

Autumn / Winter 2019

Starters/Tapas

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

Boerewors arranchini, burnt tomatoes, onion puree with parmesan crisp R80

Salt and pepper squid R80

Rosemary baked camembert with red onion marmalade, fresh home made bread R90

Platters

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

F L O R É A L

BRASSERIE AT MARIANNE

Beef fillet

Hand cut chips, sautéed greens, deep fried battered onion rings served with pepper corn cream R185

Lamb rack

Three bone rack, rosemary potato dauphinoise, roasted baby carrots and wild mushrooms served with Marianne red wine jus R185

Coq au vin

French trimmed Corn-fed Chicken breast, confit baby onions, garlic roasted potatoes, sautéed spinach finished in a Marianne red wine sauce R145

Gnocchi

Pan fried potato gnocchi, silky butternut puree, fricasee of wild mushrooms and garden peas, confit shallots and toasted pine nuts R125

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 tar tar sauce and fresh lemon R145

Desserts

Warm apple and cinnamon crumble, salted caramel sauce, milk tart ice cream R 70

Citrus pain perdu, french toasted sweet brioche, pan fried soft butterscotch orange segments, vanilla mascarpone cream R 75

Dark chocolate fondant, home made honeycomb, rich chocolate sauce, vanilla ice cream R 70

