



BRASSERIE

ALL DAY DINING



SALADS

GREEK SALAD (V) | 70

Crisp salad greens | rosa tomatoes | cucumber | bell peppers | shaved onion | olives | feta

CAPRESE SALAD (V) | 80

Cow's milk mozzarella cheese | vine-ripened tomato | balsamic reduction | basil pesto

BUTTERNUT AND ARTICHOKE SALAD (V) | 75

Roasted butternut | marinated artichoke | salad greens | roasted corn | feta | vinaigrette

CHICKEN AND AVO SALAD | 80

Cajun chicken | avocado | salad greens | rosa tomatoes | peppers | honey mustard dressing

CLASSIC PRAWN COCKTAIL | 95

Prawns | 1000 island sauce | shredded iceberg | avocado | lemon

HOT STARTERS

PERI-PERI CHICKEN LIVERS | 75

Pan-fried livers | roast garlic | onion | cream | peri-peri sauce | baguette slices

EAST COAST MUSSELS | 95

Half shell mussels | garlic parsley cream sauce | baguette slices

PRAWN AU GRATIN | 110

Lemon garlic cream | parmesan cheese | baguette slices

SPECIALITY MAIN COURSES

BUTTERNUT RAVIOLI (V) | 130

Creamy sundried tomato sauce | marinated olives | crumbled feta | oregano

LAMB SHANK | 225

Root vegetables | buttery mash potatoes | rosemary and garlic | pan gravy

OXTAIL POTJIE | 190

Root vegetables | butter beans | pickled onions | mashed potato

RUMP STEAK AND EGG | 190

250g Rump steak | fried egg | chips | vegetables | béarnaise sauce

STEAK AND LIVERS | 190

250g Beef rump steak | peri-chicken livers | steamed pap | braised onion | charred sweetcorn

SURF AND TURF | 265

250g Beef fillet steak | 3 grilled prawns | chips | vegetables | creamy mushroom sauce



POULTRY

CHICKEN SCHNITZEL | 150

Golden crumbed breast | buttery mash | mushroom sauce | slaw salad

TUSCAN CHICKEN | 160

Grilled chicken breast | linguine | marinated tomato | olive | feta | zucchini ribbons | parmesan cream

CHICKEN TIKKA | ¼ - 155 | ½ - 185

Flame-grilled chicken | chips | butter roti | tikka sauce | garden salad | raita

FROM THE OCEAN

KASHMIRI FISH | 175

Masala marinated grilled line fish | braised turmeric mash | roasted vegetables | chili coconut curry sauce | pickled cucumber

SEASIDE LINE FISH | 190

Grilled line fish | red onion pepper salsa | chips | vegetables | velvety lemon cream sauce

GRILLED KING PRAWNS | 6 - 230 | 12 - 325

Savoury rice | chips | lemon cream and peri-peri sauce

SKIPPER'S FISH AND CHIPS | 150

Panko crumbed hake | chips | mushy peas | tartare sauce | fresh lemon

SEAFOOD PLATTER FOR 1 | 345

6 Grilled prawns | hake | creamy mussels | grilled calamari | chips | savoury rice | lemon cream and peri-peri sauce

FROM THE GRILLER

All grills served with one side either:

Mash, chips, pap, savoury rice, chef's vegetables or garden salad

FLAME-GRILLED CHICKEN | ¼ - 125 | ½ - 155

BUTCHER CUTS

250g Beef fillet | 245

500g T-Bone steak | 275

250g Rump | 190

300g Lamb chops | 245

Chicken breast supreme | 125

ADD A SAUCE | 25

Signature prego

Sticky BBQ

Lemon and herb

Creamy mushroom

Madagascan peppercorn

Cheese sauce



CURRIES AND BUNNY CHOWS

Served as a bunny chow or with basmati rice
Sambals, pickle and carrot chili onion salad

DURBAN LAMB CURRY | 175

On the bone lamb cubes | grounded masala spices |
fresh coriander

SOUTH INDIAN BUTTER CHICKEN CURRY | 145

Kashmiri marinated chicken breast |
creamy curry sauce | natural yogurt | fenugreek

CHICKEN AND PRAWN CURRY | 185

Masala marinated chicken breast | sautéed prawns |
coconut cream | pickled ginger

BEANS AND POTATO CURRY (V) | 120

Butter beans | braised curry sauce | mustard seeds |
coriander

BETWEEN THE BUN

All burgers served with chips and burger garnish

CHEESY BEEF | 140

200g Beef patty | melting cheddar | mozzarella |
onion marmalade | relish

SOUTHERN FRY CHICKEN PREGO | 125

Crumbed chicken | prego sauce | cheddar cheese |
red onion | slaw salad

SPICY LAMB | 155

200g Lamb patty | mature cheddar | peri-peri relish |
shaved cucumber | raita

CREAMY VEGGIE MUSHROOM (V) | 110

Stuffed crumbed patty | mushroom sauce |
mature cheddar

BETWEEN THE BREAD

All sandwiches served toasted or plain with chips or
garden salad

ORIGINAL CHEESE (V) | 75

Mature cheddar cheese | sliced tomato | basil pesto

FARMHOUSE (V) | 80

Fried egg | red onion | melted cheese | chili mayo

CAJUN CHICKEN | 85

Cajun spiced chicken | creamy mayonnaise

DELUXE STEAK | 95

Sautéed tender steak | red onion | peppers | cheese

PUKKA LAMB | 95

Durban lamb curry | diced sambals

CLUB SANDWICH | 110

Grilled chicken | mozzarella | cheddar | lettuce |
tomato | fried egg | mayonnaise



COMBO PLATTERS

All combos served with one sides either:

Mash, chips, pap or savoury rice, chef's vegetables or garden salad

CHICKEN AND PRAWN | 295

Flame-grilled half chicken | 6 grilled prawns

PRAWN AND CALAMARI | 295

6 Grilled prawns | 400g calamari tubes

BEEF RIB AND WINGS | 275

300g Char-grilled beef ribs | 6 chicken wings

LAMB RIB AND WINGS | 275

300g Char-grilled lamb ribs | 6 chicken wings

STEAK AND WINGS | 275

250g Rump steak | 6 chicken wings

ADD A SAUCE | 25

Signature prego

Sticky BBQ

Lemon and herb

Creamy mushroom

Madagascan peppercorn

Cheese sauce

PIZZAS

THREE CHEESE MARGHERITA (V) | 110

Mature cheddar | mozzarella | feta cheese

VEGGIE DELIGHT (V) | 130

Artichokes | peppers | red onion | mushroom | rosa tomato

MARRAKESH LAMB | 150

Lamb kofta | red onion | peppadew | cucumber raita | curried lentils

PERI-PERI CHICKEN | 140

Spiced chicken strips | jalapeno | peppers | rosa tomato | siracha mayo

PRAWN AND AVO GAMBERI | 175

Pan-fried prawns | sautéed mushrooms | sliced avocado | garlic aioli

Gluten free pizza base available add | 40

EXTRA TOPPINGS:

Extra mozzarella cheese | 20

Feta cheese | 20

Chopped chili | 10

Chopped garlic | 10

Avocado | 20

PASTAS

Please choose a choice of penne or linguine

VEGGIE PATCH (V) | 120

Sundried tomato | marinated feta | olives | Napoli sauce | oregano olive oil

BOLOGNAISE | 150

Beef mince | basil pesto | Napoli sauce

CHICKEN ALFREDO | 140

Sautéed chicken | mushroom | creamy garlic sauce | parmesan

BUTTER CHICKEN | 140

Kashmiri marinated chicken cubes | tomato coconut cream | coriander

THAI SEAFOOD MARINARA | 165

Prawns | mussels | calamari | red Thai paste | rosa tomato | spring onion

Gluten free pasta is available on request add | 40

Add a portion prawns | 55



EXTRA SIDES

Chips | 40
Chef's vegetables | 25
French onion rings | 25
Savoury rice | 25
Basmati rice | 25
Side salad | 25

EXTRA SAUCES

Signature prego | 25
Sticky BBQ | 25
Lemon and herb | 25
Creamy mushroom | 25
Madagascan peppercorn | 25
Cheese sauce | 25

KIDDIES MENU

FISH FINGERS | 85
Chips | ketchup

CRUMBED CHICKEN STRIPS | 85
Chips | mayo

SPAGHETTI BOLOGNAISE | 75

MAC AND CHEESE | 75

BOWL OF CHIPS WITH KETCHUP | 65

SOMETHING SWEET

MALVA PUDDING | 75
Vanilla custard

HOT CHOCOLATE MUD PUDDING | 75
Vanilla ice cream | toasted marshmallows

CRÈME BRÛLÉE | 75
Fruity salsa

PEPPERMINT CARAMEL MOUSSE | 75
Coconut biscuit | wafer stick

FRUITYLICIOUS CHEESECAKE | 75
Lemon zest | orange syrup

OREO ICE CREAM | 75
Chocolate sauce | almond crumble

TROPICAL FRUIT SALAD | 65
Ice cream

GATEAUX OF THE DAY | 65
View selection of the day from our display fridge or please enquire with your waitron!



BRASSERIE

WINE LIST



At Brasserie Restaurant, each bottle is a passport to Vineyard romance and refined luxury. Travel the world sip by sip – without ever leaving your table.

CHAMPAGNE

MOËT & CHANDON BRUT | 1200

Classic French elegance, crisp and celebratory, made for life's grand moments.

MOËT & CHANDON NECTAR | 1350

Lush, tropical sweetness, like a sunset over the French Riviera.

MÉTHODE CAP CLASSIQUE

KRONE CUVÉE BRUT | 410

Crisp apples and almonds, capturing the cool mist of the Tulbagh valley.

KRONE NIGHT NECTAR | 410

Softly sweet with hints of peach and spice; a Cape Winelands twilight in a glass.

LABORIE MCC NECTAR | 375

A honeyed, luxurious sparkle; the perfect companion to celebration and charm.

SIMONSIG KAAPSE VONKEL BRUT | 540

With hints of green apple, lemon zest, and a subtle yeasty character, it's a versatile wine that pairs well with a variety of dishes.

BOSCHENDAL CHARDONNAY PINOT NOIR | 620

Bubbles with a bit of flair! Zesty citrus and juicy berries with a cheeky hint of toast.

WHITE WINES

KWV CLASSIC SAUVIGNON BLANC | 240 | 65

Zesty citrus and green fig; a Cape summer bottled for you.

KWV CLASSIC CHARDONNAY | 240 | 65

Creamy and vibrant, like a luxurious coastal afternoon.

KWV CLASSIC CHENIN BLANC | 240 | 65

Sun-warmed stone fruits and floral notes, whispering of breezy vineyard strolls.

DOUGLAS GREEN SUNKISSED WHITE | 195 | 55

Lightly sweet, playful and easy; a lazy Sunday in a glass.

KWV MOSCATO WHITE | 240

Sweet blossoms and ripe muscat grapes, perfect for dreamy evenings.

ROSÉ WINES

MULDERBOSCH ROSÉ | 195 | 60

Crisp and dry with red berry charm; an elegant afternoon in Provence.

DOUGLAS GREEN SUNKISSED ROSÉ | 195 | 60

Fresh strawberries and raspberries, a garden picnic romance.



RED WINES

GLEN CARLOU MERLOT | 410

Deep, smooth, and elegant; crafted for indulgent evenings.

PORCUPINE RIDGE MERLOT | 210 | 65

Silky cherries and chocolate; a fireside conversation in a glass.

BEYERSKLOOF PINOTAGE | 285 | 60

Earthy and rich, a true South African heart beating in every glass.

KWV CLASSIC PINOTAGE | 255 | R65

Juicy plum and spice; a warm African sunset.

FAT BASTARD SHIRAZ | 340

Bold, spicy, and unrestrained; a wild journey for the senses.

KWV CLASSIC SHIRAZ | 255 | R65

Blackberry and white pepper; rugged luxury.

RUPERT & ROTHSCHILD CLASSIQUE | 450

An aristocratic blend of dark berries and polished tannins; pure French-Cape sophistication.

BOEKENHOUTSKLOOF THE WOLFTRAP

285 | 60

Smoky, savory layers; a mysterious and daring companion.

ROODERBERG BLACK BLEND | 420

Opulent red and black fruits with velvet tannins; a rich love letter to Cape heritage.

WARWICK 1ST LADY CABERNET SAUVIGNON

275 | 75

Bold blackcurrants and mocha; a salute to strength and sophistication.

KWV CLASSIC CABERNET SAUVIGNON

255 | 65

Classic dark fruits, a timeless, luxurious journey in every sip.