

GrannyMouse Bistro

STARTERS

Meaty Soup*** <i>served with Homemade Toasted Ciabatta</i>	85	Vegetable Soup *** <i>Served with Homemade Toasted Ciabatta (V)</i>	80
Salmon & Trout Fishcake <i>with Red Onion, Micro Greens, Tomato Basil & Lemon Dressing</i>	90	Mini Beef Meat Balls <i>With Arabiata Sauce & Pecorino Cheese, Toasted Ciabatta</i>	90
Thai Malay Prawns <i>with Rice Noodles</i>	95	Confit Brown Mushroom Salad *** <i>with Rocket & Slow Roast Tomatoes (V)</i>	85

MAINS

Burgers

(All burgers served with choice of chips or salad)

200g Crumbed Chicken Burger , Homemade Bun, Homemade Garlic Mayo, Garnish	120
200g Flame Grilled BBQ Beef/Chicken*** <i>Homemade Bun, Garnish</i>	130
200g BBQ Pulled Pork <i>Homemade Bun, Orange & Chilli infused Coleslaw, Garnish</i>	160
Crumbed Brown Mushroom <i>Homemade Bun, Homemade Spicy Mayo, Garnish (V)</i>	110
Roasted Burger (V)*** <i>Homemade Bun, Carrots Mayonnaise, Garnish</i>	110

Build your own Burger

Chicken or Beef

With any 4 toppings Bacon, Feta, Cheddar, Mozzarella, Jalapeno, Peppadew Chutney, Tomato Chutney

ADDITONAL SAUCES @R20.00 each

Meat

*(All meaty dishes are served with **1** of the following sides. Creamy Mash Potato, Herb Basmati Rice, Thick Cut Fries, Sautéed Vegetables, House Salad, Onion Rings, Butter Fried Baby Potatoes)*

Beef Fillet *** <i>Mushroom Fricassee, Bacon, Red Onion, Garlic & Herbs</i>	195
BBQ Pork Rashes <i>Carrot, Spring Onions, sautéed Garlic Baby Potatoes</i>	125
Thyme Marinated Lamb Chops <i>Tomato Chutney with Whole Grain Mustard Mash</i>	195
Herbed Chicken Schnitzel*** <i>Sautéed 3 Bean, Red Onion & Peppers with Mushroom Sauce</i>	125
Fish Of The Day*** <i>Sautéed Seasonal Vegetables, Capers, Olive & Tomato Sauce</i>	140
Pan Seared Lemon Butterfish <i>with Chips & Tartar Sauce</i>	150

Sauces

Cheese, Green Peppercorn, Mushroom, Peri – Peri

ADDITIONAL SIDES @ R29.00 each

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Gourmet Pulled Brisket Brioche 95
Chimichurri, Jalapeno, Onion rings

Gourmet Slow Roast Chicken Brioche 95
Paprika Mayo

Chefs Choice PLATED

Chick Pea & Lentil Curry (V)*** 130
Curry Sauce, Green Thai Paste & Coconut Cream, Poppadum, Sambals, Chutney, Basmati Rice

Pan Seared Chicken Supreme 120
Grilled Polenta, Seasonal Vegetables & Jus

Orzo Prawn Pasta 130
with Courgettes, Red Onion, Calamari Tentacles, Chilli & Lemon

Tagliatelle 150
with Home Cured Bacon, Olives, Sundried Tomato & Roasted Red Pepper Pesto Sauce, Rocket, Pecorino Cheese

Ground Beef Stroganoff *** 130
Tagliatelle Pasta, Mushrooms & Peppers

Red Bean Jambalaya (V)*** 120
served with Brown Rice

Chocolate & Coffee Torte 80
served with Butterscotch Crème Fraîche & Honeycomb Shards

Deconstructed Banoffee Pie 85
served with Banana Parfait, Caramel, Chantilly Cream & Banana

Baked Cheese Cake*** 70
with Roasted Pineapple Compote & Toasted Coconut Flakes

Chocolate Brownies 80
served with Artesian Ice-Cream

Gourmet Cheese & Onion Brioche 95
Guacamole, Brie, Smoked Cheddar, Spiced Red Onion Jam

MAINS PLATED

Chefs Choice PLATED

Curry of the Week *** 140
Basmati Rice, Poppadum, Sambals, Chutney

Pie of the Week*** 140
Thick Cut Chips & Onion Rings

Asian Pork Ribs 140
Onion Rings & Thick Cut Fries

Creamy Mushroom Gnocchi (V) 130
served with Slow Roast Tomato, Rocket & Pecorino Cheese

Penne Pasta(V) 130
with Cherry Tomato, Sundried Tomato, Basil Pesto & Bocconcini

ADDITIONAL SIDES @ R29.00 EACH
EXTRA SAUCES @ R20.00 EACH

DESSERT

Cheese Board Selection 110
served with Home Made Preserves & Crackers

Spiced Sponge Carrot Cake *** 80
with Cream Cheese Semi Frodo & Candied Carrots

Trio of Home Made Ice Cream *** 70

Trio of Home Made Sorbet 60

Specials

*** Starter or Main /// Main or Dessert **R215pp**

ALL Burger & Pasta dishes 50% discount 7 days a week

Wednesdays 200grm Beef Fillet either kitchen oven or Grilled on open flame

Sharing of plates an additional charge of R75.00 per plate

For reservations please E-Mail reservations@grannymouse.co.za

Contact Details – 033 234 4071

Dishes may contain traces of nuts