

TORENHOF

Lunch and Dinner

To Start

Trio of croquettes, beef, spicy sausage, mushroom 16.90

Grilled bread selection w sundried tomato pesto,
olive tapenade and balsamic reduction 14.90

Oven baked garlic bread w fresh flat leaf parsley 10

Giant marinated green crumbed Kalamata Olives
w grilled french sticks 11

+ Chicken liver & smoky bacon pate, flavoured w
Hoegaarden, sage w crisp bread and fig chutney 16.90

Crumbed mussels w dipping sauce 11

Entrées

+ Fresh tomato soup w pesto and whole grain bread 12.50

Quick fried egg noodles w fresh root vegetables,
greens, peas, fresh ginger, Hoisin sauce **E 19 M 23.50**

Mushroom and spinach pasta spirals w sun dried tomato,
pesto cream sauce **E 18 M 22**

+ Vegetarian grilled mushrooms on garlic mash
w lemon butter 16.90

Salt and pepper squid w petit salad
and chilli dipping sauce 18.90

Salads

+ Asian chicken and pear salad w sprouts, radish,
Wasabi peas and ginger mayonnaise dressing 23.40

+ Fresh salad greens and Quinoa salad w
pickled radishes, feta and tangy citrus dressing 22.80

+ Caesar salad w split baby romaine, bacon,
Parmesan cheese, anchovies, croutons 22.80

WITH Chicken 24.80

AVAILABLE UNTIL 6pm

Hearty pressed Italian Ciabatta sandwich w Prosciutto,
mozzarella, olive, baby spinach and red pepper 23

Gourmet Burger w sun dried tomato,
grilled bacon, Asian coleslaw and fries

WITH oven baked chicken 23

OR quarter pound beef pattie 23

Mussels

1kg pot of steaming N.Z. Green Lip Mussels

1kg pot 27.50 or Half pot 14.50

+ Mussels Mariniere in white wine, garlic,
leek, celery and thyme

+ Mussels Creole w hot sauce, oregano, garlic

Mussels Dijon w creamy Dijon mustard
and mushroom sauce

Grilled Mussel Platters 26.40

+ Mussels Escargo w herbed garlic butter

+ Mussels Po Pei w spinach, bacon and cheese

+ Mussels Lotti w herbed sundried tomato tapenade
and parmesan

+ Chef's combination mussel platter 50

Desserts

Chocolate fondant served warm w berry compote
and vanilla bean ice cream 14.50

Belgian Baked Waffles
grilled banana w caramel
OR chocolate sauce 12.90

+ Belgian Chocolate Sunday 13.50

Warm sticky date pudding
w caramel ice cream and vanilla sauce 14.50

Account splitting of meals only done evenly.

No two different promotions can be used together for entire group.

+ indicates can be done as gluten free, please inform your waiter.

We cannot guarantee traces of nuts are not in any of our products.

Mains

+ Belgian Sausage w potato mash
and braised red cabbage 28.90

+ Slow roasted lamb shoulder
w roasted rosemary potatoes and greens 36.00

+ 250gm Rib eye steak and frites 36.00
ADD Béarnaise or garlic butter or mushroom sauce 2.50

+ Spicy Tahini marinated chicken
w cumin scented mash and baby carrots 32

+ Twice cooked Pork Belly w green onion
and soy sauce over stir fried noodles 33

Fish of the Day w daily flavours 36

+ Pan roasted venison Denver leg, noisettes
w baked white bean and roasted shallots 36

Sides

Belgian fries Large 8

Belgian fries small 7

Belgian cabbage 7

Vegetables 8.50

Small Salad 8.50

Large Salad 10

Gourmet potatoes 8.50

Going to the movies?

Please notify our staff of your
need to finish before movietime.

May we suggest quick
meals from:

To Start

Entrées

Salads

Mussels

