

# BRASSERIE

## SALADS

### Stack Salad - R95

Crisp baby lettuce leaves with peas, green beans avocado, boiled egg, toasted seeds in a lemon vinaigrette

### Mozzarella & Aubergine Salad - R150

Buffalo mozzarella with marinated aubergine, semi-dried tomatoes, pine nuts and basil

### Butternut & Parma Ham Salad - R110

Roasted butternut with parma ham, goats cheese, rocket, pecan nuts and a honey & thyme dressing

## STARTERS

### Gnocchi - R95

Potato gnocchi with wild mushrooms and cep sauce

### Beef Tartare - R105

Oak Valley beef rump tartare with Sourdough croute and aioli

### Rabbit Terrine - R95

Terrine with home made pickles and a truffle vinaigrette

### Chicken Liver Parfait - R85

Parfait with home-made brioche and a pear & saffron chutney

### Trout - R95

Beetroot cured trout with citrus segments, horseradish crème fraiche and radish & beetroot crudité

### 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

### Barley Risotto - R130

Barley risotto with a parsley cream, courgette crudité, fresh parmesan and a preserved lemon dressing

### Pork Belly - R180

Braised Pork belly with a carrot puree, roasted baby carrots, potato fondant and pickled mustard

### Kingklip - R160

Pan-fried Kingklip with seasonal greens, ricotta, green chilli & herb salsa and semi-dried tomatoes

### Linefish - R155

Pan fried linefish with charred cauliflower puree, cauliflower florets, almonds, capers, sultanas and parsley oil

### Springbok Loin - R190

Seared Springbok loin with celeriac remoulade, macerated blueberries and brûlée onions

## SIDES

Tendersteam broccolini with white anchovy and chilli- R55

Pommes frites - R30

Wilted greens in garlic and olive oil - R45

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