



BETWEEN US

rosemary flatbread 45
 Saldanha Big Bay oysters, Rozendal botanical pickled shallots 260
 olives al forno 75
 bacon wrapped dates with Parmigiano-Reggiano 110
 white anchovies 150
 crispy silver oyster mushrooms 120

ajo de blanco – chilled almond soup 150
 melon and stracciatella with crispy prosciutto 270
 house-cured salmon gravlax and goat's milk chèvre 180
 Chalmar beef carpaccio 150
 seared yellow-fin tuna carpaccio 130
 griddled aubergine, goat's curd and holy basil 160
 blood orange and chèvre salad with avocado and toasted hazelnuts 155
 burrata, caponata and tomato confit 260
 heirloom Caprese, organic sun-gold dressing, parsley salsa verde...enough for two 310
 shaved fennel salad with Castelvetro olives and Manchego 160
 poached plum and beet salad with Prosciutto di Parma 110
 squid salad with radicchio and a green tarragon dressing 165

seared Chalmar beef fillet with watercress crème fraîche 260 | 330
 rib eye with green peppercorn sauce 320
 charcoal grilled chicken supreme and warm cornbread salad 230
 veal schnitzel 240
 beef brisket with slow-roasted romano beans and black olive aioli 340
 seasonal vegetarian risotto 170
 bowl of beluga lentils with wilted spinach and goat's curd 185
 heirloom spelt and steamed leeks with pine nut and cavolo nero pesto 165
 trout and green rice, charcoal grilled in vine leaf with a yoghurt-caper dressing 300
 summer fish stew with orzo, baby spinach and garden peas 265
 slow-cooked lamb and cannellini with braised courgettes 280
 steamed mussels with fennel and white wine 190
 vegan array of caponata, roast root veg, peperonata etcetera... 210

handmade fresh pasta	Caesar salad 145
	green salad, Grana Padano 80
pappardelle, ragu, Parmigiano-Reggiano...oxtail duck 220	rainbow baby carrots 145
bucatini, lemon, Parmigiano-Reggiano 150	cannellini beans 70
linguine with meatballs 265	curried cauliflower 85
	chips 60
baked cheesecake 100	
chocolate mousse (gf) 155	
pistachio loaf 95	
warm date cake and ginger gelato 150	
cheese plate...enough for two 180	
Thelema Vin de Hel, Muscat late harvest 110	

* wifi password: 176breestreet
 * 12% gratuity on tables of 8 or more
 * 1 bottle of your own special wine for every 4 guests (provided we haven't it in our cellar!)
 R150 wine, R200 MCC