



## Tapas menu

Confit duck and raisin Ballentine served with our Pinotage and red onion marmalade R75

Grilled goat's cheese rolled in dried Kalamata olives, rocket salad and crispy soda bread (v) R75

Garlic, ginger and chilli marinated prawn candyfloss, papaya and chilli salsa with cumin spiced mayonnaise R80

Smoked ham hock terrine served with a homemade piccalilli, mustard mayonnaise dressing and sweet apple and raisin toast R65

Salmon gravlax served with purees of fennel and black lemon finished with a honey and truffle dressing R70

Fried camembert served with a Pinotage and cranberry jam (v) R60

Braised beef short rib arancini served on a burnt tomato salad and sweet onion puree R70

Homemade gnocchi pan fried with wild mushrooms, smoked aubergine and creamy gorgonzola (v) R115

16hr slow cooked pork belly served on a crunchy Asian salad, crispy sweet potato and our sweet merlot jus R120

Springbok shank bobotie with a crisp potato crust R125

Winelands platter

Biltong, droewors, salami, smoked springbok, Fairview brie with olives, sweet fig jam, pickles and freshly baked bread R150

Antipasti

Parma ham, chorizo, Italian salami, smoked salmon trout and artichokes, camembert, gorgonzola, with sweet figs and fresh fruit and toasted bread R165

South African cheese board

A selection of 4 local cheese, fresh bread and homemade sweet pickles R90

# FLORÉAL

BRASSERIE AT MARIANNE

## Mains

### Burgers

100% beef burger with aged cheddar R120

Kudu burger with creamy brie R135

Breaded chicken fillet R110

All served with our own BBQ sauce on a toasted ciabatta roll, chips with garlic mayo

### Duo of Lamb

Slow braised lamb belly and lamb fillet served on a pea and mint puree, roast garlic potato croquettes, baby vegetables served with our Merlot jus  
R180

### Steak 'n' Chips

200g fillet steak served with double cooked chips, grilled tomato and mushrooms with our Merlot jus  
R185

### Fish 'n' Chips

Lightly battered hake, double cooked chips, mushy peas and tartar sauce  
R145

### Risotto

Wild mushroom, tarragon and truffle risotto served with a parmesan crisp and toasted pine nuts (v)  
R120

### Salads

Classic Caesar salad with garlic croutons, crispy bacon and poached egg  
R 80

Add grilled chicken R40

Roasted butternut, gorgonzola, rocket and walnut salad with a classic French dressing (v)  
R90

Classic Greek salad with our thyme marinated feta  
R40/R85

## Deserts

Lemon parfait served on toasted meringue and a walnut crumb  
R55

Apple, raisin and cinnamon crumble with vanilla ice cream and a cinnamon  
coated apple crisp  
R50

Dark chocolate fondant served with our homemade honeycomb and vanilla  
ice cream (please allow 15 minutes)  
R60

Vanilla panna cotta served with a raspberry and basil salad  
R55

Don Pedro  
Choose your spirit and ice cream  
R65

South African cheese board  
Served with crackers, fresh bread and homemade sweet pickles  
R90