

OSCARS

CAFE

SEASONAL MENU

3 COURSES **R295** PER PERSON

2 COURSES R289

APPETIZERS

CHICKEN LIVERS FIGADO DE GALINHA

Chicken livers in a lemon & herb or peri-peri sauce, served with toasted ciabatta.

CAST IRON PANNED SALDANHA MUSSELS

Prepared with fresh garlic, parsley, white wine then finished off with fresh cream and Parmesan.

CHICKEN TRINCHADO

Done in our traditional Portuguese sauce, in your choice of lemon & herb or peri-peri, served with toasted ciabatta.

THAI CORIANDER CALAMARI & SQUID SALAD

Falkland calamari grilled, dressed with our Asian dressing, served on a crisp garden salad with roasted pecan nuts and marinated roasted peppers.

MAINS

LINGUINE È PESCE FRESCO

Pan seared line-fish of the day in garlic butter, set on linguine aglio e olio, napped with a classic Beurre Blanc sauce and finished with a Parmesan dust.

CHICKEN SALTIMBOCCA

Grilled free-range chicken fillet, topped with our homemade Neapolitan sauce, cured prosciutto ham and mozzarella, top grilled until golden and served with your choice of fries, roasted seasonal vegetables or creamy mashed potatoes.

STEAK BORDELAISE

Prime fillet of beef, with a classic French red wine reduction sauce, prepared with shallots, veal stock, butter, ground black pepper, and herbs, served with your choice of rustic fries, mashed potatoes or roasted seasonal vegetables.

HOME-BAKED GREEK MOUSSAKA (V)

Layers of eggplant, Bolognese lentils, spinach, feta, potatoes and fresh tomato sauce, with a hint of cinnamon and cheesy béchamel

DESSERTS

LAVENDER INFUSED CRÈME BRULÉE

LIMONCELLO CHEESECAKE MOUSSE

BOOK NOW TO RESERVE YOUR TABLE

bookings@oscarscafehillcrest.co.za

064 723 4101 / 031 765 7322 / 031 765 7326