

# BRASSERIE

## SALADS

### Stack Salad - R95

Crisp baby lettuce leaves with peas, asparagus, avocado, boiled egg and croutons in a lemon vinaigrette

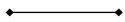
### Mozzarella & Parma

#### Ham Salad - R145

Mozzarella, nectarine, red cherry tomatoes & parma ham salad with a white balsamic dressing

### Butternut Salad - R80

Roast butternut with barley, parsley, cauliflower florets, sunflower seeds, pumpkin seeds and feta in a mustard vinaigrette



## SANDWICHES (Lunch only)

### Grilled ham & cheese - R85

Pickled and smoked ham hock with German Emmentaler, homemade pickled mustard, gherkin and a watercress radish salad

### Focaccia R75

Exotic mushrooms, homemade ricotta, chilli dressing and wild rocket

## STARTERS

### Gnocchi - R80

Potato gnocchi with a walnut pesto and goats cheese

### Beef Tartare - R105

Oak Valley beef rump tartare with Sourdough croute, aioli and parsley oil

### Rabbit Terrine - R95

Terrine with home made pickles and a truffle vinaigrette

### Chicken Liver Parfait - R85

Parfait with home-made brioche and spiced red onion preserve

### Gravadlax - R95

Trout Gravadlax with dill crème fraîche, apple, fennel and micro greens

### Tuna Niçoise - R105

Seared tuna with green beans, baby potato, semi-dry tomato, tuna mayonnaise and olive tapenade

### Oysters - R25 each

Fresh oysters with a red wine shallot dressing and lemon

## MAIN COURSE

### Steak Frites - R180

250g Chalmar beef sirloin with pommes frites and Béarnaise

### Onion Tart - R125

Roast onion tart with King Oyster, Shiitake and Shimeji mushrooms, Parmesan Catalan and micro herbs

### Pork Belly - R180

Braised Pork belly with celeriac puree, brûlée onions and roasted pears

### Kingklip - R160

Pan-fried Kingklip with roasted baby carrots, carrot crudité, carrot velouté and coriander oil

### Linefish - R155

Pan fried linefish with crushed baby potato salad and sauce vierge

### Springbok Loin - R190

Seared Springbok loin with a charred sour onion puree, tenderstem broccoli & potato fondant

## SIDES

Roast cauliflower with a sage beurre noisette - R40

Pommes frites - R30

Wilted greens in garlic and olive oil - R45

Baby Gem lettuce salad with Boerenkaas, pumpkin seeds and vinaigrette - R40