


Drinks

R69 Corkage p/b
Max of 2 bottles
per booking .

Wines

Bubbles

Bartinney Brut  R59 / R295

L'Ormarins Brut R290

Veuve Clicquot R1399


Rose

Saronsberg Shiraz Rose R155

Foothills Dry Rose  R36 / R125

Reds

Warwick First Lady Cab Sav R245


Anura Merlot  R47 / R155


Reds

Beyerskloof Pinotage Reserve R352

Jordan Syrah R350

Foothills Syrah  R39 / R145

Klein Constantia Cab Merlot  R45 / R169

Terra Del Capo Sangiovese  R44 / R155

Secateurs Red Blend R215

Hartenberg Cab Sav R348

Paul Cluver Village Pinot Noir R280

AA Badenhorst Red Blend R570


Whites

Secateurs Chenin Blanc  R43 / R169

Newton Johnson Felicite u/w Chard  R42 / R158

Arendsig Single Vineyard Chard R275

Oak Valley Chard R365

Protea Sblanc  R40 / R148

Fryers Cove Doring Bay Sblanc R236

Anura Viognier Barrel Select R185

Longridge The Emily Chard/Pino Noir R205



Cocktails

Lemongrass & Ginger Square R59

Klipdrift, ginger ale & sour mix

St. Clements R59

Bombay, triple sec, orange juice & dry lemon

Mojito R67

Bacardi, mint & lime wedges

Spritz Aperol R74

Bartinny Brut, Aperol & orange



Starters

Available from
12h00 - 15h30 &
18h00 - 21h00

Piri piri chicken livers R85

with chargrilled artisan breads

Asparagus & leek risotto cake R92

topped with citrus smashed Avocado, smoked salmon, horseradish & caper berries

Wood roasted market veg R79

with mozzarella, napoli, toasted almonds & tempura halloumi

Caribbean crispy squid R92

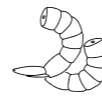
with lime, ginger & coriander mayo

Crispy phyllo wrapped prawns R95

with Asian aioli dipping sauce

Antipasti platter of local cured meat R140

with grilled halloumi, marinated olives, artichokes & cream cheese stuffed peppadews & wood roasted foccacia (best shared)



Mains

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

Beef

Beef fillet 250g R189

chargrilled served with crispy fries & market veg of the day

Sauces: Cafe de Paris

Green peppercorn

Field mushroom

Veal Saltimbocca R169

breaded veal scallops, roasted tomatoes, sage & mozzarella served with wood roasted veggies & fries



Chicken

Piri Piri chicken R145

Half deboned with chips & veg, served with a piri piri butter

Oven roasted masala marinated chicken R138

breast with light curry sauce, toasted coconut, lemon zested basmati rice & crispy poppadum

Pork

Macadamia & Panko crumbed R139

Pork Neck Schnitzel with mushroom sauce, sweet potato fries & a house salad



Pastas

Veal & mushroom tortellini R169

in a mushroom stock with baby peas and rosemary & complimented with a splash of truffle oil & shavings of grana.

Housemade butternut panzerotti R119

with wood roasted cherry tomatoes, garlic, spring onion & lemon butter

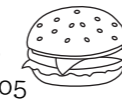
Grills

Rays chargrilled cheese burger R105

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

Lamb Loin Chops 400g R189

Marinated in maple and mustard, served on grilled roti with tsatziki, side salad & tempura sweet potato chips.



Risotto

Wild mushroom & stemmed broccoli risotto R135

rocket & shaved grana padano

Seafood risotto R179

with with a hint of Chilli tomato & white wine

Salads

Rays caprese salad R95

with fresh & sun blushed tomato, buffalo mozzarella, basil oil, cracked black pepper.

Chenin poached pear R85

with watercress, baby greens, toasted pecans, blue cheese, dried cranberries & dressed with poaching juices

Honey roasted butternut R85

lentils, green beans, baby spinach & feta salad topped with toasted pumpkin & sunflower seeds - Add chicken R40

Crunchy calamari salad R105

with crisp market greens, toasted peanuts and a Thai dressing

House mixed green salad R75

with shaved grana padano, toasted almonds & citrus & herb dressing

House table salad R110



Pizza

Available from
11h30 - 21h00

Vegetarian

Focaccia R45

with garlic & herbs

3 cheese & butternut R118

mozzarella, blue & feta. Fresh sage

Standard margarita R80

Regina R118

with bacon & mushrooms

Vegetarian R115

Marinated brinjals, avo, mushrooms, artichokes & olives

Meat

Focaccia with bresaola R125

shaved grana, rocket, lemon & olive oil

Bacon avo feta R129

Meat

Chicken tikka R129

pineapple & ginger chutney yoghurt riatta

Pepperoni R129

kalamata olives & jalapeños

Seafood

Seafood pizza R165

calamari, prawns & mussels



Light Meals

Available from
11h00 - 15h30

Sandwiches

Classic Grilled cheese R75

on farmhouse white served with chips - Add bacon R12

Roasted chicken R90

pesto mayo on LGI or sourdough with salad

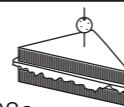
Prego steak roll & fries R118

Marinated Mediterranean Veg R89

falafel gluten free wrap with a tahini & citrus yoghurt dressing

Chicken Coronation with pineapple R90

ginger chutney & toasted almonds on LGI or sourdough



Note:

We take last orders for the kitchen at 21h00

Ask your waiter about today's desserts

Discretionary sharing charge of R50 pp may be charged for large bookings

10% service charge will be added to tables of 6 and more at managers discretion

032 525 4505 | www.rayskitchen.co.za

