

Ala Carte MENU

SALADS

CAJUN CHICKEN SALAD grilled Cajun chicken, avo, grilled halloumi, rocket, seasonal greens, tomato, cucumber, spring onions and light curry mayo	105-
CHOPPED HOUSE SALAD avo, lettuce, cherry tomato, cucumber, red onion, bean sprouts, crispy bacon, croutons and grilled chicken with a creamy French dressing	95-

TAPPAS

STUFFED OLIVES V filled with ricotta, garlic and herbs and deep fried	60-
CRISPY CALAMARI atchar mayo, apple, curry oil and pickled mango	78-
TOM-YUM TEMPURA PRAWNS tom-yum mayonnaise, Asian greens and sugar chilli syrup	90-

ANTIPASTO

Great for sharing

AFFETTATI MISTI (Meat Antipasto) parma ham, hickory ham, smoked chicken and casalinga (salami), basil pesto, sliced pears and melon with rocket, pickles and ciabatta bruschetta	180-
VEGETABLE ANTIPASTO ♥ artichokes in vinaigrette, wood fired vegetables, olive tapenade, basil pesto, hummus, emmenthal, grilled halloumi with tomato crostini	155-

WRAPS

With homemade sweet potato chips

CHICKEN CLUB grilled chicken breast, bacon, avocado, feta, lettuce, cucumber, peppadew and mayo	95-
SMOKED SALMON oak smoked salmon, lemon pepper cream cheese, rocket, cucumber ribbons, red onion and capers	105-

TOASTED SANDWICHES

Choice of white, brown, health or rye bread

CHEDDAR CHEESE (V	48-
CHEDDAR & TOMATO 🗸	58-
CHICKEN MAYONNAISE	65-
BACON, EGG & CHEDDAR	70-
HICKORY HAM & CHEDDAR	60-
BACON, FETA & AVOCADO	65-
CHICKEN, BACON & MOZZARELLA	72-

GOURMET BURGERS

All 100% beef homemade burgers, bun with lettuce, tomato, gherkin and onion, served with hand cut chips.

BBQ BURGER grilled and BBQ basted	90-
CHEDDARMELT BURGER BBQ burger with cheddar cheese and mushroom sauce	105-
MAGNOLIA BURGER a favourite topped with bacon, avocado, emmenthal cheese and mushroom sauce	125-
JALAPENO & AVO BURGER With emmenthal cheese and fried onions	120-
CARB CLEVER BURGER mushrooms topped with beef burger, bacon, grilled halloumi, rocket, avo and pan fried cherry tomatoes, served with side salad	125-

Blooming Delicious



PIZZAS

All our pizza's are 100% homemade and are all large

MARGARITA V tomato base with mozzarella and basil	85-
HAWAIIAN tomato base, mozzarella, ham and pineapple	100-
CARNE tomato base, mozzarella, ham, bacon, chorizo, beef mince, jalapeno, red onion and roast peppers	130-
REGINA tomato base, mozzarella, ham and mushrooms	110-
PESTO mozzarella, basil pesto, feta cheese, roasted walnuts, avocado and bacon	145-
CALIFORNIA tomato base, mozzarella, parma ham, avocado, rocket and balsamic roasted cherry tomatoes	165-
MAGNOLIA tomato base, mozzarella, chicken, bacon, feta, peppadews, creamed spinach and avocado	165-
SALMONE tomato base, mozzarella, oak smoked salmon, avocado, rocket, creme fraiche and deep fried capers	160-
MEDITERRANEAN V tomato base, mozzarella, butternut, artichoke, roasted peppers, feta, basil pesto and toasted pumpkin seeds	135-
FOUR SEASONS tomato base, mozzarella, bacon, olives, sundried tomatoes, artichokes and basil	140-
VEGAN V butternut, roast red onions, artichokes, green olives & vegan mozzarella	140-

		Capers Chilli Garlic Onion	12-
	10	Feta Olives Pineapple Peppers	18-
	EXTRAS	Avo Bacon Mushrooms Ham Artichokes	25-
	ш	Chicken Salami Mince Chorizo	35-
		Smoked Salmon	70-

CURRIES

Served with jasmine rice, sambals, roti and a poppadom

CHICKEN & PRAWN CURRY garlic, ginger, masala and coconut cream	195-
NATAL LAMB CURRY "ROGAN JOSH" mild lamb curry with Durbs masala, coriander and cumin	205-

FISH & SEAFOOD

Please note that all our fish is sourced from sustainable waters and is subject to availability. Served with your choice of hand cut fries, basil pesto mash, jasmine rice or seasonal vegetables.

GRILLED HAKE sun-dried tomato, basil and zucchini tagliatelle, avocado and lime puree and citrus butter	180-
PRAWN PLATTER (subject to season and availability) 12 queen Vennamei prawns, grilled with lemon, garlic butter and peri-peri and your choice of jasmine rice, homemade chips or creamy mash	SQ-

FROM THE GRILL

Served with homemade fries, basil pesto mash, jasmine rice or seasonal veg.	FILLET 250g	RUMP 300g
GRILLED parsley and garlic butter	185-	180-
PARISIENNE rolled in peppercorns, served with Madagascan green peppercorn sauce	195-	190-
MAGNOLIA sliced then topped with emmenthal cheese, avo, peppadews and a mushroom and thyme sauce	215-	205-
SPARE RIBS slow braised in a citrus broth then BBQ glazed		190-
T-BONE STEAK 500g aged T-Bone with mushroom and green peppercorn sauce		195-

CHEF'S FAVOURITES

CHICKEN THIGH ESPETADA – PERI-PERI Peruvian style "a la Brasa" chilli, lime and garlic basted with shoestring chips, avocado and coriander dipping sauce	185-
3-HOUR SLOW ROAST LAMB SHANK slow braised with root vegetables and tarragon, caramalized onion mash, toffee onions and glazed carrots	195-
PRAWN LINGUINI 10 queen prawns tossed with sundried tomato, garlic, chilli, rocket, olive oil and sauvignon blanc	165-



PURE FRUIT JUICES

Orange Granadilla Tropical	350ml	32-
Strawberry Mango Apple Guava	500ml	40-

GOURMET MILKSHAKES

Made with 100% full cream vanilla ice cream

350ml Strawberry Banana Chocolate Lime Bubblegum	38-
500ml Nutella & Hazelnut Kiwi Fruit, Lime & Mint Red Berry & White Chocolate Banana & Honey Bar-one & Choc Chip	55-

CAKES

CAKE OF THE DAY	ГГ
Please ask your waitron about today's favourite	55-

DESSERTS

ICE-CREAM served with bar-one chocolate sauce	45-
CHOC NUT SUNDAE bar-one chocolate, hazelnuts, maraschino cherries, cranberries and nougat	60-
HOMEMADE ICE-CREAM salted caramel ice cream	60-
SPICED DARK CHOCOLATE & ORANGE FONDANT with vanilla ice-cream	60-

DOM PEDROS

Amarula, Kahlua or Whisky

SINGLE	50-
DOUBLE	65-

ILLY COFFEE CORNER



ALL ILLY COFFEE ALSO AVAILABLE AS DECAF		
ILLY COFFEE	normal	28-
	grande	36-
SABIE VALLEY COFFEE	normal	22-
SADIL VALLET COTTLE	grande	30-
	single espresso	28-
CAPPUCCINO	double espresso	35-
CAPPUCCINO	add cream	10-
	add almond milk	10-
ECDDECCO	single	20-
ESPRESSO	double	25-
AMERICANO		28-
MACCHIATO		25-
espresso topped with milk	foam	20
MAGNOLIA FRAPPE double espresso & crushed	ice blend	30-
BREWED ICE-COFFEE filter coffee poured over ice	2	30-
ESPRESSO COFFEE MILKS espresso & ice-cream blend	HAKE	38-
FROZEN CAFFÉ MOCHA espresso, hot chocolate & i		40-
CHOC-O-CHINO espresso & hot chocolate w		38-
ROCKY-CHINO espresso, chocolate & haze milk, foam & chocolate sha		42-
CAFFÉ LATTE		32-
FLAVOURED LATTE hazeli	nut & vanilla	38-
ROOIBOS CAPPUCCINO		26-
ROOIBOS CAFFÉ LATTE		32-
CHAI TEA LATTE		36-
TEAS rooibos & five roses		20-
HERBAL TEAS chamomile, green tea, english breakfas		30-
HOT CHOCOLATE		38-
MILO		38-
HORLICKS		40-

Magnolia Sushi

MAKI [6 pieces]

Seaweed wrapped around rice with filling

SALMON	50-
TUNA	50-
PRAWN	50-
AVOCADO	36-
CUCUMBER	34-

NIGIRI [3 pieces]

Rice fingers with topped with filling

SALMON	54-
TUNA	54-
PRAWN	52-
SMOKED SALMON	52-
AVOCADO	35-

SASHIMI [3 pieces]

Thinly sliced raw fish

SALMON	70-
TUNA	70-

HANDROLL [single roll]

SALMON, AVO, CUCUMBER & MAYO	52-
TUNA, AVO, CUCUMBER & MAYO	50-
SMOKED SALMON, AVO, CUCUMBER & MAYO	48-

FASHION SANDWICH [8 pieces]

Layers of seaweed, rice and filling

SALMON & AVO	78-
TUNA & AVO	78-
PRAWN & AVO	78-
SMOKED SALMON, AVO & PHILLI CHEESE	75-



CALIFORNIA ROLLS [8 pieces]

Rice on the outside filling on the inside

SALMON, AVO & CUCUMBER	78-
TUNA, AVO & CUCUMBER	78-
PRAWN, AVO & CUCUMBER	78-
SMOKED SALMON, AVO & PHILLI CHEESE	74-
PRAWN TEMPURA	82-
CUCUMBER, AVO & PHILLI CHEESE	50-

CHEFS SPECIALITIES

SALMON ROSES [3 pieces] salmon, avo, Japanese mayo and caviar	75-
MAGNOLIA ROSES [3 pieces] salmon roses topped with prawn, ginger, mayo and caviar	80-
RAINBOW ROLL [8 pieces] salmon, cucumber, avo and Japanese mayo	95-
SUNSET ROLL [8 pieces] salmon California roll topped with prawn tempura, Japanese mayo and caviar	85-
SUSHI SALAD prawn and avocado with Japanese mayo, topped with salmon sashimi	90-

PLATTERS

SUSHI FOR 1 [10 pieces] 4 salmon California rolls, 3 salmon roses and 3 prawn nigiri	175-
ROSES PLATTER [6 pieces] 3 tuna roses & 3 salmon roses	155-
SASHIMI PLATTER [9 pieces] tuna or salmon	205-
SALMON PLATTER [15 pieces] 4 California rolls, 3 nigiri, 2 salmon roses and 6 maki	185-
LOWVELD PLATTER [19 pieces] 4 salmon california rolls, 6 prawn maki, 2 salmon roses, 3 salmon sashimi and 4 rainbow rolls	230-
KRUGER PLATTER [27 pieces] 2 salmon roses, 3 salmon nigiri, 8 tuna California rolls, 4 prawn California rolls, 4 smoked salmon fashion sandwiches and 6 avo maki	290-