

# THE BRASSERIE

## LUNCH & DINNER DAILY

[WOOD-FIRED CHARRED FLATBREAD feta | garlic & rosemary oil 50]

### STARTERS

SMOKED PAPRIKA POTATO SKINS	salsa rosso   whipped sour cream	56
PANKO FRIED BRIE	house apple relish   crispy crostini   pea shoots	68
MUSHROOM RISOTTO	variety mushrooms   wilted spinach   parmesan	96
SALT 'N PEPPER SQUID	quick fried   wild rocket   house aioli	88
ATLANTIC MUSSELS	French style   chardonnay   herb cream   shallots	86
PREGO STYLE CHICKEN LIVERS	garlic & ripe chilli   feta flatbread	66
HAND CUT BEEF TATAKI	avo   pineapple   chilli   coriander   Asian dressing	98

### SALADS

CLASSIC FRENCH	crisp cos   parmesan   house mustard vinaigrette	68
FIOR DI LATTE	variety tomato   basil & mint   bruschetta   fynbos vinegar	86
THE BRASS CAESAR	cos   croutes   parmesan   egg   anchovy dressing	78
<i>Add: pancetta or chicken breast</i>		32

## WOOD-FIRED PIZZA

- Hand Crafted -

### ROSSO- tomato & mozzarella

OLD SCHOOL MARGHERITA	oregano	76
BABY SPINACH & FETA	black olives   crispy onion	92
CRISPY BACON & AVO	ripe chilli   fresh rocket   olive oil	114
CHORIZO & BELL PEPPER	chilli & herb oil   micro herbs	116

### BIANCO- mozzarella

4 CHEESE & PORTOBELLO MUSHROOM	house apple relish   micro herbs	128
SMOKEY BBQ HAM HOCK	charred pineapple   pickled mustard seeds	110
SLOW COOKED PULLED LAMB	mint buttermilk   crispy onion	120
SPICED CHICKEN BREAST	jalapeno   salsa rosso   avo   mint buttermilk	118

gluten free @ R20 surcharge | changes will cause a time delay

## THE BRASS LUNCH CLUB

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

## HOUSE PASTA

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OLIO AGLIO spaghetti   fresh chilli   garlic   parsley   olive oil	78
<i>Add: pancetta lardons</i>	32
GENOVESE RIGATONI house pesto   potato   green beans   rocket	88
<i>Add: grilled chicken breast</i>	32
DRY PUTTANESCA SPAGHETTI olives   anchovy   capers   fresh tomato	94
THE BRASS CARBONARA spaghetti   egg   thyme   pancetta lardons	112

## MAINS

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JACK BLACK BATTERED HAKE hand cut fries   house tartar	120
GRILLED HAKE FILLET parsley potato   sautéed zucchini   herb butter	138
CRUMBED CHICKEN BREAST green beans   hand cut fries   sauce moutarde	118
GLAZED PORK BELLY rainbow carrots   potato   apple & Calvados puree	152
250g KARAN SIRLOIN béarnaise   hand cut fries   side French salad	178
FILLET AU POIVRE hand cut fries   wilted spinach	198   226
GRILLED VENISON curried carrot   pickled apricot   asparagus   Shiraz jus	198
THE BRASS BURGER [ beef OR F.R. chicken breast OR lentil & chickpea ]	94
Garnish   pickle   house basting   hand cut fries	
<i>Add: melted cheese 15   crispy bacon 18   a sauce 25</i>	

## SIDES

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French salad   summer green veg   hand cut fries   crispy potato	38
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## DESSERTS

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REAL GELATO 2 scoops   variety flavours   homemade cookie	48
CLASSIC CREME BRULEE French style   real vanilla pod	48
THE BRASS CHEESECAKE baked   lemon curd	66
FRANGIPANE TART salted caramel sauce   peanut ice cream	72
CHOCOLATE NEMESIS vanilla pod ice cream	68
LOCAL BRIE crispy sourdough   house apple relish	92

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

## KIDDIES

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BASIC MARGHERITA	48	BACON MARGHERITA	58
BUTTER SPAGHETTI	40	TOMATO SPAGHETTI	44
SODA BATTERED HAKE	60	BEEF OR CHICKEN BURGER	56
CRUMBED CHICKEN	58	120g STEAK 'N CHIPS	88
ICE CREAM SUGAR CONE	22	ANY DAY SUNDAE	48

10% service charge applies to table of 8 or more

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12h00–22h00 daily | 021 712 1363 | [www.thebrasserieict.co.za](http://www.thebrasserieict.co.za)