F<u>AUCHIL</u> Hotel

THE FREDERICK MENU

STARTERS

Ostrich Carpaccio

Thinly sliced ostrich served with parmesan rocket, gispy beetroot chips

R102.00

Steak Tartar

Finely chopped fillet steak, English mustard, soft poached egg yolk and a bruschetlu

R90.00

Grilled Avo Punch

Stuffed with grilled chorizo, prawn salsa on a bed of greens

R95.00

Prawn Cocktail

Jumbo King prawns with fresh avocado and a touch of geers dressed with our pink dressing.

R105.00

Asus De Frango

Served with Blue cheese sauce the Fredericks flavourful wings with a choice of

Ginger and honey

Spicy

BBQ and Brandy

R95.00



Beer Mussels

Saucy mussels braised in beer served with a paprika mayo bruschetta

R100.00

Goats Cheese and Asparagus

Blanched asparagus, crumbed goats cheese rounds dressed with basil pesto

R110.00

Mozarella Sticks

Coated fried mozzarella sticks served with chilli dip

R65.00

Peppered Prawns

Sauteed prawn on a bed of rocket walderf salad

R110.00

Soup Of The Day

R80.00

Platters To Share

Trio de Asas De Frango A Trio of Wings

Ginger and honey

Spicy

BBQ and brandy

R155.00

Nibbles

Coated chicken strips and BBQ Beef Strips

R118.00

Italian Style Anti-pasti

Mozzarella cheese, 3x cold meats, artichoke, sundried tomato

R130.00

Cheese Platter

R102.00

SANDWICHES

A sandwich selection on your choice of health bread, white , brown or tramezini

Club Panini

Roast beef, caramelized onions, tomato, cheese and wholegrain mustard mayo

R88.00

Crispy BBQ Chicken

Grilled Chicken, Avocado, Tomato, mayo and cheese

R76.00

Cheese and Ham

Gispy ham and cheese

R49.00

Mega Mega

Grilled chicken, bacon, avocado, tomato, cheese, caramelized onion and BBQ

R93.00

SALAD BAR

Vegan Cobb

The cobb salad is super tasty, healthier, lower in fat and cholesterol free, with cashew nuts, fresh tomato, cubed avocado sweet corn on a bed of greens.

R102.00

Calamari Salad

Your choice of grilled/deep fried calamari rings served on a fresh garden

R85.00

Roast Chicken salad

Roast chicken breast, cherry tomatoes, sliced radish, bacon dust, cubed feta cheese with blue cheese sauce.

R75.00

Wedge Salad

The classic simple and refreshing crisp salad. A cold wedge of iceberg lettuce topped with homemade blue cheese dressing , bacon crumbles, candoed pecan nuts and herloom tomatoes

R60.00

F<u>AUCHIL</u> HOTEL

Taco Salad

Taco salad is an American dish that combines many ingredients commonly used in tex-mex tacos. Baby spinach, cheddar cheese, salsa, black beans, beef mince and guacamole

R110.00

Smoked Salmon and Avocado

This colorful salad features smoked salmon and sliced avocado arranged on a bed of baby spinach topped with sweet chilli mayo dressing.

R123.00

Caesar Salad

A Caesar salad is a green salad of romaine lettuce and croutons dressed with olive oil topped with boiled egg, anchovies parmesan cheeses and black pepper

R85.00

Beef Tandoori Salad

Our Tandoori marinated beef meets rocket, pepper dews cucumber and tomato salsa

R90.00

Asian noodle salad (vegan)

Asian noodle salad with plenty of colourful vegetables topped with black sesame seeds

R80.00

PASTA BAR

Executive

Alfredo

This timeless classic will be served as it comes. Chicken or beef

R160.00

Carbonara

Vintage Italian bacon and parmesan béchamel pasta

R165.00

Arrabiata

Napolitana, garlic chilli and cream herbed Bolognese

R170.00

Seafood

Creamy seafood pasta

R160.00

Bolognese

Classic ground beef mixed Bolognese with napolitana and parmesan

R170.00

PRESIDENTIAL

Salmon and prawn

Char slered leeks, spring onions garlic

R190.00

Maugsy

An exotic selection of mushrooms, scented with truffle oil

R180.00

Chorizo

Mediterranean chorizo pasta

R175.00

Verde primi

Seasonal veg pasta

R190.00

Mains

Saltimbocca

Chicken Saltimbocca- Two succulent chicken breasts tightly wrapped in bacon, pan seared with butter, honey mustard finish. Served with fresh veggie stir-fry and basil pesto mash.

R160.00

Surf & Turf

A prime cut succulent beef fillet pan seared to perfection. Draped with lemon herb calamari rings on a bed of grilled vegetables topped with match stick chips.

R265.00

The Boss

A 300g beef filled medallion grilled to perfect temperature.

R200.00

Salmon Says

A beautiful fine cut salmon fillet pan seared on a bed of Fauchil's salmon coleslaw special.

R260.00

Zesty Lamb

Beautiful lamb grilled in garlic herb marinade, crisped to temperature going on a bed of veggies.

R295.00

Thai Curry Blaze

An authentic thai chicken curry. Straight from Thai won, you must try one. Going with a zesty basmati rice, poppadum, roti and shambles.

R150.00

Chicken Supreme

A beautifully supreme cut chicken breast. Stuffed with a mushroom sharlots, garlic and cream duelle. Served with a savoury rice and butternut puree.

R185.00

Duck Rest

Pan fried duck breast, with wiltered spinach, mixed berries and an orange, honey glaze.

R235.00

Something Fishy

A crispy skin grilled or beer battered and deep fried hake fillet, accompanied by a cob green nest, and Parisian parsnips, with a choice of our homemade tartar sauce or orange juice.

R110.00

The Sea View

An eloquent seafood cuisine experience in our freshly made seafood paella. The finest, freshest seafood medley of calamari tubes, prawns, clam meat, shrimp, muscles, chorizo and chicken. In a fish stock deglazed, onion and peppers sautéed saffron rice. Seasoned to perfection with fresh chopped parsley and garnished with a shelled deveined whole king prawn.

R270.00



The Fred Cheese Burger

Homemade Beef patty or Chicken Breast grilled topped with cheese, Avo and Caramelized Onions R104.00

Bacon, Avo and Blue Cheese Burger

Homemade beef patty topped with Avo, Bacon and Creamy blue Cheese sauce $$\mathsf{R124.00}$$

Vegetarian Burger

Fried Halloumi, Rocket and a Battered Bringel

R109.00

Chicken Lolly Pops

R136.00

Creamy Spicy Chicken Livers

R110.00

F<u>AUCHIL</u> Hotel

Dessert

Crème Brulee R98.00 Berry Panacotta R95.00 Fruity Cheese Cake R110.00 Poached Pear R60.00 Black Pepper Panacotta R95.00 Duo Chocolate Mousse R125.00