

The Brasserie

– ALL DAY MENU –

Monday – Sunday 12:00 – 22:00

Our chefs source fresh & sustainable produce daily

We support organic, free range & sustainable practices wherever possible

See our **CHALK BOARDS** for daily additions

[View our All Day Menu as a PDF](#)

STARTERS

WOOD-FIRED FLATBREAD feta | garlic & rosemary oil 54

SMOKED PAPRIKA POTATO SKINS salsa rosso | whipped sour cream 62

PANKO FRIED BRIE house apple relish | crispy crostini | pea shoots 70

MUSHROOM RISOTTO variety mushrooms | wilted spinach | parmesan 96

SALT 'N PEPPER SQUID quick fried | wild rocket | house aioli 88

ATLANTIC MUSSELS French style | chardonnay | herb cream | shallots 90

PREGO STYLE CHICKEN LIVERS garlic & ripe chilli | feta flatbread 68

SALADS

CLASSIC FRENCH crisp cos | parmesan | house mustard vinaigrette 68

FIOR DI LATTE variety tomato | basil & mint | bruschetta | fynbos vinegar 86

THE BRASS CAESAR cos | croutes | parmesan | egg | anchovy dressing 78

Add: pancetta or chicken breast 32

WOOD-FIRED PIZZA

— HAND CRAFTED —

----- CLASSICS -----

OLD SCHOOL MARGHERITA oregano 76

BABY SPINACH Danish feta | black olives | crispy onion 112

ROASTED HAM HOCK charred pineapple | micro herbs 110

CRISPY BACON avo (seasonal) | ripe chilli | fresh rocket 122

PEPPERED SALAMI bell peppers | olive oil 118

----- GOURMET -----

RIPPED FIG blue cheese | rocket | toasted pumpkin seeds

4 CHEESE BIANCO Portobello mushroom | apple relish | micro herbs 138

PANCETTA LARDONS Danish feta | avo (seasonal) | house chimichurri 140

SLOW COOKED PULLED LAMB mint buttermilk | crispy onion 136

SPICED CHICKEN jalapeno | salsa rosso | avo (seasonal) | mint buttermilk 124

—GLUTEN FREE @ R25 SURCHARGE | CHANGES WILL CAUSE A TIME DELAY—

MAINS

JACK BLACK BATTERED HAKE hand cut fries | house tartar 126

GRILLED HAKE FILLET parsley potato | sautéed zucchini | herb butter 138

CRUMBED CHICKEN BREAST green beans | hand cut fries | sauce moutarde 126

GLAZED PORK BELLY buttered carrots | potato | apple & calvados puree 152

250g KARAN SIRLOIN béarnaise | hand cut fries | side French salad 186

FILLET AU POIVRE hand cut fried | wilted spinach 198 | 238

THE BRASS BURGER – BEEF or F.R. CHICKEN BREAST 96

garnish | brioche bun | onion relish | house basting | hand cut fries

Add: melted cheese 15 | crispy bacon 18 | a sauce 25

SIDES

HAND CUT FRIES | CRISPY POTATO 38

FRENCH SALAD | GREEN VEG 42

DESSERTS

REAL GELTO 2 scoops | variety flavours | homemade cookie **46**

CLASSIC CREME BRULEE French style | real vanilla pod **48**

THE BRASS CHEESECAKE baked | lemon curd **68**

FRANGIPANE TART salted caramel | peanut butter ice cream **72**

CHOCOLATE NEMESIS vanilla pod ice cream **70**

LOCAL BRIE crispy sourdough | house apple relish **74**

FAMILY SPECIAL: Dine from 16h00 – 18h00 daily, **SIT DOWN ONLY**

Order a main meal & your kid eats for **FREE** from the kiddies menu

KIDDIES

BASIC MARGHERITA **48**

BACON MARGHERITA **58**

BUTTER SPAGHETTI **40**

TOMATO SPAGHETTI **48**

SODA BATTERED HAKE **68**

BEEF OR CHICKEN BURGER **60**

CRUMED CHICKEN **58**

120g STEAK 'N CHIPS **88**

ICE CREAM SUGAR CONE **25**

ANY DAY SUNDAE **48**