

# GrannyMouse Bistro

## Starters

**Soup of the Day (V)** **R95**

**Peri-Peri Chicken Livers** **R105**

chicken livers in a creamy peri-peri chipolata sauce with marinated red peppers topped with sambals & served with toasted ciabatta

**Duck Phyllo Rolls** **R110**

confit shredded duck, mixed with fresh coriander & peanuts, wrapped in phyllo pastry served with asian slaw & nước chấm sauce

**Camembert** **R120 (V) R100**

panko crumbed camembert served with caramelized red onion, honey roasted nuts & seeds, parma ham, cinnamon & star anise syrup & toasted ciabatta

**Moules Marinière** **R120**

classic french style mussels cooked with white wine & garlic finished with fresh cream & parsley served with brioche bun

## Risotto

**Butternut** **R165 (V) R135**

butternut risotto with crispy bacon, chorizo, feta, caramelized onion, cherry tomato, toasted pumpkin seeds & danish feta

**Chicken** **R180**

chicken fillet with mushroom, sundried tomato, marinated red pepper & pea risotto

## Burgers

*burgers served on a toasted brioche bun with our in house burger mayo, bbq sauce, salad leaves, tomato, grilled onion & chips*

**Chicken & Camembert** **R175**

toasted brioche bun, with honey mustard dressing, rocket, grilled or crumbed chicken fillet, bacon, camembert & cranberry sauce

**Spicy** **R170**

chicken fillet grilled or crumbed, or beef patty, jalapenos, grilled pineapple & bang bang sauce

**Cheddar & Mushroom** **R175**

chicken grilled or crumbed, or beef patty, cheddar cheese, gherkins & mushroom sauce

**Vegetarian** **R155**

mushroom patty, creamy mushroom sauce, marinated red peppers & danish feta

## Fish

**Kingklip** **R275**

pan fried kingklip served on a bed of linguine, with chorizo, olives, capers, cherry tomato, white wine, marinated red peppers & a creamy napoli sauce

**Hake** **R185**

classic beer battered hake, minted pea puree, tartare sauce & chips

 Not included in Midweek Special

## Pasta

*pastas served with your choice of linguine, penne or gluten free pasta*

### **Prawn Aglio Olio** R185

sauté prawns flashed with white wine, lemon juice & zest, onion, garlic, leek, cherry tomato, fresh herbs finished with a drizzle of olive oil

### **Chicken Alfredo** R155

sauté chicken fillet, onion, garlic, white wine & cream, with pasta of choice finished with fresh herbs & parmesan.

### **Napolitana (V)** R120

olives, marinated red peppers, capers, onion, cherry tomato in a napoli sauce & pasta of choice topped with danish feta

### **Butternut Gnocchi** R165 (V) R155

roast butternut cream, bacon, cherry tomatoes, toasted pumpkin seeds, pinenuts, caramelized red onion, red peppers, sundried tomato & danish feta

## Stews

### **Lamb Shank** R290

char grilled, braised with red wine & aromatic herbs, served with tomato jus, roast seasonal veggies & creamy mustard & leek mash

### **Beef & Stout** R175

classic favorite with a south african twist served with creamy mustard & leek mash

### **Farmhouse Chicken** R240

chicken fillet cooked in creamy white sauce with onions, celery, leeks, carrots, mushrooms & peas served with creamy mustard & leek mash

### **Curry of the Day Veg Curry (V)** R195 R135

served with basmati rice, pompadum sambals & chutney

## Grills

*all grills served with a side of your choice*

### **Fillet (200g)** R265

### **21 Day Aged Sirloin (250g)** R235

### **Ribs (500g)** R195

### **Lamb Chops** R255

### **Chicken Schnitzel** R175

panko crumbed chicken fillet served with a choice of side & sauce

## Sides

### **Chips** R45

### **Mustard & Leek Mash** R45

### **Roast Veggies** R45

### **Side Salad** R45

### **House Salad** R95

### **Sauces** R30

choose from pepper, cheese, mushroom or garlic & herb

## Desserts

### **Malva** R105

traditional favorite with an almond & pear twist, amarula ice cream & vanilla crème anglaise

### **Pecan Nut Pie** R105

classic pecan nut pie served with chantilly cream, compressed apples & a salted caramel sauce

### **Steamed Ginger Pudding** R105

ginger pudding filled with candied fruits, orange gel, rum infused custard & flambéed

### **Chocolate & Orange Tartlet** R105

chocolate & orange tartlet served with a sesame brittle disk, candied orange zest & orange, vanilla marmalade

### **Ice Cream Trio (Alcoholic)** R100

 Not included in Midweek Special