

# Drink & Nibbles

Available from 12h00 - 15h00 & 18h00 - 2h:00

## Wines

### Bubbles

**Simonsig Kapse Vonkel**  R49 / R230  
**L'Ormarins Brut** R240



### Rose

**Delheim Pinotage Rose**  R35 / R130  
**Foothills Dry Rose** R79

### Whites

**Raats Original Chenin Blanc** R175  
**Glenelly Unwooded Chard**  R35 / R135  
**Ardendsig Single Vineyard Chard** R215  
**Delheim Sblanc**  R35 / R130  
**Fry's Cove Doring Bay Sblanc** R155  
**Good Hope Altima Sblanc** R210  
**Anura Viognier Barrel Select** R185  
**Longridge The Emily** R165

### Reds

**Warwick First Lady Cab Sav** R160  
**Anura Merlot**  R40 / R130  
**Beyerskloof Pinotage Reserve** R245  
**Glenelly Syrah** R165  
**Klein Constantia Cab Merlot**  R40 / R140  
**L'ormarins Optima** R240



## Starters



**Peri peri chicken livers** R58  
with chargrilled artisan breads

**Asparagus and leek risotto cake** R69  
topped with citrus smashed Avocado, smoked salmon, horseradish & capers

**Crispy phyllo wrapped prawns** R70  
with Asian aioli dipping sauce

**Caribbean crispy squid** R59  
with lime, ginger and corriander mayo

**Antipasti platter of local cured meat (best shared)** R100  
with grilled halloumi, marinated olives, artichokes and cream cheese stuffed pepper-dews

# Pastas & Risottos

Available from 12h00 - 15h00 & 18h00 - 21h00

## Pasta

**Housemade butternut panzerotti** R80  
with wood roasted cherry tomatoes, garlic, spring onion and lemon butter.

**Beef lasagne** R79  
with layers of fresh pasta, meat ragout and creamy white suace, topped with mozzarella and baked in our woof fire oven

**Seafood tagliatelle** R125  
tossed with pan fried prawns, calamari and mussels with white wine, tomato concase garlic and olive oil

**Pan fried veal** R135  
with garlic, field mushrooms, peti pois and rosemary tossed with egg tagliatelle



## Risotto



**Wild mushroom & stemmed broccoli risotto** R90  
rocket and shaved grana padano

**Seafood risotto** R125  
with with a hint of Chilli tomato and white wine

# Mains

Available from 12h00 - 15h00 & 18h00 - 21h00

## Beef



**Beef fillet 250g** R145  
chargrilled served with crispy fries and market veg of the day

**Sauces:**  
Cafe de Paris sauce  
Green peppercorn sauce  
Field mushroom sauce

## Chicken



**Piri Piri chicken** R105  
Half deboned with chips and veg, served with a piri piri butter

**Oven roasted masala marinated** R95  
chicken breast with light curry sauce, toasted coconut , lemon zested basmati rice and crispy poppadum

## Pork



**Pork Ribeye Steak** R95  
panko, sage and macadamia crusted with grilled lemon and side house salad.

## Burgers



**Rays chargrilled cheese burger** R90  
our secret ground beef patty topped with dry cured smoked bacon, crispy onion rings, sharp cheddar & housemade BBQ mayo toasted buttered bun served with crispy fries & coleslaw

**Rays chargrilled Lamb burger** R98  
with North African spices, tsatziki & rocket with crispy fries and coleslaw

# Pizza

Available from 11h00 - 21h00

## Vegetarian

**Focaccia** R39  
with garlic and herbs

**Classic margarita** R110  
(subject to availability of buffalo mozzarella)

**3 cheese and butternut** R89  
mozzarella, blue and feta. Fresh sage

**Vegetarian** R90  
Marinated brinjals, avo, mushrooms, artichokes and olives

**Standard margarita** R69

**Regina** R79

## Meat

**Focaccia with bresaola** R89  
shaved grana, rocket, lemon and olive oil

**Chicken tikka** R98  
pineapple& ginger chutney yoghurt riatta

**Bacon avo feta** R89

**Pepperoni** R90  
kalamata olives and jalapeños

## Seafood

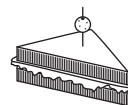


**Seafood pizza** R125  
calamari, prawns and mussels

# Poolside

Available from 11h00 - 17h30

## Sandwiches



**Classic Grilled cheese** R49

**Roasted chicken** R69  
pesto mayo with salad

**Prego steak roll and fries** R79

**Chicken Coronation with pineapple** R69  
ginger chutney and toasted almonds

**Marinated Mediterranean Veg** R65  
falafel gluten free wrap with a tahini & citrus yoghurt dressing

## Salads

**House mixed green salad** R65  
with shaved grana padano, toasted pinenuts and citrus and herb dressing  
**House table salad** R90

**Rays caprese salad** R89  
with fresh & sun blushed tomato, buffalo mozzarella, basil oil, cracked black pepper.

**Chenin poached pear** R70  
with watercress, baby greens, toasted pecans and dressed with poaching juices

**Honey roasted butternut** R69  
lentils, green beans,baby spinach and feta salad topped with toasted pumpkin and sunflower seeds



032 525 4505  
www.rayskitchen.co.za

