

THE BRASSERIE

[LUNCH & DINNER DAILY]

STARTERS

WOOD-FIRED FLATBREAD	feta garlic & rosemary oil	54
SMOKED PAPRIKA POTATO SKINS	salsa rosso whipped sour cream	62
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	90
PREGO STYLE CHICKEN LIVERS	garlic & ripe chilli feta flatbread	68

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 -

CLASSICS

OLD SCHOOL MARGHERITA	oregano	76
BABY SPINACH	Danish feta black olives crispy onion	112
ROASTED HAM HOCK	charred pineapple micro herbs	110
CRISPY BACON	avo (seasonal) ripe chilli fresh rocket	122
PEPPERED SALAMI	bell peppers olive oil	118

GOURMET

RIPPED FIG	blue cheese rocket toasted pumpkin seeds	136
4 CHEESE BIANCO	Portobello mushroom apple relish micro herbs	138
PANCETTA LARDONS	Danish feta avo (seasonal) house chimichurri	140
SLOW COOKED PULLED LAMB	mint buttermilk crispy onion	136
SPICED CHICKEN	jalapeno salsa rosso avo (seasonal) mint buttermilk	124

Gluten free @ R25 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	82
<i>Add: pancetta lardons</i>	32
GENOVESE RIGATONI house pesto potato green beans rocket	94
<i>Add: grilled chicken breast</i>	32
DRY PUTTANESCA SPAGHETTI olives anchovy capers fresh tomato	98
THE BRASS CARBONARA spaghetti egg thyme pancetta lardons	118

Zucchini spaghetti is available @ R10 surcharge

MAINS

JACK BLACK BATTERED HAKE hand cut fries house tartare	126
GRILLED HAKE FILLET parsley potato sautéed zucchini herb butter	138
CRUMBED CHICKEN BREAST green beans hand cut fries sauce moutarde	126
GLAZED PORK BELLY buttered carrots potato apple & Calvados puree	152
250g KARAN SIRLOIN béarnaise hand cut fries side French salad	186
FILLET AU POIVRE hand cut fries wilted spinach	198 238

THE BRASS BURGER [beef OR F.R. chicken breast] 96

Garnish | brioche bun | onion relish | house basting | hand cut fries

Add: melted cheese 15 | crispy bacon 18 | a sauce 25

SIDES

Hand cut fries crispy potato	38	French salad green veg	42
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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	68
FRANGIPANE TART salted caramel peanut butter ice cream	72
CHOCOLATE NEMESIS vanilla pod ice cream	70
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	48
SODA BATTERED HAKE	68	BEEF OR CHICKEN BURGER	60
CRUMBED CHICKEN	58	120g STEAK 'N CHIPS	88
ICE CREAM SUGAR CONE	25	ANY DAY SUNDAE	48

10% service charge applies to table of 8 or more

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