



BREAKFAST

CROISSANTS

Served with butter, cheese & preserves

R29

CLASSIC BREAKFAST

2 Eggs, 2 Smoked Beef, toast & cocktail tomato

R32

BREAKFAST PLATTER

2 Eggs, 1 Sausage, 2 smoked beef and a slice of toast

R48

SUNRISE GRILLER

2 Eggs, 2 Sausages, 2 Smoked Beef and a slice of toast

R59

ULTIMATE BREAKFAST

2 Eggs, 2 sausages, 1 beef patty served with mushrooms and a slice of toast

R85

OMELETTES *FILLINGS (SERVED WITH A SLICE OF TOAST)*

Plain

R38

3 cheeses

R48

Spinach & Feta

R56

VEGGIE SUPREME

A veg patty served with mushroom, tomato, halloumi cheese and a slice of toast.

R65

WAFFLES

Golden Syrup, Chocolate sauce and Vanilla Ice-cream

R36

Oreo & Peppermint with Ice-cream

R45

Banana & Chocolate sauce served with nuts and ice-cream

R48

Crème Brulee & Ice-cream

R62

PANCAKES

Cinnamon and sugar

R25

Cheese, Spring onion & Tomato

R45

Banana & Chocolate

R42

Spinach & Feta

R48

MUFFINS

Ask your waiter for bake of the day

R35

EGGS BENEDICT

2 Poached eggs served on an English muffin topped with tomato relish, macon bits, rocket & drizzled with hollandaise sauce
Smoked Salmon option available.....R75

R68



APPETISERS

RIVERA *PRAWN TEMPURA COCKTAIL*

Tender strips of prawn rolled in chunky crumbs and deep-fried to crispy perfection. Accompanied by a deliciously light pink sauce.

R79

PICASSO *PRAWN PHYLLO*

Tender chunks of marinated prawn and creamy feta cheese wrapped in a blanket of crispy phyllo complemented by a delicious sweet chili dressing.

R79

MIRO *CHICKEN LIVERS*

Fresh chicken livers delicately prepared with onion, garlic and just a hint of green chili accompanied by crispy potato grates and bread slices.

R59

BACHELET *PRAWN & MUSHROOM RISOTTO*

Pan fried prawns and mushroom in a creamy cheese risotto drizzled with parmesan cheese.

R65

SANZIO *CALAMARI STEAK*

Tender calamari steak strips cooked to perfection in our chef's secret sauce, drizzled with lime butter accompanied by crispy fried potato grates.

R55

MATISSE *BAKED MUSHROOM*

Fresh black mushroom baked in a creamy chili-garlic sauce topped with a tangy cheddar & mozzarella cheese.

R59

DEGAS *CHICKEN HALLOUMI SKEWERS*

Cubed halloumi, tender chicken and succulent peppadew. Served on skewers accompanied by a delicious dressing.

R74

ANGELICO *JALAPENO POPPERS*

Jalapenos stuffed with mozzarella & cheddar cheese deep fried and served with tartar dressing.

R59



SALADS

EL GRECO *GREEK*

Fresh garden greens tossed with creamy feta cheese, black olives, cherry tomatoes accompanied by a creamy dressing.

R59

ESCHER *CHICKEN SALAD*

Slivers of crunchy green apple and tender chunks of marinated chicken fillet served on a bed of fresh garden greens.

R74

ROTHKO *CALAMARI SALMON SALAD*

Grilled calamari on fresh garden greens tossed with creamy feta cheese, black olives, cherry tomatoes accompanied by a creamy dressing.

R78

ABERLI *SMOKED SALMON SALAD*

Smoked salmon on fresh garden greens tossed with creamy feta cheese, black olives, cherry tomatoes accompanied by capers & cream cheese.

R89



CANVAS GRILL



MAINS

RUMI

STUFFED CHICKEN

Tender marinated chicken fillet rolls, stuffed with fresh spinach, creamy feta and spicy jalapenos topped with mozzarella.

R110

GAUGUIN

CHICKEN

Half-a-chicken carefully marinated in a unique blend of fresh spices grilled to the ultimate perfection served mild or hot.

R109

VAN GOGH

LAMB SHANK

Slow-cooked lamb shank topped with delicious chili-rosemary gravy.
*NB this dish requires slightly longer preparation time.

R189

PIERO

LAMB CURRY

Tender cubes of lamb slow-cooked to perfection in a spicy tomato curry.

R155

MONET

KINGKLIP

Delicately grilled kingklip marinated with a blend of spices and topped with a tangy lemon butter.

R205

REMBRANDT

SALMON

Succulent 250g salmon chunk grilled to perfection served atop a bed of garlic mushrooms.

R199

LAHAURI

CREAMY PRAWNS

8 King prawns delicately cooked in a "fusion-style" creamy sauce.

R215

DAVINCI

GRILLED PRAWNS

10 King prawns marinated and grilled in our chef's secret sauce, topped with tangy lemon butter sauce. Also available in Peri-Peri. * Add single prawn for R35.00

R310



MAINS

PLEASE NOTE THAT ALL STEAK DISHES ARE SERVED WITH EITHER ONE OF THE FOLLOWING STEAK SAUCES - ROAST PEPPER, THREE MUSHROOM, JALEPEÑO, CHILI CHOCOLATE OR POMEGRANATE

CARDUCCI *OSTRICH STEAK*

Carefully marinated 200g Ostrich fillet steak grilled to tender perfection. Best served medium.

R199

MICHELANGELO *300G FILLET STEAK*

A tantalizing 300g tender fillet steak cooked to mouth-watering perfection. Plated with crispy onion rings & your choice of sauce.

R178

LORENZO *300G FILLET STEAK*

Our popular 300g fillet steak topped with a decadent thermidore sauce and served with fried potato slices together with your choice of sauce.

R194

RAPHAEL *300G STUFFED STEAK*

Our chef's perfectly cooked fillet steak pocketed with a deliciously decadent stuffing of three cheeses and a tender king prawn, accompanied by a creamy mushroom sauce and pesto mash.



R199

CHEFS CHOICE

KAHLO *350G T-BONE STEAK*

Succulent 350g T-Bone steak with the fillet grilled to your liking with our in-house basting.

R175

O'KEEFFE *SOUR CREAM & CHIVES FILLET*

300g fillet steak grilled to your liking topped with our chef's spiced up sour cream, chives and mushroom sauce.

R198

DAMERAU *350G RIBEYE STEAK*

Delicately marinated with our chef's spices, flame grilled to perfection.

R199

RUBENS *250G RUMP STEAK*

Succulent 250g Rump Steak blended with our famous spices and cooked to perfection

R165



MAINS

CARAVAGGIO *VEGETARIAN PASTA*

Perfectly cooked pasta tossed with a medley of freshly prepared veggies and creamy garlic sauce.

R98

DONATELLO *CHICKEN & PRAWN PASTA*

Perfectly cooked pasta tossed with spicy chicken strips, mushrooms and marinated prawns, smothered in a chili and coriander bechamel sauce.

R114

TITAN *SEAFOOD PASTA*

Tender calamari, prawns and fish perfectly cooked in a chili coriander pesto blended with a creamy sauce and tossed with pasta.

R129

TASSO *ARRABIATA STEAK PASTA*

Tender steak chunks grilled with balsamic vinegar layered on a bed of arrabiata pasta & fried basil.

R109

THE TAJ *STEAK AND PRAWNS*

Our popular 300g fillet steak cooked to mouth-watering perfection and topped with 5 king prawns. Enhanced by your choice of steak sauce.

R265

MORISOT *CHICKEN & PRAWNS*

2 Pieces of chicken fillet grilled to spicy perfection served with 6 king prawns in a choice of lemon butter or peri-peri sauce.

R199

BAZILLE *KINGKLIP & PRAWNS*

Perfectly grilled kingklip served with 4 tender king prawns drizzled with lemon-butter sauce.

R299

MODIGLIANI *VEGETARIAN PLATTER*

A selection of some of our veggie dishes including a portion of creamy spinach, pan-tossed butternut, fried halloumi strips, grilled tomatoes topped with cheese and crumbed mushrooms. Served with either rice or chips.

R109

SIDES

TABRIZI

FRAGRANT RICE

Perfectly cooked white rice steamed with aniseed, cinnamon, elaichie & tossed with peppers.

R26

BIAGIO

STIR-FRIED VEGETABLES

Side portion of stir fried seasonal vegetables.

R29

MARMION

FRENCH FRIES

Freshly fried potato chips

R26

BERNINI

GARLIC BREAD

Freshly baked bread roll generously topped with garlic butter and two cheeses.

R36

HASSANI

SPINACH AND BUTTERNUT

Side portion of creamy spinach and succulent butternut

R34

FRIDA

DEEP FRIED HALLOUMI

Tender deep-fried halloumi cheese served with a sweet-chilli dip.

R62

KIDDIES

STARRY NIGHT

CHICKEN PASTA

Perfectly cooked pasta tossed with strips of mild chicken in a creamy cheese sauce.

R59

SALVADOR

CHICKEN STRIPS

Deep fried tender chicken fillet rolled in crispy breadcrumbs complemented by a deliciously tangy tartar sauce and fries.

R69

WATER LILIES

4 PRAWNS & CHIPS

4 king prawns grilled with lemon butter and served with fries.

R98

VETTRIANO

CHICKEN BURGER

English muffin layered with tomato sauce, chicken fillet & cheese. Served with fries.

R69



DESSERT

RENOIR

CREME BRULEE

A delicate blend of milk and cream scented with vanilla, topped with a deliciously caramelized crust.

R60



CHEFS CHOICE

GEZANNE

CANNOLI

Traditional cannoli with a coffee cream dusted with icing sugar & a scoop of vanilla ice cream.

R65

RENE

ICE CREAM

Deep fried ice-cream wrapped in a blanket of phyllo pastry served with a pomegranate reduction.

R59

MONA LISA

DEEP FRIED CHOCOLATE

Delicately deep-fried Lindt chocolate balls served atop a light biscuit base and raspberry reduction accompanied by a scoop of creamy ice-cream.

R76

RUBENS

ÉCLAIRS

3 perfectly baked éclairs stuffed with a caramel cream & drizzled with chocolate ganache.

R42

ENRICO

MANGO AND MINT TARTS

3 perfectly baked tart bases topped with a creamy mango and mint filling drizzled with a mango dressing.

R42

HACKERT

PANNA COTTA

Deliciously smooth vanilla infused panna cotta served with a refreshing pomegranate reduction.

R65

KLIMT

OREO AND PEPPERMINT DESSERT

Oreo and peppermint chocolate blended in a creamy caramel sauce on a honey and biscuit base.

R65

COOL DRINKS

<i>LEMONADE</i>	_____	R18
<i>COLA TONIC CORDIAL</i>	_____	R12
<i>PASSION FRUIT CORDIAL</i>	_____	R12
<i>LIME CORDIAL</i>	_____	R12
<i>APPLETISER</i>	_____	R26
<i>GRAPETISER</i>	_____	R26
<i>SOFT DRINKS</i>	_____	R20
<i>LIPTON ICE TEA</i>	_____	R26



MONTAGES

<i>TATLIN • MOCK SHANDY •</i>	_____	R38
<i>BEETHOVEN • PASSION FRUIT MONTAGE •</i>	_____	R38
<i>BACH • STRAWBERRY MONTAGE •</i>	_____	R38
<i>MOZART • BANANA COLADA •</i>	_____	R38
<i>TCHAIKOVSKY • PINA COLADA •</i>	_____	R38
<i>RAFI • POMEGRANATE MONTAGE •</i>	_____	R38
<i>VIVALDI • LIME MONTAGE •</i>	_____	R38
<i>DEBUSSY • STRAWBERRY DAIQUIRI •</i>	_____	R38
<i>BRAHMS • LONG ISLAND ICED TEA •</i>	_____	R38
<i>MAKOVSKY • ICED COFFEE •</i>	_____	R38



MILKSHAKES

*STRAWBERRY, CHOCOLATE, BUBBLEGUM,
LIME, VANILLA & COFFEE*

R50

GOURMET MILKSHAKES

SALTED CARAMEL

R50

CARAMEL AND POPCORN

R50

OREO & PEPPERMINT

R50

KIT-KAT EXPLOSION

R50

MOLTEN BAR-ONE

R50

COOKIE SURPRIZE

R50

ASTRO BOMB

R50

NUTELLA

R50