

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	70
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
SLOW COOKED PULLED LAMB	mint buttermilk crispy onion	120

BIANCO- mozzarella

4 CHEESE & PORTOBELLO MUSHROOM	house apple relish micro herbs	128
SMOKEY BBQ HAM HOCK	charred pineapple pickled mustard seeds	110
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

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

JACK BLACK BATTERED HAKE hand cut fries house tartare	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 puree pickled apricot asparagus jus	198
THE BRASS BURGER [beef OR F.R. chicken breast OR lentil & chickpea]	94
Garnish house onion relish smokey basting hand cut fries	
<i>Add: melted cheese 15 crispy bacon 18 a sauce 25</i>	

SIDES

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

REAL GELATO 2 scoops variety flavours homemade cookie	46
CLASSIC CREME BRULEE French style real vanilla pod	48
THE BRASS CHEESECAKE baked lemon curd	66
FRANGIPANE TART salted caramel peanut butter ice cream	72
CHOCOLATE NEMESIS vanilla pod ice cream	68
LOCAL BRIE crispy sourdough house apple relish	74

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	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

12h00–22h00 daily | 021 712 1363 | www.thebrasserieict.co.za