

# Big Easy

RESTAURANT & WINE BAR  
STELLENBOSCH

SALADS	
<b>Big Easy Salad (V)</b> Baby lettuce, selection of summer fruit, cocktail tomatoes, red onion, feta cheese, cucumber, honey mustard dressing	80
<b>Caesar Salad</b> Crisp cos lettuce, Caesar dressing, bacon bits, anchovies, parmesan cheese, topped with a poached egg and parmesan crostini	85
<b>Mediterranean Grilled Chicken Salad</b> Mediterranean couscous salad, grilled chicken breast, roast vegetables, feta cheese, toasted almond flakes, dried cranberries, rocket, honey mustard dressing	85

STARTERS	
<b>Soup of the day (hot or cold)</b> Ask your waitron of chef's creation	55
<b>Venison Carpaccio</b> Smoked venison, red wine poached pear, roasted walnuts, parmesan, beetroot puree, pepper biscuit with baby leaves and honey mustard dressing	85
<b>Duo of Fish Carpaccio</b> Smoked Butterfish, fresh Norwegian Salmon, garden salad with shaved fennel and orange segments, Lumpfish caviar, avocado and wasabi cream cheese, lemon and chilli dressing	90
<b>Calamari</b> Patagonia Calamari tubes, grilled or deep-fried, served with summer salsa and coriander yoghurt	75
<b>Goats Cheese En-Croute</b> Chevre wrapped in puff pastry parcel with pear and apple chutney, summer green salad	70
<b>Arincini and Marinated Peppers</b> Stuffed Arincini, marinated sweet peppers, aubergine and red pepper reduction	70
<b>Oysters (x6)</b> <b>Oysters (x12)</b> Au Naturel	120 210

"ON THE SIDE"	
<b>Creamy Spinach and Mushroom</b>	35
<b>Sauces:</b> Béarnaise, Chunky mushroom, Madagascan Green Peppercorn, Creamy Garlic, Black Peppercorn, Creamy Cheddar	30
<b>Side Salad</b>	25
<b>Roast Vegetables</b>	30
<b>Beer Battered Onion Rings</b>	30

Gratuity-A 10% service charge will be added to tables of 8 and more  
(V) –Vegetarian

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MAINS	
<b>Big Easy Gourmet Burger</b> 200g steak patty or chicken breast, streaky bacon, camembert, caramelised onion, served with fries	115
<b>Exotic Mushroom Risotto (V)</b> Creamy risotto with exotic mushrooms, white truffle oil and parmesan	175
<b>Red Pepper Gnocchi (V)</b> Red pepper gnocchi, artichoke hearts, olives, sun dried tomato and mushrooms in a creamy tomato sauce with parmesan shavings	125
<b>Chicken and Prawn Curry</b> Chicken breast, prawn meat, roasted vegetables, in spicy coconut infused curry sauce, Basmati rice	160
<b>Line Fish</b> Fillet of Line Fish, red pepper gnocchi, pan-fried baby marrow and rocket, dill and caper cream sauce	175
<b>Norwegian Salmon</b> Grilled Norwegian Salmon, roasted summer green vegetables, saffron butter, beetroot puree	SQ
<b>Baby Chicken</b> Flame grilled whole baby chicken, sweet potato chips, coleslaw salad, spicy Prego sauce	160
<b>Beef Cuts</b> All steaks are served with roasted vegetables, sherry braised pearl onion with a choice of chips or creamy mash	
220g Fillet	175
300g Sirloin	165
300g Rump	165
<b>Lamb Shank</b> Slow braised Karoo Lamb Shank in a gravy with pea and feta mash, roasted vegetables	180
<b>Trio of Venison</b> Grilled venison medallions, pan fried polenta, sweet pea puree, roasted beetroot and baby carrots, peppercorn jus	200

DESSERTS	
<b>Amarula Crème Brulee</b> A classic dessert made with Bourbon vanilla pods	65
<b>Strawberries and Cream Baked Cheesecake</b> Mini vanilla baked cheesecake served with macerated strawberries and Chantilly cream	60
<b>Baked Peach Tartlet</b> Puff pastry with pan-fried peaches, hint of cinnamon and sherry, Cointreau crème anglaise, Nougat ice cream	50
<b>Chocolate Brownie</b> Valrhona dark chocolate brownie served with chocolate and caramel ice cream and fresh berries	65
<b>Trio of Ice Cream OR Sorbet</b> A trio of ice cream served with Valrhona chocolate sauce or trio of sorbet with berry compote and fresh berries	55

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