



**SEASONAL
SET MENU**

3 COURSES

R295

PER PERSON

2 COURSES

R289

OSCARS

CAFE

STARTERS

CHAKALAKA BEEF SKEWERS

Juicy beef skewers tossed in a flavourful chakalaka sauce, accompanied by crunchy nacho chips

FRESH SALDANHA BAY MUSSELS

Saldanha Bay mussels cooked in a creamy garlic sauce, enhanced with white wine and parsley

GRILLED CHICKEN LIVERS

Savoury grilled chicken livers, served with a choice of tangy lemon and herb sauce or spicy peri-peri sauce

BRINJAL ROULADE

Thinly sliced brinjal rolled with pesto, feta cheese, and roasted red peppers, drizzled with olive oil and served with toasted ciabatta

MAINS

FILLET WITH POTATO DAUPHINOISE

Grilled fillet of beef topped with our signature sauce, prepared with cream cheese, caramelized onions and mushroom sauce, paired with creamy potato dauphinoise and fresh baby spinach

MOZAMBIQUE MARINATED CHICKEN BREASTS

Chicken breasts marinated in a zesty Mozambique sauce, served on a bed of garlic-crushed potatoes and green beans

BEEF PARMESANO LINGUINE

Fillet of beef strips seared and sauteed in fresh tomato and herbs, with a hint of chilli and Parmesan cheese, tossed in linguine

COCONUT CURRY COB

Kabeljou coated in a mild coconut curry sauce, served over brown rice and lentils

GNOCCHI NAPOLI

Soft potato dumplings drenched in a rich vegetable Napoli sauce and garnished with fresh basil

DESSERTS

CRÈME BRÛLÉE

A classic dessert with a perfectly caramelized sugar top

DECADENT CHOCOLATE BROWNIE & ICE CREAM

Decadent chocolate brownie enriched with honeycomb, paired with a scoop of vanilla ice cream

MANGO AND VANILLA PARFAIT

A delightful parfait layered with luscious mango and creamy vanilla

BOOK NOW TO RESERVE YOUR TABLE

bookings@oscarscafehillcrest.co.za

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