

signature

RESTAURANT

MOTHER'S DAY MENU

11 MAY 2025
R1 895 PER PERSON

SANDTON

WINKLMAYR

STARTER

PRAWN DELIGHT

Crumbed rice, steamed prawns & spicy sweet chili mayo

SALMON TARTAR

Tian of Scottish salmon, tomato concassè & pickled cucumber beetroot carpaccio & champagne foam

LENTIL CROQUETTES (V)

Served on a watercress pesto with lemon yoghurt, sour cherry gel, watercress rocket & herb oil

BELGIAN BEEF SOUP

Diced carrots, onions, spinach, chives, peppers & shredded beef fillet

PRAWN AND SCALLOP RISSOTO

Grilled prawns with pan fried scallops, set on a saffron enhanced risotto, caviar & saffron gel

TACO SPICED BEEF TARTER

Taco spiced beef fillet served with pickled shemeji & baby onions, parmesan cream & crispy fried wontons

MAIN COURSE

QUEEN PRAWNS

Prepared the traditional Mozambican way & served with seasonal vegetables & savoury rice.

BELL PEPPER FILLET

Pan fried beef loin, wrapped in bell pepper, served on a peppery sauce & creamy potato, grill baby corn & asparagus spears

OSTRICH FILLET

Grilled ostrich fillet with sweet potato & honey puree, red & yellow peppers & peppercorn sauce

BAKED CHICKEN THIGHS

With meticulously mixed sliced potatoes, onions & mushrooms, longstem brocolli & finished off with a creamy cider mustard sauce

CURRY LAMB SHANK

Slow roasted curry infused lamb shank with garam masala, cinnamon & coriander, served with mash potato & seasonal vegetables

SEAFOOD PASTA

Grilled salmon, calamari & poached mussels in creamy based sauce with peas & a touch of garlic, with a choice of penne, linguine or tagliatelle

SPICY CHICKPEA CURRY (V)

Melt in your mouth chickpeas with sweet potatoes & coriander, finished off with baby spinach, served with basmati rice

CHICKPEA SALMON

Baked salmon served on a bed of curried chickpeas, accompanied by asparagus spears, lime pickle, lime crème & chermoula sauce

BEEF WELLINGTON

Fillet steak wrapped with bok choy, mixed mushrooms & pastry served with pot wine jus, pickled onions & herb oil

LANGOUSTINES

(additional R950pp)

Succulent & juicy, butterfly grilled in lemon butter & garlic marinade, served with seasonal vegetables & savoury rice

SHELLFISH PLATTER

(additional R1050pp)

Combination of baby lobster, queen prawns & langoustines served with seasonal veggies & savoury rice

DESSERT

PEAR MALVA PUDDING

With apricot jam and a spongy caramelized texture, served with butterscotch sauce

RED VELVET CHEESE CAKE

Tower of red velvet cake topped with lemon infused cheese cake, finished with Marie glazed sauce

CHOCOLATE BROWNIE

Dark chocolate brownie served with stout ice cream, chocolate crumb & butterscotch sauce

CHILDREN BETWEEN 6 & 12 – R695

Fish & Chips

Ribs & Chips

Chicken Strips & Chips

(Plus: any dessert of their choice)