



@CaféRoyaleCT

Breakfast 06:30 - 11:30 | All Day Dining 11:30 - 22:00



## STARTERS & SALADS



### Crispy Calamari

*Crumbed, deep-fried and served with Lemon Mayo*

### Cheese & Charcuterie Platter

*Selection of locally cured meats & cheeses with fresh breads & preserves*

### Bacon, Blue Cheese & Avocado Salad

*Fresh salad greens with crispy bacon bites, cucumber + cherry tomatoes*

### Classic Caesar Salad

*Crispy Cos leaves with Parmesan cheese + Anchovies  
Add Chicken or Bacon*

### Greek Salad

*Fresh salad greens with Kalamata olives, cherry tomato, Danish feta, cucumber, red onion + dressing*



## SANDWICHES & WRAPS



*Select from White, Brown, Whole Wheat, Rye or Ciabatta bread or, Wrap*

### Bacon & Brie Cheese

*Bacon and Brie cheese with rocket, tomato, onion marmalade or berry compote + thick cut chips*

### Club Royale

*Grilled chicken breast with bacon, cheddar, fried egg, salad greens, tomato, red onions + thick cut chips*

### Chicken Mayo

*Grilled chicken with mayo, salad greens, gherkin, tomato + thick cut chips*



## MAINS



### Beer Battered Fish & Chips

*Fresh local hake deep fried in batter with mushy peas, rustic fries and tartar sauce*

### Flash Fried Calamari

*Calamari strips deep-fried with crushed garlic Cajun spice, thick cut chips & tartar sauce*

### Steak Royale

*250g free range steak with thick cut chips or a side salad. Ask your waitron about our steak of the day*

### Café Royale Beef Burger

*100% free range beef patty, crispy lettuce, tomato, caramelized onion on brioche bun & thick cut chips*

### Pan Fried Kingklip

*with seasonal baby vegetables and lemon butter sauce*

*Add a side dish: Seasonal Vegetables R35, Butternut & Sweet Potato Mash R25, Side Salad R25*



## PASTAS



*Choice of Penne or Linguini*

### Carbonara

*Fresh cream, crispy bacon & fresh Parmesan cheese*

### Chicken Pesto

*Grilled chicken with fresh cream, sundried tomato, basil pesto, rocket & Parmesan cheese*



## DESSERTS



*Fresh Ice cream & Hot Chocolate Sauce*

### Baked Cheese Cake

*with caramel sauce, strawberry ice cream and berry coulis*

*Classic Crème Brûlée*