

FLOREAL

BRASSERIE AT MARIANNE

Spring/Summer menu 2018

Starters/Tapas

Garlic, ginger and chilli marinated prawn candyfloss, papaya and chilli salsa with cumin spiced mayonnaise R85

Traditional mini vetkoek and biltong powder with our homemade plum and chilli chutney R85

Salt and pepper squid, garlic aioli, salsa verde R 80

Boerewors arancini served on onion puree, burnt tomato salad R75

Smoked ham hock terrine served with home made piccalilli, mustard mayo and sweet apple and raisin toast R 70

Fried camembert with red wine onion chutney R90

Pickled beetroot served with a goats cheese puree, walnut crumb and crispy basil R75

Winelands platter for two

Biltong, droewors, salami, smoked springbok, Fairview brie with olives, sweet fig jam, pickles and freshly baked bread R195

South African cheese board

Served with crackers, fresh bread and homemade sweet pickles R145

Mains

Duo of Lamb

Slow braised belly and double bone rack served on sautéed spinach, baby carrots, roast garlic croquette and our merlot jus R195

Steak 'n' Chips

200g fillet steak served with double cooked chips, grilled tomato and mixed wild mushrooms with our Merlot jus R195

Crispy pork belly

Crispy pork belly served with a butter bean and vegetable stew, potato puree, wilted greens, apple crisps and a light jus R165

Classic Beef Burger

100% beef burger with aged cheddar served with our own BBQ sauce on a toasted brioche roll, chips and garlic aioli R135

Kudu burger

High protein, low fat kudu burger served in a toasted brioche bun, onion marmalade, fresh tomato and homemade pickle, triple cooked chips and garlic aioli R145

Fish 'n' Chips

Tempura battered hake served with triple cooked chips, pea and mint puree, homemade tare tare sauce and fresh lemon R145

Salmon Trout

Asian marinated salmon trout served on sautéed kale, ginger and root vegetable infused broth and crispy potatoes R145

Risotto

Pea and mint risotto served with toasted pine nuts, pinotage and balsamic syrup and a rocket and parmesan salad R125

Caesar salad

Crisp gem lettuce with our homemade caesar dressing served with crispy bacon, garlic croutons and fresh parmesan R95

Add grilled chicken R40

Desserts

Lemon parfait served on toasted meringue and a walnut crumb R70

Selection of Gourmet ice-creams served with honeycomb, fresh strawberries and cookie crumbs R65

Dark chocolate fondant served with our homemade honeycomb and vanilla ice cream
(please allow 15 minutes) R75

South African cheese board Served with crackers, fresh bread and sweet pickles R145