



LET'S LUNCH

house-made bread rolls 60
 Saldanha Big Bay oysters, Rozendal botanical pickled shallots 260
 house-cured salmon gravlax and goat's milk chèvre 180
 burrata, caponata and tomato confit 260
 Chalmar beef carpaccio 150
 seared yellow-fin tuna carpaccio 130
 ajo de blanco – chilled almond soup 150
 poached plum and beetroot salad with Prosciutto di Parma 120

soup of the day 160
 griddled strip steak sandwich with tomato confit and red onion caper aioli 190
 burrata and roast root veg with a caper berry vinaigrette 260
 artichoke and in-house hot smoked salmon with Maison Farm garden greens 280
 heirloom Caprese, organic sun-gold dressing, parsley salsa verde...enough for two 310
 yellow-fin tuna niçoise 240
 deep crusted spinach and mustard leek quiche 140
 house-made chicken pie 160
 vegan array of caponata, roast root veg, peperonata etcetera... 210

slow cooked cavolo nero and black rice, with bagna càuda and a poached egg 210
 fresh pappardelle, ragu, Parmigiano-Reggiano...oxtail | duck 220
 seasonal vegetarian risotto 170
 bowl of beluga lentils with wilted spinach and goat's curd 185
 meatballs al forno with rosemary mash | garden greens or handmade linguine 250 | 265
 seared Chalmar beef fillet with watercress crème fraîche and roast potato wedges 280 | 340
 charcoal grilled chicken breast with roast radishes and baby potatoes 220
 grass fed beef burger on house-made brioche bun, Saturday special! 165

baked cheesecake 100	Caesar salad 145
chocolate mousse (gf) 155	green salad, Grana Padano 80
pistachio loaf 95	rainbow baby carrots 145
warm date cake and ginger gelato 150	cannellini beans 70
cheese plate...enough for two 180	curried cauliflower 85
Thelema Vin de Hel, Muscat late harvest 110	potato wedges 55

* 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