



# the grillroom

We are thrilled to welcome you to the Grillroom.

Succulent steaks, freshest fish and a superb selection of classic, well-loved dishes. All this in a relaxed, attractive atmosphere in the heart of Franschhoek.

The Grillroom is a restaurant that takes pains to source the finest meat and age it to perfection. Enjoy it served to you in the restaurant or take home a selection from our butchery for your braai.

Only the freshest fish and shellfish from the sustainable list is served. Each plate is masterfully created for your enjoyment. Match this with a winelist of international standards and friendly, informed staff.

We welcome you warmly and hope you enjoy your time with us.

## THE GRILLROOM MENU

EST MARCH 2010

### STARTERS

Olive and feta penne with rocket pesto and balsamic cocktail tomatoes	R45
Traditional Grabouw wors with chakalaka	R46
Chicken liver paté with red onion marmalade and ciabatta toast	R49
Grilled calamari, with chilli, cherry tomato and fennel salsa	R60
Modern day prawn cocktail with avocado and spicy cocktail sauce	R66
Seared, lightly smoked Franschhoek salmon trout with herb rösti, Waldorf salad and horseradish dressing	R70
Fresh mussels with garlic, Cap Classique, parsley and cream (when available)	R70
Peppered beef carpaccio with rocket, basil pesto Maldon salt and shaved Parmesan	R75
Norwegian salmon sashimi, garlic and ginger soy (when available)	R79

### SALADS

Tomato and buffalo mozzarella with basil dressing and balsamic glaze	R55
Roasted butternut, rosa tomato and chickpea salad with humus	R48
Char-grilled free range chicken Caesar, with anchovy, garlic and croutons	R64
Gourmet seafood salad with prawns, grilled calamari, home-smoked mussels and salmon with yoghurt and dill dressing	R80

### MAINS

All served with your choice of either thin cut French fries | baked potato with sour cream and chives or butter | black mushroom couscous or savoury rice.

### STEAKS

<b>Fillet</b> (200g   250g)	R115   R135
The most popular steak and also the most tender with the least amount of fat.	
<b>Sirloin</b> (300g)	R98
Cut from the strip or saddle. More flavour and has a small amount of fat which adds flavour.	
<b>Rump</b> (300g)	R98
A South African favourite. The most flavour with some fat.	
<b>Rib Eye</b> (300g)	R105
Cut from the forequarter, lots of flavour, some marbled fat, different grain to other cuts.	
<b>T-Bone</b> (500g)	R115
Hedge your bets, some sirloin, some fillet and some fat. Served on the bone.	
<b>Beef Espetada</b> (350g)	R115
Prime beef marinated in garlic and thyme, on a skewer with peppers and red onion.	

All our beef is aged for minimum of 2 weeks before delivery to us. We then wet age it in the vac pac for a further week before it gets put onto your plate. We only deal with one producer and our meat is fully traceable to its source to guarantee quality. Please visit our butcher in the restaurant to buy meat to take away for your braai or party. Larger cuts of meat can be cut to order to eat in the restaurant.

## THE GRILLROOM MENU

EST MARCH 2010

### SAUCES

Red wine Bordelaise, Wild mushroom, Monkeygland, Brandy and black peppercorn, Peri-Peri, Café de Paris butter, Lemon butter, Garlic butter, Gorgonzola butter R18

#### Bastings:

BBQ and red wine | Lemon and herb | Sweet chilli soy

#### Rubs:

Peppercorn and mustard | Cumin and coriander  
Powerhouse chilli

### GRILLROOM BURGERS

Delux Grillroom burgers  
choose either Beef R70 | Lamb R90 | Chicken R65  
or Vegetarian R65

Served on toasted ciabatta with guacamole, red onion relish,  
tomato and gherkin

### VENISON

Pepper-cruste springbok loin R135  
Kudu shank (when available) SQ

### FISH

Grilled sole with lemon and chive butter sauce  
(when available) R95  
Daily Fish – we'll give you all the details R105  
Fresh Norwegian salmon with dill and lime butter R130

### SHELLFISH

Fresh mussels with garlic, Cap Classique,  
parsley and cream (when available) R105  
Medium Mozambiquan prawns  
with lemon butter or peri-peri sauce R190

### FAVOURITES

Flame grilled chicken breast with peri-peri sauce R80  
Pan fried calves liver with crushed potatoes,  
sticky cabbage and a red wine sauce R89  
Grilled calamari with chilli, cherry tomato and fennel salsa,  
or garlic or lemon butter R90  
Prawn and chorizo risotto R92  
Free-range grilled baby chicken  
with lemon and herb or peri-peri R95  
Slow-roasted lamb shank braised  
in red wine and herbs R115  
Sticky basted BBQ pork spare ribs R115  
Lamb loin chops with a red wine sauce R130

### SIDES

Onion rings R18  
Sweet roasted butternut R22  
Creamed spinach R24  
Side salad R28  
Herb mushrooms R30  
Greek salad R34

### DESSERT

Trio of ice cream with homemade chocolate sauce R35  
Apple tart tatin with rum and raisin ice cream R40  
Crème brûlée R40  
Chocolate mud cake with vanilla crème fraîche R42  
Lemon curd tart with vanilla ice cream R42  
Chocolate spring rolls with white chocolate anglaise R44  
Cheese board – We'll give you all the details SQ