEWATERS BURGER	49
CHICKEN BURGER	42
BOSTON STEAK ROLL	59
TRAMAZINNI OR CROISSANT -	
<i>Spinach, feta and bacon -</i>	41
<i>Chicken, mayo and avo -</i>	45
<i>Venison and bacon -</i>	41
<i>Spinach, feta and mushrooms -</i>	38
<i>Natcho mince and cheddar -</i>	40
<i>Scrambled egg and bacon -</i>	40
<i>Bacon, feta and avo -</i>	44

MINI TRAMAZINNI -	
<i>Spinach, feta and bacon -</i>	28
<i>Chicken, mayo and avo -</i>	32
<i>venison and bacon -</i>	32
<i>Spinach, feta and mushrooms -</i>	26
<i>natcho mince and cheddar -</i>	24
<i>scrambled egg and bacon -</i>	30
<i>bacon, feta and avo -</i>	33
BEER BATTERED FISH AND CHIPS	54
GRILLED HAKE	54
VENISON PIE	43
VENISON STRIPS	41
VENISON PANCAKE	43
LUNCH TIME RIBS	56
CHICKEN SCHNITZEL	40
CHAMEMBERT CHICKEN SCHNITZEL	50

## VEGETARIAN

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VEGETARIAN PLATTER	58
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## SALADS

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GREEK SALAD	41
CAJUN CHICKEN SALAD	56
BACON & HSLLOUMI CHEESE SALAD	46
SMOKED SALMON & ASPARAGUS SALAD	59
CALAMARI SALAD	55

## PASTA

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MEDITERRANEAN PENNE	53
PENNE POLO	62
LINGUINI SCAMPI	68
BEEF PASTA	65
SALMON & AVO PASTA	68
VEGETARIAN PENNE	56
BACON & VENISON PASTA	55

## FISH

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CALAMARI	74
CALAMARI FLORENTINE	79
LINEFISH OF THE DAY	82
KINGKLIP	99
BLACKENED LINEFISH	85
KINGKLIP THERMIDOR	115

PRAWNS	120
PRAWN & CHICKEN CURRY	78
GRILLED SOLE	109
SOLE MONIQUE	113
SEAFOOD PLATTER	240

## CHICKEN

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CHICKEN SCHNITZEL	67
CHICKEN CORDON BLEU	69
CHICKEN STIR FRY	66
CHICKEN KORMA	65
CHICKEN ITALIANNE	71
CAMEMBERT CHICKEN	71

## MEAT & VENISON

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VENISON STROGANOFF	65
GRILLED LAMB SHANK	110
SPARE RIBS	88
FILLET BASTILLE 300gr	114
NEPTUNE STEAK 300gr	121
JALEPENO SIRLOIN STEAK 300gr	107
STEAK DIANE	107
GRILLED SIRLOIN STEAK 300gr	96
GRILLED FILLET STEAK 200gr	85
GRILLED FILLET STEAK 300gr	107
GRILLED RUMP STEAK 350gr	104
AVOCADO AND BILTONG FILLET	114
CAMEMBERT FILLET	114

## COMBINATION CUISINE

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CAMEMBERT CHICKEN AND PRAWNS	88
HAKE AND CALAMARI	85
STEAK AND CALAMARI	110
RIBS AND CALAMARI	115
HAKE AND PRAWNS	115
STEAK AND PRAWNS	130

*All main course meals are served with seasonal vegetables  
and your choice of starch*

## DESSERT

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ICE CREAM WITH CHOCOLATE FUDGE SAUCE	25	
CHOCOLATE BROWNIE		31
CHEESECAKE		31
CHOCOLATE MOUSSE		31
CARAMEL TART		31
DOM PEDRO	20	
MIXED BERRY AND ICE CREAM PAVLOVA		36
BLACK FOREST ICE CREAM		36
CARAMEL FILLED PANCAKES		31
CINNAMON PANCAKES		25