

GrannyMouse Bistro

Starters:

- R45 *Soup of the Day served with a fresh garlic bread roll (V)*
- R55 *Pickled Beetroot Salad with goats cheese, green beans, roast red onion and a balsamic reduction (V)*
- R35 *Garlic Rubbed Bruschetta with roast peppers, cherry tomato and a honey & soy reduction (V)*
- R40 *Rosemary Rubbed Bruschetta with salami, olive tapenade and roast peppers*
- R40 *Basil & Potato Croquettes served with olive tapenade, garlic butter and fresh Basil (V)*
- R70 *Snails served with garlic butter, parmesan and toasted ciabatta*
- R75 *Pepper Crumbed Prawns served with garlic mayo and stir fry vegetables*
- R45 *Rare Roast Beef Salad with slow roast tomato, parmesan, red onion, greens and garlic oil*
- R90 *Pan-fried Mussels & Chorizo served with a white wine onion & garlic sauce, herbs, tomato and potato*
- R35 *Baby Marrow & aubergine Ragout over puff pastry dish topped with feta, red onion and basil pesto (V)*

Mains:

enquire about our blackboard for daily dishes

choices of sides and extras at Patron's own discretion

Dishes may contain traces of nuts

Meaty:

R65 *Herb & Nut Chicken Roulade
(Onion Gravy)*

R60 *Chicken Schnitzel with Sautéed
Mushrooms
(Cheese or Pepper Sauce)*

R115 *Beef Medallions
(Garlic & Red Wine Jus)*

R125 *Asian Style Pork Ribs
(Soy & Coriander Sauce, Pickled Carrots)*

R135 *Spiced Rubbed Lamb Chops
(Mint Sauce)*

R80 *Slow Roast Pork Belly
(Spiced Apple Sauce, Crackling)*

R95 *Beef Strips Fettuccine
(Mushrooms, Peppers, Cajun Tomatoes, Red Onion,
Rocket)*

*Curry or Stew of the Week
(See Black Board)*

Burgers:

*(All Burgers served on a Sesame Bun, Lettuce, Tomato,
Gherkins)*

R75 *BBQ Beef Burger (200g Pure Beef Pattie)*

R65 *BBQ Chicken Burger (200g Chicken Fillet)*

R85 *Burger of the day*

Vegetarian:

R75 *Deconstructed Lasagne with aubergine, baby marrow, marinara sauce, onions, parmesan and basil pesto*

R60 *Vegetable Bake with broccoli, cauliflower, carrots, potatoes served with a cheese sauce and coriander*

R55 *Fettuccine served with roast cherry tomato, peppers, mushrooms, peppadew pesto, rocket and red onion*

R55 *Chickpea & Vegetable Stew served with herbs, baby marrow, tomato, carrots and green Beans*

Seafood:

- R90** Grilled Hake served with tartar sauce, lighted dusted onion rings
- R115** Whole Trout served with caper lemon sauce and toasted almonds
- R105** Herb Crumbed Calamari served with lemon garlic butter and lemon wedges
- R155** Fish of the day served with a grenobloise sauce and slow roast tomato
- R115** Fettuccine with prawns, hake, garlic cream, coriander and cherry tomatoes

Side Orders:

- R10** Lighted Dusted Onion Rings
- R15** Roast Butternut Wedges
- R25** Green Beans, Tomato & Onion
- R25** Sweet Potato & Pumpkin seed
- R35** Mixed Vegetables
- R35** Creamy Spinach, Mushrooms & Peppers
- R40** House Salad
(Greens, Tomatoes, Cucumber, Olives, Peppers, Feta, Vinaigrette)
- R35** Chicken Strips 100g
- R50** Prawns 100g
- R55** Deep Fried Calamari 100g
- R10** Basmati Rice
- R15** Creamy Mash Potatoes
- R25** Fries
- R10** Homemade Mayonnaise
- R15** Lemon Garlic Butter
- R15** Lemon Caper Butter
- R15** Tartar Sauce
- R20** Peri-Peri Sauce
- R20** Mushroom Sauce
- R20** Pepper Sauce
- R35** Basil Pesto
- R30** Cheese Sauce

Desserts:

- R55** Rolled Hot Banana & Chocolate Pudding served with Home Made Vanilla Ice Cream
- R50** Coconut Mousse Cake served with Roasted Pineapple, Berry Coulis & Lemon Sorbet
- R40** Chefs Choice of Friandese
- R45** Hot Chilli Ginger Pudding served with Cognac Sauce & Almond Crocant
- R55** Ice Cream Tower
- R45** Sorbet Trio
- R75** Selection of Cheeses

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