



**Traditional Sunday Lunch**  
**5 March 2017**

Focaccia bread, whole roasted pears, leek ash butter, smoked olives

Stacey's pickled fish, coriander emulsion, radish  
BBQ smoked chicken wings, slaw, yuzu dressing  
Kale salad, heirloom beetroot, mustard dressing, parmesan

Braised lamb bobotie, home made peach chutney, pumpkin pie  
Angus sirloin, butter roasted cauliflower, cauliflower puree, crispy fried kale  
Crispy potatoes, sour cream, green onions

Old school Apple Crumble, cinnamon cream, vanilla ice cream

***R310 per person***

***R155 per kiddie between 6 – 12***  
***Kids unde3r 6 eat free (1 kiddie per 2 adults)***

*Includes complimentary still and sparkling water*  
*All beverages charged separately*  
*A 10% gratuity applies to tables of 10 guests and more*

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

