

## ***Goblin's Summer Menu***

*Edible by Humans & Goblins who've gone soft on Big City life  
& prefer food that doesn't fight back!!!*

### ***Entrée's***

#### **Soup**

- *Creamy Asparagus Soup (Hot or Cold)  
With Poached Egg on Ciabatta Toast*

***R52.00***

#### **Salads-It's a Fairy favourite**

- *Roast Carrot & Avocado Salad with a spicy Orange & Lemon Dressing (V)*

***R52.00***

- *Chicken Caesar Salad*

***R56.00***

#### **Snick-Snackers Appetite Crackers**

- *Curried Cauliflower Fritters served with a Chilli Mayo  
-Unusually Deliciously Tasty! (V)*

***R44.00***

- *Beef Carpaccio with Marinated Bean Salad & Capers*

***R52.00***

- *Puff Pastry topped with Aubergine, Caramelised Onion  
& Parma Ham*

***R50.00***

- *Salmon Pâté served with Delicious Crispy Pastry Sticks*

***R48.00***

### **Main Course:**

- *Beef Fillet* drenched in either a *Homemade Chilli Chocolate Sauce*, or *Sweet Chilli Sauce*, Served with *Smoked Beetroot, Roasted Baby Potatoes & Butternut*  
**R110.00**
- *Juicy Lamb Cutlets* with *Roasted Carrots, Beets & Sweet Baby Onions & Mint Sauce*, Served with *Mash Potato & Butternut*  
**R110.00**
- *Grilled Alaskan Salmon, Capers & Crispy Bacon* topped with a *white Wine Sauce* served with *Roasted Baby Potatoes*  
**R90.00**
- *Chicken Breast Stuffed with Spinach & Sage*, served with *Roasted Baby Potatoes & Grilled Vegetables*  
**R85.00**
- *Crumbed Pork Fillet* served with *Mash Potato, Green Beans & Sweet Pumpkin Fritters & a pineapple puree*  
**R98.00**

### **Vegetarian Dishes:**

- *Vegetable Pancakes Deluxe* *Roasted Peppers with Cubed Butternut, Feta, Caramelized Onions & Roasted Pine Nuts,*  
*Drenched in Cheese Sauce*  
**R65.00**
- *Cannelloni* with *Baked Cauliflower & Broccoli*  
**R70.00**
- *Basil Pesto Penne* with *Roasted Pine Nuts & Danish Feta*  
**R75.00**

### **Desserts:**

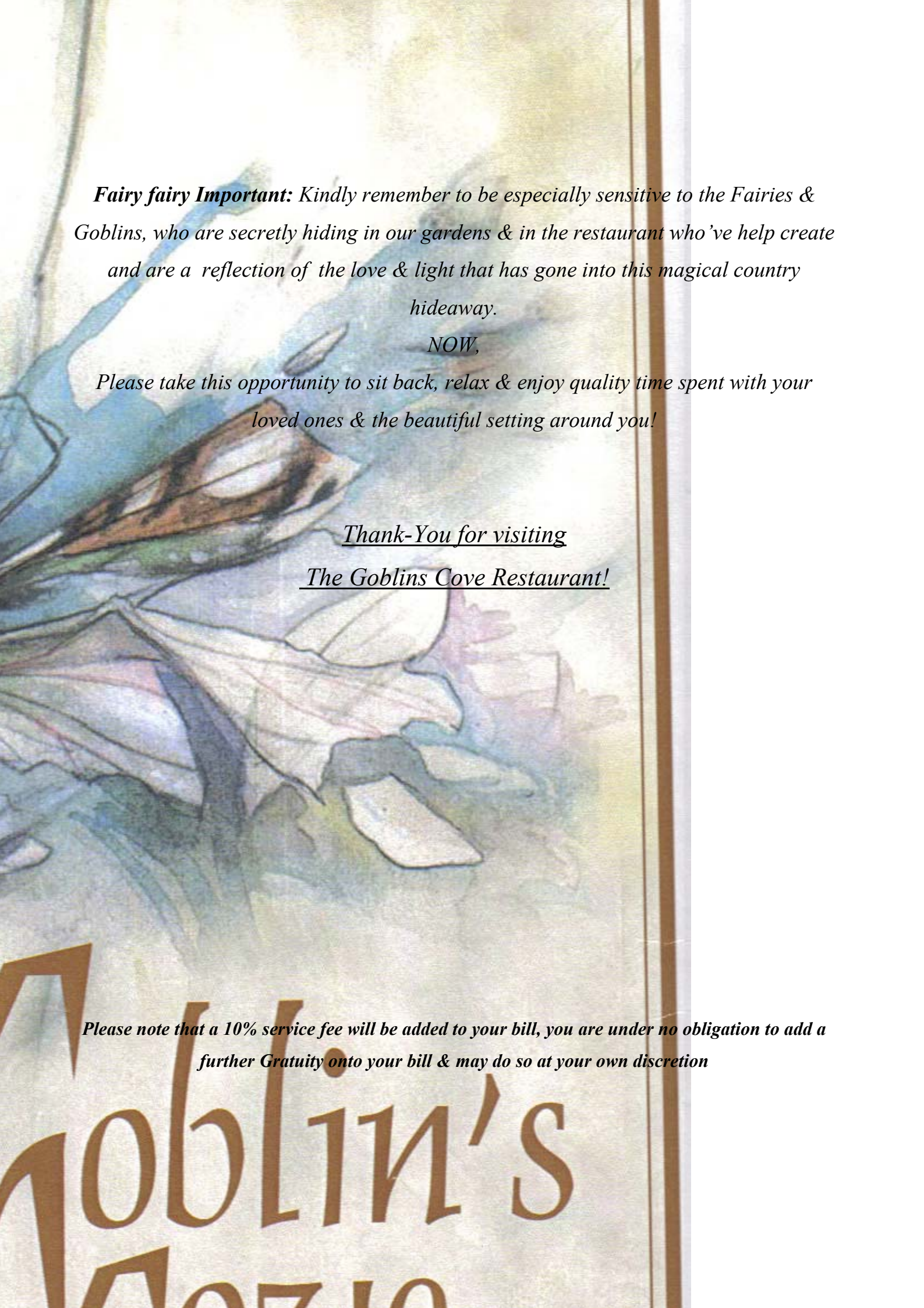
- *Banana Pancake with Sticky Toffee Sauce*  
**R40.00**
- *Chocolate Fantasy (Chocolate Mousse with Cream)*  
**R38.00**
- *Lemon Cheesecake (Fridge Cake not Baked)*  
**R38.00**
- *Malva Pudding with sticky Toffee Sauce*  
**R40.00**

### **Cakes:**

- *B1 Cake-A Rich Moist Chocolate Cake with Caramel Centre, covered with a parrisienne chocolate cream & coated with our B-1 Chocolate Sauce*  
**R30.00**
- *Wow-Wow-Cake: Layers of Japanaise (meringue mixed with almonds) & Nougat Cream, topped with chocolate shavings*  
**R30.00**

### **Frozen Desserts:**

- *Crème Brulée-Goblin's Style!: Real Crème Brulée blended into Venetian Crema Ice Cream & topped with Vanilla Ice Cream & Fruit Sauce*  
**R28.00**
- *Hazelnut Gateau: A Generous layer of real Venetian Hazelnut Ice Cream, topped with scoops of Vanilla Ice Cream, streaked with chocolate & crushed Hazelnuts*  
**R28.00**

A watercolor illustration of a dragonfly and a flower. The dragonfly is on the left, with its body in shades of blue and brown. The flower is on the right, with soft pink and purple petals. The background is a mix of light blue, green, and yellow washes.

***Fairy fairy Important:*** *Kindly remember to be especially sensitive to the Fairies & Goblins, who are secretly hiding in our gardens & in the restaurant who've help create and are a reflection of the love & light that has gone into this magical country hideaway.*

*NOW,*

*Please take this opportunity to sit back, relax & enjoy quality time spent with your loved ones & the beautiful setting around you!*

*Thank-You for visiting*

*The Goblins Cove Restaurant!*

*Please note that a 10% service fee will be added to your bill, you are under no obligation to add a further Gratuity onto your bill & may do so at your own discretion*

**Goblin's**  
DOLIO