



## **Winter Menu 2017**

### SOMETHING TO NIBBLE WHILE YOU DECIDE...

#### SPICY CARAMELIZED NUTS

brown sugar and spices

R48.00

#### WARM MEDLEY OF OLIVES & TOMATOES

rosemary, garlic and lemon

R40.00

### STARTERS

#### Bobotie Spring Rolls

served over grilled baby leeks and a sweet chilli sauce

R68.00

#### Coconut & Ginger Risotto

with grilled prawns and lemongrass oil

R89.00

#### Crispy Port Belly

caramelised sweet potato puree, homemade tomato chutney

R68.00

#### Winter Tomato Carpaccio

creamed feta, tapenade, fresh herbs & cucumber

R68.00

#### Tartar of Beef

Dijon mustard, fresh coriander, free range egg yolk pickled shallot, roasted garlic, parmesan, Melba toast

R89.00

(available as a main course served with house cut chips)

R165.00

#### Steamed Mussels

in a mild curry cream sauce

R79.00

(available as a main course served with house cut chips)

R145.00

### MAIN COURSE

#### Baked Aubergine Rolls

stuffed with mushrooms & goats cheese fresh tomato sauce

R125.00

#### Chicken Breast & Prawn Curry

chicken and prawns in a Thai curry sauce & Basmati

R165.00

#### The "Original" Gatriles Duck & Cherry Pie

roasted duck meat in a rich port and black cherry sauce, topped with home-made puff pastry

R165.00

#### Smoked Pork Loin

gratin potatoes, buttered cabbage, caramelised nuts suace Marsala

R155.00

#### Lamb Shoulder Slow Cooked

deboned and rolled, stuffed with dried fruit served with mustard mash, apple & cranberry sauce

R160.00

#### SIDE ORDERS

House Cut Chips

R25.00

"Posh" Chips (truffle oil and parmesan cheese)	R45.00
Creamy, Roast Garlic, Mash	R30.00
Tempura Greens	R30.00
Small Organic Salad	R30.00
Steamed Greens	R30.00
Cauliflower Mash	R30.00
Honey & Garlic Roasted Butternut	R30.00
Baby Beets in Olive Oil and Balsamic	R30.00

## WHAT'S YOUR BEEF?

sourced from our farm butcher

Bravas or Chips can be substituted for other sides at half the price

Dry Aged Rump	
small 250g	R138.00
medium 500g	R218.00
Plain Grilled Fillet	
250g	R195.00
BEEF ON THE BONE	
always more flavorsome	
size and cut vary priced at R42.00 / 100g (please ask your server)	R42.00/100g
* the above, served with house cut chips & confit garlic	
* add gourmet sauces or butters at R30	
"Hollandse" Pepper Fillet	
rolled in crushed black peppercorns, pan fried in a rich cream & brandy	R225.00
sauce and flambéed at the table, served with hand cut chips	
THE "96" PRIME BEEF BURGER	
100% beef patty, with chakalaka, kale pesto, pickled red onion, cucumber relish,	
rocket & corn salsa served on a toasted sesame bun	
small 250g	R135.00
medium 500g	R215.00
(Chips, substituted for other sides at half price)	
SAUCES & BUTTERS	
Home made mayonnaise	
Creamy mushroom and garlic sauce	
Boonies Chilli and garlic butter	R25.00 each
Chimichuri (parsley, garlic, lime, coriander, chilli)	
Whole grain mustard butter	
Rich red wine bordelaise sauce with marrow	
Creamy black peppercorn sauce	R35.00 each
Gorgonzola cream sauce	

## CALORIE CORNER

### CRÈME BRULÉE

Gatrilles original since 1974, with nothing added – a benchmark after all	R55.00
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CHOCOLATE, CHOCOLATE, CHOCOLATE	
our famous recipe, served with vanilla bean ice cream	R75.00
White Chocolate & Berry Cheese Cake	
with raspberry sorbet	R75.00
Vanilla & Apple Tart Tatin	
with vanilla pod ice cream	R65.00
Lemon Tart	
with lemon mascarpone & lemon sorbet	R65.00
96 Winery Road Dessert Platter	
a taste of our finest desserts on a single plate	R95.00
Say "Cheese"	
Choose from our selection of local artisan cheeses served with Melba toast and preserves	SQ

"By 'Real Food' I mean big flavoured, unpretentious cooking. Good ingredients made into something worth eating. Nothing fancy, nothing extravagant, nothing careless or slapdash, just nice uncomplicated food. Simple food cooked with care and generosity." - Nigel Slater