

BRASSERIE

STARTERS

French Onion Soup - R80

Rich onion soup made with a beef stock and topped with Gruyère gratin

Stack Salad - R80

Crisp baby lettuce leaves with seasonal greens in our classic Stack vinaigrette

Beef Tartare - R95

Rare-breed beef, diced shallots, capers, gherkins and fresh bread

Duck & Pork Rillettes - R95

Confit Franschoek duck leg and pork belly, pistachio, cherry jam and baguette

Beetroot Tarte Tatin - R85

Goats' cheese, black pepper blushed tomatoes and mixed leaves

Rock Oysters - R25 each

Saldanha Big Bay oysters, red wine shallot vinegar and lemon

Salmon Gravadlax - R95

Dill and lemon-cured Norwegian salmon, pickled radish, cucumber and ginger, crème fraîche

PLATS DU JOUR R175

Monday:

Pork Schnitzel

Tuesday:

Fish Provençal

Wednesday:

Karoo Lamb Rack

Thursday:

Roast Baby Chicken

Friday:

Moules Marinières

Saturday:

Pork Confit

SIDES - R45

Crispy Kale Chips

Stack Caesar

Seasonal Vegetables

Pommes frites

Mashed potatoes

MAIN COURSE

Fresh Fish - R170

Grilled Atlantic line fish, wild mushroom ragù, courgettes and a herbed citrus beurre blanc

Seafood Bourride - R170

Mussels, Atlantic line fish, prawns in a fragrant seafood broth with grilled fennel and aioli

Lamb Rump - R185

Herbed aubergine and potato mash, charred broccoli and roast garlic jus

Duck à l'Orange - R175

Duck breast, potato mash, French beans, braised shallots and caramelised orange jus

Steak Frites - R170

250g pasture-reared Chalmar sirloin with pommes frites and Béarnaise

Butternut au Gratin - R120

Sage butter-roasted butternut, kale, Gruyère gratin, mixed leaves salad

Vegetable Bouillon - R120

Ricotta and herb dumplings, mixed mushrooms and seasonal vegetables