ABOUT THYME

Eat. Drink. Don't Think.

Welcome to About Thyme Restaurant where good food meets nature
Nestled in a lush garden setting, we offer a diverse menu showcasing local ingredients with global flavours complimented by an extensive range of wines, cocktails and beverages
Whether you're here for a casual meal, a special celebration or a relaxing drink, our garden oasis provides the perfect back drop for an unforgettable dining experience
We invite you to relax, sip, and savour the flavour, per our motto … 'EAT . DRINK . DON'T THINK!'

SOUPS

v* gf **Sweet Potato, Butternut and Ginger Soup** 800/-

gf **Spicy Chicken, Coconut and Lemongrass Noodle Soup** 850/-

v* gf* **Roasted Tomato Soup with a Cheddar Cheese Toastie** 850/-

Seasonal Soup **(see our specials)**

STARTERS AND SMALL PLATES

v+ **Sweet Potato Samosas with Tamarind and Date Chutney**
Individual Portion: 700/- (3pcs) Sharing Portion: 1,300/- (6pcs)

Duck Spring Rolls with Oriental Dipping Sauce
Individual Portion: 900/- (2 Pcs) Sharing Portion: 2,250/- (5 Pcs)

v **Golden Sweet Corn Fritters**
Pan-fried sweetcorn fritters served with 'About Thyme' chilli jam
Individual Portion: 1,050/- Sharing Portion: 2,000/-

v gf* **Sesame Halloumi Bites**
Golden fried cubes of sesame coated halloumi cheese drizzled with warm honey
Individual Portion: 1,050/- Sharing Portion: 2,000/-

gf* **Chicken or** v+ gf* **Oyster Mushroom Karaage**
Japanese style fried chicken / oyster mushrooms drizzled with Nanban sauce
Mushroom Individual Portion: 1,050/- Sharing Portion: 2,000/-
Chicken Individual Portion: 1,150/- Sharing Portion: 2,200/-

Spicy Barbeque Chicken Wings
Individual Portion: 1,150/- Sharing Portion: 2,200/-

Togarashi Calamari
Calamari pieces in a crispy schichimi togarashi seasoned coating
Served with wasabi mayonnaise
Individual Portion: 1,300/- Sharing Portion: 2,500/-

Tuna Tartar with Avocado
Fresh and zingy yellowfin tuna layered with avocado salsa
Individual Portion: 1,300/- Sharing Portion: 2,500/-

gf* **Garlic & Chilli Prawns**
Pan-roasted garlic queen prawns with chilli oil, fresh coriander and lemon
Served with rustic sourdough toast
Individual Portion: 1,400/- Sharing Portion: 2,700/-

'DIP IN!'

….. a carefully curated selection of flavourful dips and dippers, absolutely perfect for sharing!

v+ gf* **Hummus with Caramelised Onions . Toasted Pita Bread** 1,600/-

v gf* **Whipped Feta with Balsamic Roasted Cherry Tomatoes . Crispy Crostini** 1,950/-

v n*gf* **Baked Camembert with Honey, Thyme and Nuts . Multigrain Toast** 2,500/-

***There is a 30 minute wait for baked camembert**

v vegetarian, v+ vegan ,v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request
p* – pork poduct, pb* pork bacon, beef option available on request, n contains nuts, n* contains nuts that can be excluded on request

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SALADS

v gf n* **Green Vegetable Salad**

Tenderstem Broccoli . Sugar Snap Peas . Green Beans . Asparagus . Baby Spinach Leaves
Salad Onions . Caramelised Walnuts . Honey and Mustard Dressing

v* With Avocado 1,500/-

v With Pan-fried Halloumi Cheese 1,900/-

With Charcoal Grilled Chicken 1,900/-

v+ gf **Rainbow Buddha Bowl with Tahini Dressing**

Spiced Roasted Sweet Potato, Red Onion and Chickpeas . Quinoa . Pickled Beetroot . Avocado . Sweet Peppers
Baby Spinach . Cherry Tomatoes . Sun Flower, Pumpkin and Chia Seeds . Goji Berries . Tahini Dressing

1,950/-

gf n* **Prawn and Mango Noodle Salad (seasonal)**

Poached Queen Prawns . Fresh Mango . Rice Noodles . Sweet Chilli Dressing
Roasted Cashew Nuts . Crispy Shallots . Fresh Herbs

2,250/-

VEGETARIAN AND VEGAN MAIN COURSES

v n* **Pumpkin and Amaretti Tortellini**

Pumpkin and amaretti filled tortellini in a creamy sage and butter sauce
Finished with amaretti biscuit crumbs and parmesan cheese and served with garden salad

2,050/-

v v* gf **Risotto of the Week*** served with garden salad

v v* gf* **Pasta of the Week*** served with garden salad

***See our seasonal specials**

2,050/-

v **Butternut and Feta Cheese Tart with Lime and Parsley Cream**

Served with crispy potato wedges and baby spinach and apple salad

2,200/-

v **Leek and Goats Cheese Tart**

Served with crispy potato wedges and baby spinach and apple salad

2,200/-

v+ **Teriyaki Tofu**

Tofu 'steak' with a sticky, sweet and savoury teriyaki glaze
Served with coconut forbidden black rice and chilli/ginger pak-choi

2,200/-

v+ gf* **Paprika Roasted Cauliflower**

Smoky paprika, cumin and lemon roasted cauliflower, red onions and chickpeas
Served with caramelised onion hummus, pomegranate gremolata and toasted pita bread

2,200/-

v gf* **Greek Aubergine Parcels**

Charcoal grilled aubergine parcels of tomato, feta, oregano and mint
Drizzled with sun-dried tomato dressing and served with roasted vegetable couscous and tzatziki

2,200/-

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MAIN COURSES

gf **Chicken Dopiaza**

Boneless chicken pieces in a spicy, double onion curry sauce
Served with coriander and lime jasmine rice and papadam

2,400/-

Chicken Pot Pie

Comfort food at its best…..cubes of chicken breast in a creamy tarragon sauce with leeks and peas topped with a flaky, homemade all butter puff pastry lid
Served with sautéed new potatoes and and baby spinach and apple salad

2,500/-

Traditional Greek Moussaka

This signature Mediterranean lamb dish is a delight to the senses…..minced lamb cooked in a rich tomato sauce, layered with aubergine and béchamel sauce, topped with cheese and baked to perfection
Served with crispy potato wedges and Greek salad

2,500/-

Teriyaki Duck Donburi

A beautiful bowl of tasty goodness…..slow cooked, shredded sweet and savoury teriyaki duck meat, coriander and lime jasmine rice, chilli/ginger pak-choi, a soft fried egg and pickled red onions

2,700/-

gf* **'Kamba Wa Kupaka'**

Marinated grilled king prawns in a Swahili style coconut curry sauce
Served with 'kachumbari' and chapati

3,250/-

gf* **Pan Seared Salmon in Garlic Butter**

Golden fried salmon fillet in a flavourful and aromatic lemon and garlic butter sauce
Served with pearl barley pilaf and roasted vegetables

4,200/-

FROM THE CHARCOAL GRILL

gf **Paprika and Lemon Chicken Breast**

Barbequed paprika, cumin and lemon marinated chicken breast fillet with aji verde (Peruvian style green chilli sauce)
Served with sautéed new potatoes and roasted vegetables

2,400/-

gf **Simple Snapper**

Red snapper fillet barbequed to perfection…..simplicity at its best
Served with sautéed new potatoes, roasted vegetables and chunky tartar sauce

2,400/-

gf* **Tuna Steak with Fresh Mango Salsa**

Yellowfin tuna steak marinated in honey and soy-sauce, barbequed to your taste and served with a zesty and colourful mango, chilli and lime salsa
Served with coriander and lime jasmine rice and stir-fried chilli/ginger pak-choi

2,700/-

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gf* p* **Stuffed Barbequed Pork Chops with Apple Sauce**
Charcoal grilled pork loin chops with a herby mozzarella cheese, sage and onion stuffing
Served with homemade apple sauce, herby mashed potatoes and creamed spinach
2,700/-

p* **Barbequed Spare Ribs**
About Thyme's famous pork spare ribs barbequed in a tangy sauce
Served with rustic fries and red cabbage coleslaw
2,700/-

About Thyme Big, Beefy, Fully Loaded Burger
Charcoal grilled beef burger on a toasted sesame bun with lettuce, tomatoes and gherkins
Loaded with cheddar cheese, pb* bacon and caramelised onions
Served with rustic fries and red cabbage coleslaw
2,100/-

gf* **About Thyme Pepper Steak**
Barbequed prime beef fillet in a creamy black pepper and thyme sauce garnished with battered onion rings
Served with herby mashed potatoes and roasted vegetables
3,750/-

gf* **New York Strip**
350g premium imported Brazilian strip loin flame grilled to your taste and garnished with battered onion rings
Served with crispy potato wedges, roasted vegetables and your choice of sauce from:
v **Pepper and Thyme**
v **Mushroom with Sherry and Grain Mustard**
v **Aji Verde (Peruvian style green chilli)**
3,750/-

SIDES & ADD-ONS

v+ gf **Crispy Potato Wedges** . v+ gf **Sautéed Baby Potatoes** . v* gf **Herby Mashed Potatoes** . v+ gf **Rustic Fries**
v+ gf **Lime and Coriander Jasmine Rice**
550/-

v+ gf **Coconut Forbidden Black Rice** . v+ **Pearl Barley Pilaf** . v+ **Roasted Vegetable Couscous**
v+ **Stir-Fried Chilli/Ginger Pak-Choi** . v+ gf **Roasted Vegetables**
v **Creamed Spinach** . v+ gf **Sautéed Mushrooms**
v+ gf **Spiced Roasted Sweet Potato, Red Onion and Chickpeas** . v **Battered Onion Rings**
v+ gf **Garden Salad** . v+ gf **Kachumbari** . v gf **Greek Salad**
v gf **Red Cabbage Coleslaw** . v+ gf **Baby Spinach and Apple Salad**
pb* **Bacon** . **Cheese**
600/-

v+ **Chapati (2 Pc)** . v+ gf **Avocado** . v* gf* **Extra Bread**
350/-

Chicken . **Beef**
700/-

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