



# John Benn Menu



# south african tapas

Originally tapas were a few olives or almonds to accompany a glass of sherry, nowadays tapas have come to encompass more or less any hot or cold dish that can be served in small portions. Although Spanish, tapas are so well suited to today's style of casual eating that we have prepared our own South African tapas.

## cold tapas & salads

### cape malay style pickled fish

served with banana wedges

### ½ doz medium knysna oysters

served with lemon and cracked black pepper

### seasonal garden salad

with lettuce greens, cucumber, cherry tomatoes and feta cheese  
drizzled with honey and balsamic dressing

### caeser salad

with croutons and crispy bacon, topped with an anchovy and egg dressing with parmesan shavings

### thai chicken salad

served on a bed of crisp salad greens  
tossed with a honey and soya dressing



# hot tapas

## deep fried potato wedges

with rosemary salt and parmesan

## vegetable spring rolls

with sweet chilli and soya reduction  
dunking sauce

## smoked snoek samoosas

with apricot dunking sauce

## babotie spring rolls

with curry mint dipping sauce

## 250g honey glazed mini pork ribs

dusted with sesame seeds



# meals from the galley

## west coast mussels

in garlic, cream, parsley and  
white wine sauce

grilled **chicken breast** stuffed with  
spinach and mozzarella, accompanied  
by a seasonal salad

## pan-fried calamari tubes

on shogun noodles with sun-dried  
tomato & nut dressing

## 300g grilled tiger prawns

lightly basted with chilli and citrus  
served with rice

# toasted sandwiches

chicken and herb mayonnaise

cheddar cheese & tomato

bacon and egg

basil pesto and mozzarella

# dessert

ice cream and chocolate sauce

cinnamon pancakes with ice cream

tea / coffee

