

# ME THE GRAND NU



## Starters

### Soup of the day

served with a herb oil ciabatta toast (V)

R120

### Homemade Tortellini

with Sage Butter Sauce, Black Pepper, Truffle Oil,  
Grated Parmesan & Fresh Herbs (V)

R120

### Creamy Mussels

in lemon butter cream and toasted garlic ciabatta

R120

### Beef Meatballs

in a homemade spicy tomato sauce and parmesan shavings

R120

## Salads

### Masala Prawns

with Jalapeno Mayo, Fresh Citrus, Avocado, Fresh Coriander,  
Drizzled with Lemon Juice & Olive Oil

R160

### Chicken Caesar Salad

with Cos Lettuce, Poached Egg, Avocado, Crispy Croutons  
& Creamy Caesar Dressing and parmesan shavings

R165

### Greek Salad

with crispy lettuce, cocktail tomato, red onion, olives, feta,  
cucumber and organum salad dressing

R130

### Butternut feta and Pickled baby beetroot salad

with wild rocket and toasted pumpkin seeds

R140

Please inform your server of any allergies or dietary preferences. (V)=Vegetarian  
\*A service charge of 10% is added to parties of 6 or larger

For tables of 6 or more guests a minimum tip of 10% is recommended.



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## Mains

Wild Mushroom Risotto with Parmesan Shavings, Fresh herbs & Truffle Oil (V)	R240
Cape Malay Vegetable Curry with Fragrant Basmati Rice, Sambals, Raita and Roti (V)	R200
Grand Beef Burger (160g) with Tomato, Lettuce & Red Onion on a Fresh Baked Roll, served with Tripple Fried Chips and a slice of Emmenthal cheese	R170
Pan-Seared Karoo Lamb Loin chops with Salsa Verde, Mash potato & Seasonal Vegetables	R295
Braised Lamb Neck Curry served with Fragrant Basmati Rice, Sambals, Raita & Roti	R290
Line Fish of the day Curried Coconut Cream Rice seasonal vegetables or fries	R285
Butterflied Queen Prawns with Lemon & Herb Butter or Home-Made Peri-Peri Sauce, served with Savoury Rice or fries	R295
Braised Lamb shank with herb infused creamy mash potato and seasonal vegetables and a brown onion and lamb sauce	R290

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# Steaks

Pan-Seared Beef Fillet or Sirloin  
with Tripple fries & Seasonal Vegetables

Fillet 250g R275

Sirloin 300g R275

## EXTRA SIDES

Triple Fried Chips R45

Roasted Seasonal Vegetables R45

Green Peppercorn Sauce R35

Mushroom Sauce R35

Pita breads R55

Fried Chips R35

# dessert

2 Scoops of Ice Cream

Vanilla / Salted Caramel / Dark Chocolate R55

Malva Burnt Pudding

with Home Made Crème Anglaise or Ice Cream R80

Roasted Nut & Chocolate Brownie

served with Ice Cream and choc sauce R80

White Chocolate Blueberry Cheesecake

R80

Cheese Board

with a Selection of Local Cheeses & Preserves R180

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# platters

## Meeza Platter Board

Selection between Chicken or Beef skewers(200g)  
or Halloumi cheese: (grilled or fried)

### Served with

Labneh, Chimichurri, Hummus, Whipped Feta Olives,  
Cherry Tomatoes, Red Onion and Cucumber

### Selection between

Ciabatta, Sourdough, Focaccia bread or Lavish

R300

### EXTRAS

Pita bread

R55



Operating hours:  
Lunch 11:30 - 15:30  
Dinner 17:30-20:00

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THE GRAND  
HOTEL  
1927

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