SMALL PLATES

Available all day

95 / Droëwors or biltong

110 / Spicy mixed nuts Macadamia, cashews and peanuts

65 / Smoked olives Limes, olive oil and thyme

80 / Ravioli (V)

Deep-fried ravioli, halloumi and mint, smoked paprika and tomato concasse

80 / Chipotle livers

Pan-fried chicken livers, peri-peri buttery polenta, parmesan, rocket and extra virgin olive oil

SALADS

80 / 'Classic' Caesar / Chicken / Grilled Vegetable

Cured egg, baby leaf, Caesar dressing, bacon, anchovies and garlic croutons

75 / Green Salad with Tarragon Vinaigrette 💟

French beans, cucumber, spring onion and herbs Carrots and Pamplemousse

115 / Mediterranean Cobb Salad 🔍 🕦

Chopped seeded peeled cucumber, minced fresh parsley torn romaine, fresh baby spinach, hard-boiled large eggs, chery tomato, ripe avocado, feta cheese, roasted red Peppers, artichoke hearts, bacon strips, pipped black olives

Smoked Salmon Salad Niçoise

Small red potatoes, green beans, dried dill, mixed salad greens, cucumber, cherry tomatoes

SOUPS

Roasted Plum Tomato Basil Soup

85 / Herbed Chicken & Spinach Soup

BIG PLATES

85 / All-day breakfast (P)

2 fried eggs, 2 rashers of bacon, tomato, The Maslow beans, grilled sausage, mushrooms and toast

185 / Flame-grilled baby chicken

Peri-peri chicken and rustic chips

200 / Chicken and prawn curry \odot

Savoury basmati rice, sambals, pickles and papadum

105 / Union jack (S)

English battered fish with rustic fries

250 / Karoo lamb chops

Hasselback potatoes, baby vegetables and roast lamb gravy

225 / Aged meat of the day

Chef's recommendation of either Sirloin, T-bone or Fillet steak that has been perfectly dry-aged and ready for the grill. Served with baby vegetables in beurre noisette, a choice of butter parmesan mash or rustic fries with a choice of garlic mushroom sauce, pepper sauce or peri-peri sauce

230 / Memphis Tennessee pork ribs (?)

Rustic fries

95 / Arrabbiata

Al dente rigatoni, habanero, tomato concasse, basil and Grana Padano

125 / Beef, chicken or veg burger

Melty cheese sauce, shredded iceberg lettuce, tomato, onions, garlic mayonnaise, brioche bun and rustic fries

570 / Platter to share - The Hannibal (P)

Beef sliders, 5 smoked pork ribs, 5 BBQ beef ribs, sticky Sriracha buffalo wings, and rustic fries

Triple grilled cheese sandwich

Gruyère cheese, cheddar, parmesan, tomato and black pepper served with rustic fries

90 / Roast chicken mayonnaise sandwich

Homemade mayonnaise with chives and onions served with rustic fries

Ciabatta, chicken breast, fried egg, avocado, streaky bacon, lettuce, tomato and mature cheddar

40 / **SIDES**

Baby vegetables in beurre noisette Buttery parmesan mash Rustic fries Savoury basmati rice Garlic mushroom sauce Pepper sauce Peri-peri sauce Melted cheese sauce

KIDDIES

70 / Fish fingers and chips

80 / Macaroni and cheese

DESSERTS

65 / Homemade gelato

Ferrero Rocher with nuts 🕦

Dark chocolate Mango sorbet

Raspberry sorbet

70 / Lemon meringue pie

Condensed milk panna cotta, lime sherbet and chocolate springs

Chocolate and orange (n)

Chocolate parfait, marmalade gel, almond brittle, Cointreau crème and vanilla bean macaroons

Rose, lime and coffee (n)

Turkish delight sphere, coffee crémeux, pistachio honeycomb, Arabic zalabia, orange blossom syrup and gold leaf

80 / Fromage 🕦

Cape Karoo crumble, Cape fig preserve and seed loaf toa

© Chilli Nuts Pork S Seafood V Vegetarian

