

The QUARTERDECK Restaurant

- Buffet Menu -



The QUARTERDECK Restaurant

Soup of the Day Chef's choice Assorted bread rolls

Salad Valley

Garden salad: Lettuce, tomato, sliced onion, cucumber, olives, Danish feta, olive oil, balsamic vinegar, salad dressing
Roast butternut, spinach, herbed infused couscous, toasted pumpkin seeds
Creamed baby potato salad with onions and parsley
Traditional coleslaw with raisins
and orange mayonnaise
Chicken tikka salad with feta, cucumber, and lettuce
Pickled red beetroot and red onion
Seven coloured bean salad with mixed
peppers and onions
Traditional chakalaka pasta salad
with peppers and carrots

Cheese Mezze Platter

Choice of cheeses, assorted biscuits, dried fruit and preserves

Hot Main Buffet

Durban-style lamb curry with fresh coriander and cumin
Butter chicken akhni with roasted onions Hearty beef and vegetable stew
Grilled prawns, garlic and lemon butter
Crispy cajun calamari strips
Creamy lemon mussels
Battered hake fillets
Assorted samosas and springrolls
Lemon wedges
Cinnamon roasted butternut
Garden vegetables
Garlic and herb roast potatoes
Steamed basmati rice
Savoury rice



The QUARTERDECK Restaurant

Sides

Vegetable pickles
Cucumber yoghurt raita
Mango atchar
Tartar sauce
Tomato and onion sambal
Rotis and papadums

Carvery and Roasts

BBQ beef ribs
Rosemary mustard roasted beef sirloin
Grilled lemon and herb chicken thighs
Mushroom sauce, jus, and black pepper sauce

Chef's Selection of Desserts

Strawberry banana baked cheesecake
Death by chocolate brownie
Strawberry snow
Chocolate cake pops
Traditional milk tart
Tiramisu opera
Lime and coconut panna cotta
Custard and jelly truffle
Malva pudding with warm custard
Waffles with cream, Nutella, and sprinkles

Ice Cream Station

Caramel
Choc mint
Vanilla
Strawberry and banana

With toppings of chocolate sprinkles, Peppermint Crisp, Oreo crumbles, chocolate sauce and caramel sauce

