

THE BRASSERIE

LUNCH & DINNER

SMALL PLATES @ R50 EACH

WOOD-FIRED FLATBREAD creamed feta, garlic oil

POTATO SKINS salsa rosso, sour cream

TEMPURA WINTER VEG house aioli

CHORIZO CROCCHETTE mustard seeds

FRIED BRIE BITES apple relish, crostini

BONE MARROW toast, green sauce

STICKY CHICKEN WINGS blue cheese dip

16h00 – 18h00 DAILY: CHOOSE ANY 4 SMALL PLATES & ONLY PAY FOR 3

STARTERS

EXOTIC MUSHROOM RISOTTO parmesan 92

TUSCAN CHICKEN LIVERS tomato, chilli 68

QUICK FRIED SQUID salsa rosso, aioli 82

STEAK TARTARE ready to eat, toasts 78

SALADS

CLASSIC FRENCH 68

Crisp cos, parmesan, house vinaigrette

THE BRASS CAESAR 78

Cos, croutes, parmesan, anchovy dressing

ADD: pancetta OR chicken breast 32

ROASTED BEETROOT & FETA 78

Baby greens, nuts, Fynbos vinegar

SMOKED PAPRIKA HALLOUMI 88

Tomato, onion, fennel, sweet vinegar

ADD: flame-grilled chicken breast 32

WOOD-FIRED PIZZA

- Hand crafted -

ROSSO tomato & mozzarella -----

OLD SCHOOL MARGHERITA 69

Oregano

BABY SPINACH & FETA 92

Black olives, crispy onion

CHORIZO & BELL PEPPER 110

Chilli & herb oil, micro herbs

FIOR DI LATTE & FRESH TOMATO 128

Fresh basil & mint salad, house pesto

SLOW COOKED PULLED LAMB LEG 120

Mint buttermilk, crispy onion

CRISPY BACON & AVO 110

Ripe chilli, fresh rocket

BIANCO mozzarella -----

4 CHEESE & PORTOBELLO MUSHROOM 128

House apple relish, micro herbs

SMOKEY BBQ PULLED PORK 98

Smashed crispy crackling, fresh coriander

CHICKEN & PANCETTA 'CAESAR' 115

Gremolata, parmesan, anchovy dressing

ANGRY BOLOGNESE 116

Beef & pork, chilli, tomato, bell pepper

Gluten free @R20 surcharge | Any changes will cause a time delay

THE LUNCH CLUB

R98 including a FREE beverage Mon – Fri | 12h00 – 16h00

FRESH PASTA

HOUSE PESTO SPAGHETTI	86	BRAISED BEEF RAGU RAVIOLI	118
Green veg, olive oil		Mushroom, spinach, masala cream	
DRY PUTTANESCA SPAGHETTI	88	CLASSIC SPAGHETTI CARBONARA	110
Olives, anchovy, capers, fresh tomato		Egg, thyme, pancetta lardons	

All our pasta is hand-made daily | served with Parmesan

HOUSE FAVOURITES

THE BURGER PROJECT Beef OR chicken breast OR chickpea & tahini 90

Soft bun, garnish, Bell's pickle, house basting, hand cut fries

ADD: melted cheese 15 | crispy bacon 18 | a sauce 24

JACK BLACK BATTERED HAKE	116	GRILLED HAKE FILLET	118
Hand cut fries, house tartar		Lemon butter, crispy parsnips, mash	
CRUMBED CHICKEN BREAST	98	STEAK, EGG & CHIPS	110
Roasted veg, mash, peppercorn sauce		180g sirloin, smoky BBQ sauce	
250g FREE-RANGE KARAN SIRLOIN	178	FILLET AU POIVRE	188 226
Béarnaise, hand cut fries, side salad		Hand cut fries, wilted greens	
BEER GLAZED PORK BELLY	142	WOOD-FIRED LAMB SHANK	188
Carrot puree, potato, pear & celery		Root veg, soft mash, gremolata	

SIDES

FRENCH SALAD 36 | FRIES 30 | MASH 22 | WILTED GREENS 26 | ROASTED VEG 36

FAMILY SPECIAL: Dine from 16h00 -18h00 daily, SIT DOWN ONLY
Order a main meal & your kid eats for **FREE** from the kiddies menu

KIDDIES

BASIC MARGHERITA wood-fired	40	BACON MARGHERITA wood-fired	52
FRESH SPAGHETTI butter OR tomato	40	SODA BATTERED HAKE fries	58
BEEF BURGER garnish & hand cut fries	52	CRUMBED CHICKEN fries	52
ICE CREAM SUGAR CONE vanilla	22	ANY DAY SUNDAE yummy things	42
NUTELLA WOOD-FIRED PIZZA mini marshmallows		52	

DESSERTS

AFFOGATO ice cream, espresso	48	CRÈME BRULEE vanilla pod	46
DATE & PECAN PUDDING ice cream	58	CARDAMOM CHURROS chocolate	44
BRULEED LEMON TART crème fraiche	58	CHOCOLATE NEMESIS ice cream	68
BAKED CHEESECAKE citrus curd	62	RIPE BRIE toasts, preserve	56

See our **BLACKBOARDS** for daily additions
We support organic, free-range & sustainable practices

10% service charge applies to table of 8 or more

12h00-22h00 daily | 021 712 1363 | www.thebrasserie.co.za