

# DINNER MENU

## STARTERS

### SOUP OF THE DAY 12

Daily fresh vegetarian soup, served with homemade bread

### PRAWNS IN GARLIC SAUCE 19

Prawns in a creamy garlic sauce, served with homemade bread

### ITALIAN GARLIC BREAD 12

Garlic bread with tomatoes, Parmesan cheese and herbs

### THAI BEEF SALAD 19

Salad with spicy Thai beef, soy sauce, garlic and dressing

## MAINS

### CAJUN SALMON 26

Panfried salmon fillet with honey, vegetables and potatoes

### FISH POT 25

Three types of fish slowly cooked in a vegetable sauce and white wine with vegetables and potatoes

### VEGETARIAN DISH 25

Chef's special! Just tell us what you [do not] like

### SCOTCH FILLET 27

250 gram and cooked to your liking, with fries and salad. Garlic butter or mushroom sauce

*Check out our blackboard for today's specials!*

## DESSERTS

### AFFOGATO 11

Vanilla ice cream drowned in espresso with a caramel cookie crunch and Frangelico liqueur (18+)

### WARM APPLE STRUDEL 9

Warm apple strudel with ice cream, cream and cinnamon sugar

### CALZONE PANCAKE 11

Calzone style pancake with warm cherries, chocolate sauce and ice cream

### GRANDE DAME BLANCHE 10

Vanilla ice cream with cream and warm chocolate sauce [sundae]

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# INDONESIAN

Indonesian rice table, in Dutch "rijsttafel", is all about sharing food and finds its origin in the period of the Dutch colonization over what is now Indonesia. By combining different dishes from all over the islands, the Dutch created this extensive and delicious meal. A rice table consists of several small dishes accompanied by nasi putih [white rice], nasi goreng [fried rice] or nasi kuning [yellow rice] and sweet or savoury side dishes. Try one of our dishes below to get familiar with this cuisine or book a rice table for your next visit.

Due to preparation time, bookings are essential for the full-fledged rice table.

## NASI GORENG

### NASI GORENG BASIC 23

Fried rice with lots of vegetables, Atjar Tjampur, krupuk and a fried egg

### SATAY TOFU 24

Nasi Goreng with fried tofu, Atjar Tjampur, satay sauce, krupuk and a fried egg

### BABI KETJAP 25

Nasi Goreng with sweet pork, Atjar Tjampur and krupuk

### CHICKEN SATAY 25

Nasi Goreng with seasoned skewed chicken, Atjar Tjampur, krupuk and satay sauce

## RICE TABLE\*

### THREE-COURSE DINNER 40

Indonesian chicken soup as starter, followed by a range of different beef, pork, chicken, fish, tofu, egg and vegetable dishes served with nasi putih, nasi goreng and side dishes such as serundeng, sambal, fried onions, krupuk, rujak, tomato lalab, satay sauce and more. Finished with a surprise dessert.

*\*. Please book at least one day prior, so that we can marinate the various dishes*

# KIDS MENU

### KIDS DRINKS 2

Fizzy drink, cordial or juice

### KIDS PANCAKES 9

Pancake with sugar and syrup, lemon, apple, bacon, cheese, bacon & cheese or ice cream, cream and chocolate sauce

### GLUTEN FREE PANCAKES 11

All gluten free kids pancakes

### FISH BITES / CHICKEN NUGGETS 9

Chicken nuggets or fish bites with chips

If kids age of 4 - 12 join the rice table the cost will be \$ 14 per head including kids ice cream

### KIDS ICE CREAM 4

Two scoops of ice cream