

THE FRESH SELECTION

MEDITERRANEAN DELIGHT (135)

Micro greens mixed with red onion, watercress, rocket, marinated bell peppers, grilled sweet potato topped with deep fried dukkah dusted goats cheese and beetroot hummus, sprinkled with citrus aioli and a sesame tuile***contains nuts**

BEYRITZ SUMMER SALAD (135)

Finely chopped rocket, watercress, basil, tomato, red onion, cucumber with chick pea, caramelised pecan nuts, avocado(S), gorgonzola, artichokes, caramelised apple, sesame and croutons, drizzled with an olive oil, mustard, lemon juice & honey vinaigrette

HALLOUMI & CHICKEN SALAD (135)

Grilled halloumi cheese with crumbed chicken strips, mixed lettuce, mint, cherry tomato, red wine poached pear, red onion, marinated mixed peppers, paw paw, caramelised macadamia nuts and a cranberry dressing

CAPONATA SALAD (129)

Tempura style deep fried aubergine layered with rocket, basil, deep fried capers, green olives, cocktail tomatoes, red onion, dried cranberries, topped with a dill crème fraiche, sprinkled with pomegranate and broken macadamia nuts

SWEET POTATO & SMOKED BRISKET TART (135)

Open phyllo pastry tart stuffed with grilled sweet potato and red onion, topped with rocket, fennel, crème fraiche, pumpkin seeds, thinly sliced smoked brisket, croutons, cherry tomato and a honey-mustard dressing

SMOKED TROUT SALAD (145)

Mixed garden greens with smoked trout, avocado(S), red onion, cocktail tomatoes, strawberries, pickled radish, deep fried capers, crushed pistachio and croutons served with a dill crème fraiche and passion fruit vinaigrette

DINNER

JALAPENO & MOZZARELLA POPPERS (79)

Chillies stuffed with mozzarella, beer battered and deep fried, served with our tomato chutney-mayo

CREAMY GARLIC ESCARGOTS (89)

Served with toasted ciabatta slices

OPEN BANTING BURGER (109)

Grilled butternut topped with rocket, homemade beef patty, emmental shavings and drizzled with a mushroom sauce

GOURMET BEEF BURGER (115)

Homemade beef patty served on an open ciabatta, layered with rocket, emmental cheese and avocado(S), topped with a bell pepper salsa, served with chips and a side salad

GOURMET OSTRICH BURGER (115)

Homemade ostrich patty served on an open ciabatta, layered with rocket, guacamole(S), brie cheese and a cranberry-chili chutney, served with chips and a side salad

VENISON PIE OF THE DAY (115)

Please enquire from your waiter for today's special

DEBONED GARLIC & PERI PERI CHICKEN (118)

Marinated and grilled deboned half chicken served with spicy deep fried potato peel and a side salad

THAI SWEET & SOUR CHICKEN (118)

Lightly battered and marinated chicken served with oriental noodles, vegetable stir fry and a thai sweet sauce

PORTUGUESE PAN FRIED FALKLANDS CALAMARI (118)

Lemon & peri peri marinated calamari served with scented basmati and a seasonal side salad

PORK BELLY AND PUMPKIN FRITTER STACK (129)

Pumpkin fritters layered with pork belly, avocado(S), red onion and rocket topped with a sticky asian sauce

GARLIC & DILL MUSSELS (129)

Mussels served in a creamy garlic & dill sauce accompanied with toasted zucchini & parmesan waffle

PASTA OF THE DAY (129)

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GRILLED HAKE & CALAMARI (135)

Served with french fries, an orange, basil & chili mayo and a seasonal side salad

LAMB & MIELIE TART STACK (136)

Mielie tart stack layered with succulent slow roasted lamb, red onion, marinated peppers and rocket drizzled with a harissa mayo

SEARED TUNA (139)

Served with a papaya, chili and red onion salsa, orange & dill mayo and a petite beetroot salad

SMOKED BRISKET & NOODLE STIR FRY (139)

Thinly sliced smoked brisket served with vegetable stir fry, noodles and a sweet asian sauce

SWEET & STICKY SMOKED SHORT RIB (139)

Served with deep fried potato peel a spicy green bean & chick pea salad

THAI GRILLED PRAWNS (169)

Served with zucchini & ricotta dumplings and basmati, drizzled with a lemon preserve and honey reduction

PORK BELLY (179)

Slow roasted and spice rubbed succulent pork belly served with creamy potato mash, quince jelly, mustard & harrisa mayo and a crème de cassis jus

BEEF FILLET (185)

Served with spicy deep fried potato peel, seasonal vegetables and a creamy mushroom, biltong & sherry sauce

MATURE RIB EYE (185)

Beyritz spice rubbed mature rib eye served with spicy deep fried potato peel, seasonal vegetables and a crème de cassis jus

LINEFISH OF THE DAY (189)

Please enquire from your waiter for today's special

LAMB OF THE DAY (189)

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A 10% SERVICE FEE WILL BE ADDED TO ALL BILLS ABOVE R1 000

FOOD NOTE: PLEASE NOTE THAT WE USE NUTS, EGG, DAIRY, SOYA, SHELLFISH AND VARIOUS OTHER ALLERGENS
PLEASE NOTE: ALL PESTO DISHES CONTAINS NUTS. PLEASE REPORT ANY ALLERGIES TO THE MANAGER ON DUTY