

the
brasserie



Menu

STARTERS

Prawn and black mussel with roast garlic and crispy ginger, served with homemade pot bread

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Camembert and walnut samoosa with tomato and onion jam

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Smoked mushroom soup with camembert and bacon caps

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Malay lamb ravioli, spiced lentils, tomato and coriander salad

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Roast red pepper and tomato soup with salt and pepper poppers (V)

R55 per dish



Menu

MAINS

Slow roast pork, mash potato and cabbage, baked butternut with crackling and caramelized apple

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Spiced loin of springbok, horseradish mash, roast beets, buttered sprouts and pancetta

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Pesto fried calamari, potato gnocchi and chilli oil

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Pan roast linefish, winter greens, braised lentils and sautéed baby potatoes

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Grilled rib of beef, creamed baby spinach, confit potato with roasted shallots and wild mushroom

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Roast chicken with root vegetables and cider potatoes

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Open lasagne of goat's cheese and asparagus with tomato jam and wild rocket salad

R95 per dish



Menu

DESSERTS

Steamed gooseberry pudding with cinnamon ice cream

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Fried coffee ice cream, chiacchiere and espresso syrup

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Lemon posset and ginger snaps

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Rhubarb and pistachio cannelloni

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Hot chocolate, chilli and black pepper shortbread with
orange crisps

R45 per dish



Menu

BEVERAGES

Coffee **R15**

Tea **R15**

- English Breakfast
- Rooibos
- Camomile

Cafe Latte **R17**

Espresso Single **R15**

Espresso Double **R17**

Cappuccino **R17**

Hot Chocolate **R17**

Milo **R17**

Don Pedro **R25**

- Whiskey
- Kahlua
- Pepeprmint
- Tia Maria
- Frangelico
- Amarula

Irish Coffee **R40**



Menu

WHITE WINES

sauvignon blanc

	Glass	Bottle
Kleine Zalze	R30	R135
Tropical ripe flavours with strong asparagus & ripe fig finish. Full, clean & fresh complexity.		
La Motte	R45	R175
Unwooded, easy drinking wine with tropical green flavours.		
Durbanville Hills	R35	R140
Layered fruity flavours from tropical fruits & green figs with lime guava & gooseberry. Crisp & dry.		

chardonnay

Durbanville Hills	R35	R140
Dried peaches, apricot & citrus. A soft wine with crisp acidity.		
Kleine Zalze	R30	R120
Fine citrus, ripe apple & lemon flavours. Elegant, well balanced wine with lingering aftertaste.		
Stellenbosch Hills	R35	R140
Citrus & vanilla with a slight buttery flavour on the nose.		

chennin blanc

Kleine Zalze	R30	R110
Strong guava, ripe pineapples & peach flavours. Medium to full bodied with clean, crisp aftertaste.		



Menu

WHITE WINES

rose / blanc de noir

	Glass	Bottle
Boschendal Blanc De Noir	R30	R130
Medium Dry with ripe cherry & strawberry fruit flavours.		
Nederburg Rose	R25	R100
A lively light to medium bodied wine with a clean fruity & refreshing finish.		

white blends

Groote Post – the Old Mans White Blend	R30	R120
Light & refreshingly crisp white blend with lemon and lime aroma with a delicate palate of Granny Smith apples.		

chennin blanc

Kleine Zalze	R30	R110
Strong guava, ripe pineapples & peach flavours. Medium to full bodied with clean, crisp aftertaste.		

semi sweet

Simonsvlei Buketraube	R25	R100
Full flavoured late harvest style, fragrant Litchi tones, fresh and fruity.		

methode cap classique

Pongracz Rose		R275
Pongracz	R35	R230

french champagne

Moet et Chandon NV		R1200
Full bodied with lime & vine blossom nose. Superb – aperitif for anytime enjoyment.		

Menu

RED WINES

cabernet sauvignon

	Glass	Bottle
Durbanville Hills	R45	R185

A mixture of natural fruits, berries & spices, with a plump yet subtle wood aroma.

Kleine Zalze	R35	R140
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Cabernet nose features chocolate & ripe berry. Solid concentration of Liquorices & blackcurrant.

merlot

Durbanville Hills	R45	R185
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Aromas of oak-laced dark chocolate & sweet berries. Complimented by the taste of prunes & violets.

Kleine Zalze	R35	R140
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Ripe plum & fruitcake aromas. Medium bodied soft juicy wine with a cigar box finish.

pinotage

Beyerskloof	R35	R140
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A medium bodied wine with red berry flavours that integrate with the oak flavours.

Durbanville Hills	R45	R180
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Nose of mixed dried fruit & floral potpourri with hints of banana, strawberry & truffle flavours.

shiraz

Durbanville Hills	R40	R180
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Full bodied, rich, ripe dark berry & sweet spice flavours, juicy & well rounded.

red blends

Groote Post – the Old Mans Red Blend	R30	R130
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Soft & smooth merlot based, with a touch of white pepper & spice with abundant berry & rich plum flavours.

