

EDEN

CHAMPAGNE GARDEN

MENU

LIGHT MEALS

SLIDERS

Pure beef mini sliders with a light slaw topped with cheddar & a siracha mayo **R85**

CHEESEY FRIES

Hand cut fried doused in a sticky cheese sauce topped with pickled jalapenos & Gouda **R55**

LIVERS

Thyme & garlic flash grilled livers imbued in a creamy peri peri sauce **R60**

WINGS

Our legendary wings fried to perfection with a choice of a creamy peri peri, Korean chilli or basic BBQ dunk **R65**

CRISPY POTATO CHIPS

Potato chips with a choice of dip (peri-peri bbq creamy sweet chilli) **R35**

CALAMARI

180g Portion of grilled or fried calamari paired with a white wine and butter sauce served with ciabatta bread **R89**

OPEN FLAME

SQUEALING AVO

200g Flame grilled pure beef patty nestled between a fresh bun, topped with cheddar, chilli jam, fresh avo slices, bacon and sliced red onion served with crispy onion rings & hand cut fries **R130**

THE STEAKS ARE HIGH

300g Tender rump seasoned with a lemon zest, red chilli flake and a thyme rub served with roasted veg **R150**

ADAMS RIB

400g Tender pork ribs with a choice of hot Korean or BBQ basting **R130**

THE MEAT, BUN AND CHEESE

200g Flame grilled pure beef patty nestled between a fresh bun, topped with cheddar, pickled red onion, house relish served with crispy onion rings & hand cut fries **R95**

HOT BIRD IN A BRIEFCASE

120g Cajun chicken dunked in our house chilli topped with cheddar, chilli aioli and fresh slaw, between a fresh bun served with crispy potato chips **R115**

PASTA

SCOGLIO

Sicilian Tomato Pasta with Mussels and prawn flambéed in white wine and a hint of chilli **R140**

PANCETTA ALFREDO

Dry aged Hickory bacon tossed with wild mushrooms and Garlic with a dash of cream **R105**

POMODORO

Italian Tomato Sauce with a hint of chilli fresh basil and Parmesan **R89**

With a choice of Penne, Tagliatelle or Linguine.

POLLO PICANTÉ

Succulent Chicken Fillet brushed with our Housemade Chilli seasoning in a creamy sauce **R95**

PIZZA

CREAMY CHICKEN

BBQ chicken, peppers & mushroom pizza drizzled with our creamy BBQ dressing topped with rocket **R130**

MARGHARITA

Mozzarella, neapolitan sauce & basil on a house made pizza crust **R95**

BACON & PEPPER

Caramelized bacon with mozzarella, green pepper, peppadew and BBQ sauce **R120**

SPICY PEPPERONI

Pepperoni, mozzarella, chilli and maple oil **R149**

EDEN

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PLATTERS

EDEN PLATTER FOR TWO

2x 150g beef brisket,
2x flame grilled chicken thighs,
2x 120g beef wors served with
spicy chakalaka, herbed soft
pap & seasoning salt **R400**

PLATTER FOR TWO

4x crispy wings, 200g chuck,
2x lamb chops, 200g ribs,
4x morrocan style lamb
kefta's are served with crispy
potato chips & condiments **R400**

THE LAST SUPPER

8x crispy dunked wings, 400g chuck,
320g lamb chops, 400g ribs,
4x Morrocan style lamb kefta's
are served with crispy
potato chips & condiments **R700**

BASKETS

WHEN PIGS FLY

200g of our famous chargrilled
pork ribs served with a full portion
of spicy dunked wings with a side
of chips & onion rings **R140**

FISH NET MIX

2x cocktail thai fish cakes
4x fried frish goujons
100g crispy calamari
50g fried calamari
with crispy potato chips
& a homemade tartar sauce **R200**

SKIPPERS CHOICE

Battered or grilled hake fillet
with crispy potato chips
with tartar sauce **R80**

PORTUGUESE CHICKEN AND PRAWN

Flame grilled half chicken, generously basted
in our house Portuguese sauce with 4 grilled
queen prawns a side salad & a portion of
crispy potato chips **R220**

SIGNATURE MEALS

THE PORTUGUESE

Chargrilled spatchcock chicken basted
in our homemade Portuguese sauce
served with 4 Portuguese
rolls & a choice of a side **R250**

PRAWN PLATE

Chargrilled plump queen prawns
seasoned with lemon zest,
butter & chives with a seasonal
herb salad with a smear of chilli
& lemon hummus **R189**

THE SPICY MORROCAN

Flame grilled chicken breast,
basted in our spicy Moroccan
marinade nestled inside fresh garlic
flat breadtopped with tzaziki,
grilled aubergine, picked red onion **R80**

SILENCE OF THE LAMB

Trimmed lamb cuttlets with sweet roasted
squash, Caramilized shallots & a parmesan
& potato dauphine with a thyme
& garlic jus **R180**

SIDES

- Honey, thyme & garlic roasted squash 120g	R25	- Sautéed spinach	R25
- Creamed spinach	R25	- Herbed salad with red onions, cucumber, rocket & feta topped with dressed baby tomatoes	R25
- House Portuguese sauce	R25	- Herbed cheese and corn pap	R25
- House mint, parsley & garlic gremolata	R25	- House BBQ sauce	R25
- Roasted vegs	R25	- House peri peri sauce	R25