

THE BRASSERIE

Est. 2011

WOOD-FIRED FLATBREAD feta | garlic | rosemary oil 56
QUICK FIRED POTATO SKINS sour cream | salsa rosso 62

STARTERS

WINTER SQUASH SOUP	curry spice pumpkin seeds charred bruschetta	68
WOOD-FIRED PIZZETTI	winter pear blue cheese honeyed nuts balsamic	76
MUSHROOM RISOTTO	variety mushrooms wilted spinach parmesan	98
PANKO HAKE CROQUETTES	fennel & orange salad grain mustard sauce	78
ANGRY CHICKEN LIVERS	prego style garlic & ripe chilli feta flatbread	72

SALADS

CLASSIC FRENCH	crisp cos parmesan house mustard vinaigrette	68
SPICED HALOUMI	orange fennel olives red onion sweet vinaigrette	88
BEETS & GOATS	rocket honey nuts balsamic reduction bruschetta	82
THE BRASS CAESAR	cos croutes parmesan egg anchovy dressing	80
<i>Add:</i>	pancetta or chicken breast	32

WOOD-FIRED PIZZA

- Hand Crafted -

OLD SCHOOL MARGHERITA	oregano	76
BABY SPINACH	creamed feta black olives crispy onion	118
WINTER CHARRED VEG	crunchy seeds rocket rosemary oil	110
4 CHEESE BIANCO	portobello mushroom apple relish micro herbs	138
ROASTED HAM HOCK	charred pineapple micro herbs	116
CRISPY BACON	fresh avo ripe chilli fresh rocket	122
PEPPERED SALAMI	bell peppers olive oil	120
PANCETTA LARDONS	creamed feta fresh avo house chimichurri	140
SPICED CHICKEN	jalapeno salsa rosso fresh avo mint crème fraiche	124

HOUSE PASTA

WOOD-FIRED CANNELLONI	spinach ricotta parmesan cream tomato	120
DRY PUTTANESCA SPAGHETTI	olives anchovy capers fresh tomato	110
THE BRASS CARBONARA	spaghetti egg thyme pancetta lardons	118

THE BRASS LUNCH CLUB R98 INCL. A FREE BEVERAGE | MON-FRI

|The Brasserie supports local, sustainable & F.R. practices|

MAINS

VEGAN GREEN CURRY cauli-rice coriander garlic flatbread salsa rosso	96
Add: grilled F.R. chicken breast	32
JACK BLACK BATTERED HAKE fresh hand cut fries house tartare	128

| THE BURGER PROJECT |

{soft bun | crisp cos | giant gherkin | ripe tomato}

VEGAN CHICKPEA coriander smoked paprika house hummus	92
CAJUN CHICKEN blackened fresh avo mint crème fraiche	110
CLASSIC BEEF house basting onion relish	98
MELTED CHEESE house basting onion relish	110
B & C house basting melted cheddar bacon chimichurri	134

|All served with hand cut fries|

CRUMBED CHICKEN BREAST winter veg crispy potato sauce moutarde	134
WOOD-FIRED LAMB SHANK shiraz green beans onion relish garlic mash	238
ROLLED PORK NECK apple beans potato pancetta & moutarde sauce	164
250g KARAN SIRLOIN béarnaise hand cut fries side French salad	198
FILLET AU POIVRE hand cut fries spinach peppercorn sauce	198 248

SIDES

Hand cut fries crispy potato	38	French salad winter veg	42
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DESSERTS

RUSTIC ICE CREAM CAKE caramel chocolate honeycomb nut brittle	60
CLASSIC CREME BRULEE French style real vanilla pod	48
RETRO BANOFFEE CHEESECAKE baked toffee sauce crumble	72
WARM CHOCOLATE MALVA PUD chocolate sauce vanilla pod ice cream	64

[See selection of bespoke Dom Pedro's]

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
BATTERED HAKE GOUJONS	66	CRUMBED CHICKEN BATONS	60
PROPER BEEF BURGER	68	CHICKEN BREAST BURGER	68

10% service charge applies to table of 8 or more

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