



SAMPLE MENU (SERVED MONDAY TO SATURDAY)

A Menu of South African Favourites

*Menu includes complimentary still and sparkling water
Fresh focaccia bread with olive oil mousse and olive tapenade*

Starters

Steak Tartare - 85

Pickled celeriac, celeriac puree, home cured mustard, potato crisps

Chicken Liver Pate - 70

Onion marmalade, toasted ciabatta

Crispy Malay Calamari - 80

Cabbage, radish and pickled cucumber slaw, aioli, yuzu dressing

"Boere Salad" - 70

Beef biltong, crispy kale, fresh oranges, parmesan, mustard dressing

Main Course

BBQ Pork Belly - 165

Pea maize, tender stem broccoli, toasted macadamia nuts, crackling

Traditional Braised Karoo Lamb Bobotie - 150

Yellow rice, orange glazed sweet potatoes, beetroot chutney, tomato sambal

Spice Rubbed Chalmar Sirloin Steak (250g) - 180

Pumpkin pie, gem squash puree, roast onions, nut granola, sherry and thyme jus

Fish and Chips - 140

Fermented beer batter, hand cut chips, home made tartare sauce

Sides

Hand cut fries, braai sout, parmesan - 40

Greek Salad - 40

Desserts

Tannie Hetta's Apple Pie - 65

Vanilla ice cream, home made custard, vanilla crumble

Strawberry Pavlova - 60

Fresh strawberries, strawberry jelly, meringues, vanilla ice cream

Fried Fairview - 60

Crotin cheese, fresh green apple, grissini, fig and nut preserve

Jar of Milk Tart Milkshake - 50

Meringues, marshmallows

Add Kahlua - 25 per shot

Add Jamesons - 30 per shot

Irish Coffee - Single 53 - Double 78

We are a non-smoking restaurant. Please be considerate to fellow diners when using your mobile phone.
Email: reservations@bertusbasson.com, Web: www.bertusbasson.com. We regret no split bills. We will always try to accommodate your food allergies, but our menu is small, seasonal and fresh, we will not be able to accommodate all requests.

