

PEDDLARS

RESTAURANT BAR

STARTERS

Fried Calamari Strips <i>Deep fried with homemade tartar sauce</i>	68
Spinach and Feta Croquettes (V) <i>Crumbed and fried, Napolitana sauce</i>	59
Beef Tataki <i>Seared beef, sesame, ginger, coriander with a spicy soya dressing</i>	88
Pork Spring Rolls <i>Shredded pork, julienned vegetables and an oriental dipping sauce</i>	62
Greek Caprese (V) <i>Mixed exotic tomatoes, red onion, creamy feta, basil pesto and parmesan shavings</i>	65
Gnocchi Gorgonzola (V) <i>Potato dumplings with spinach, assorted mushrooms, cream and gorgonzola</i>	68
Chicken Livers <i>Served in a creamy white wine, thyme and garlic sauce with toasted ciabatta and lemon</i>	68
Pan Fried Patagonian Calamari <i>Pan fried served with lime creme fraiche</i>	82

MAINS

Chicken Schnitzel <i>Crumbed chicken fillet with creamed potato and a whole grain mustard sauce</i>	120
Beer Battered Hake and Chips <i>Homemade tartar sauce</i>	120
Fried Calamari Strips <i>Homemade tartar and chips</i>	125
Catch of the Day <i>With lemon butter, crushed baby potatoes, spinach and baby tomatoes</i>	175
Grilled Patagonian Calamari <i>Chilli, garlic and ginger cream sauce served with rustic rice</i>	165
Spinach & Ricotta Ravioli <i>With Napolitana sauce and sage butter</i>	98
Gnocchi Gorgonzola (V) <i>Potato dumplings with spinach, assorted mushrooms, cream and gorgonzola Add bacon R20</i>	98
Chilli, Garlic and Ginger Prawns <i>Queen prawns served with rustic rice and toasted ciabatta</i>	198
Beyond Vegan Burger (V) <i>Vegan mustard mayo, sweet potato fries and dusted onion rings Add: vegan cheese R10</i>	155
Roast Pork Belly <i>Classic slow roasted pork belly, mashed potato and veg</i>	185

Sunday Lunch Roast 195

Roast sirloin, roast chicken, crispy roast potatoes, Yorkshire pudding, glazed carrots, savoury rice, cauliflower and broccoli bake and lashings of gravy

SALADS

Peddlars Caesar Salad <i>Cos lettuce, crispy bacon, boiled egg, parmesan, croutons and an anchovy dressing Add: Chicken R25</i>	88
Asian Beef Salad <i>Noodles, leaves, ginger, coriander with a spicy coconut soy dressing</i>	115
Cajun Chicken Salad <i>Blackened chicken breast, mixed leaves, red onion, tomato, olives, cucumber and a minted yoghurt dressing</i>	98
Roast Butternut, Couscous and Feta Salad (V) <i>Crispy onions, roasted pumpkin seeds, minted couscous</i>	88
Vegan Noodle Salad (V) <i>With ginger, coriander and a spicy coconut soy dressing</i>	98



Prepared on our visual open wood-fire grill

Substitute sesame burger bun for carb-clever/gluten-free bun
R10 extra

Peddlars Ribs <i>Pork ribs with oriental basting served with chips and onion rings</i>	155 175
Sirloin Steak <i>Served with a choice of one side and sauce</i>	145 185
Peri-Peri Chicken Thigh Brochette <i>Marinated, seasoned and served on a skewer with peri-peri, toasted ciabatta with a choice of one side</i>	135
Half Fire Roasted Peri-Peri Chicken <i>Served with celery and red cabbage slaw, rustic fries and toasted ciabatta</i>	155
Moroccan Lamb Rump <i>Served on minted couscous and a choice of rustic fries or mediterranean veg</i>	198
The Purist Burger <i>Served with chips and onion rings</i>	98
Famous Peddlars Burger <i>Bacon, guacamole and feta served with chips and onion rings</i>	125
Bacon and Cheddar Burger <i>Crispy bacon, mature cheddar served with chips and onion rings</i>	125
Au Poivre Burger <i>Black pepper dusted and topped with a creamy pepper sauce served with chips and onion rings</i>	115
Camembert Chicken Burger <i>Chicken breast with melted camembert, cranberry and herb salsa, served with chips and onion rings</i>	120

PUB BOARDS

The Local <i>Parmesan and herb crusted chicken strips, fried calamari, pork spring rolls, chips, onion rings and dipping sauces</i>	185
The Terrace <i>Jalapeno poppers, crispy cajun chicken strips, hake goujons, chips, onion rings and dipping sauces</i>	195

SIDES/SAUCES

Fries <i>Rustic and spiced</i>	30
Sweet Potato Fries <i>Rustic and spiced</i>	35
Onion Rings <i>Thin, dusted and crispy or Beer battered and fried</i>	30
Baked Potato <i>With sour cream and butter</i>	30
Rustic Rice <i>Fragrant and savoury</i>	25
Veg <i>Assorted and seasonal</i>	30
Garden Side Salad <i>Mixed leaves, tomato, cucumber, red onion and vinaigrette</i>	35
Caesar Side Salad <i>Classic favourite, cos lettuce, boiled egg, parmesan and an anchovy dressing</i>	40
The Wedge <i>Quarter iceberg lettuce topped with a yoghurt blue cheese and bacon dressing</i>	45
Pepper Sauce <i>Creamy black pepper sauce</i>	30
Wholegrain Mustard Sauce <i>Cream based mustard sauce</i>	30
Cheese Sauce <i>Classic favourite</i>	30
Chimichurri Sauce <i>Authentic Argentinian herb sauce</i>	25
Peri-peri Sauce <i>Fiery classic</i>	25
Bone Marrow Butter <i>Smoked bone marrow butter (not a sauce!)</i>	25
Cafe de Paris Butter <i>Classic herb butter</i>	25

DESSERTS

Chocolate Brownie	49
Crème Brûlée	62
New York Baked Cheese Cake	68
Chocolate Nemesis	65