



## SAMPLE LUNCH MENU – SERVED MONDAY TO SATURDAY 2018

*Fresh Vetkoek, Biltong Butter*

***'For a true South African Experience we encourage sharing'***

### Starters

<b>Crispy lamb ribs</b> , denning glaze, spiced barley	<b>85</b>
<b>Salt and pepper squid</b> , tartare sauce	<b>89</b>
<b>Boere salad</b> , fresh fruit, heirloom vegetables	<b>85</b>
<b>Hearty pea soup</b> with bacon lardons, garlic roll	<b>85</b>

### Main Courses

Our main courses are made to share, please order a selection of our traditional South African dishes to share on the table. This is the way we eat. We suggest you order 2 side dishes for every main dish.

#### *Meaty and fishy bits*

<b>Tamatie bredie</b> served with salsa verde (Contains bones and whole spices)	<b>95</b>
Traditional braised <b>beef bobotie</b>	<b>95</b>
<b>250g Sirloin</b> served with monkey gland sauce, confit garlic	<b>165</b>
Apricot butter <b>glazed snoek</b> – To eat with your hands (Contains bones)	<b>125</b>

#### *Traditional side dishes*

<b>Creamed samp</b> served with puffed sorghum	<b>40</b>
<b>Pumpkin pie</b> with nut and seed granola (Contain nuts & seeds)	<b>45</b>
<b>Hand cut chips</b> with BBQ spice	<b>45</b>
<b>Spiced coconut glazed sweet potato</b> served with pecan nuts	<b>45</b>
Side <b>"Boere" Salad</b>	<b>40</b>
<b>"Geelrys"</b> and raisins	<b>40</b>

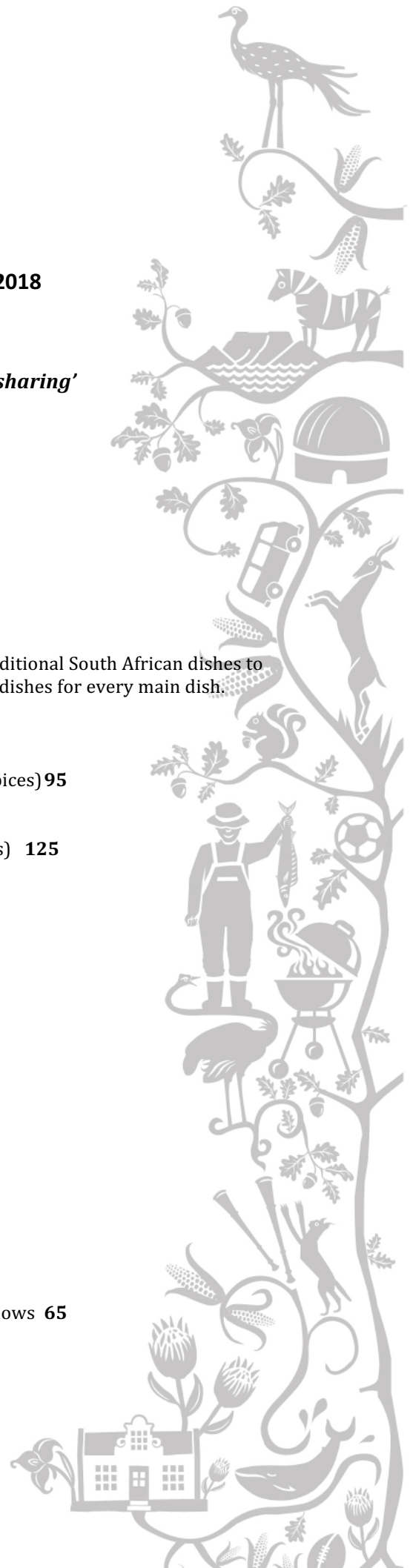
#### *Traditional Jars "Because everyone's mom made it"*

Beetroot and onion pickle	<b>40</b>
3-Bean salad with sweet mustard sauce	<b>40</b>
Tomato sambal	<b>25</b>

### Puddings

<b>Tannie Hetta's apple pie</b> , custard and Ice cream	<b>69</b>
<b>Malva pudding</b> , custard and Ice cream	<b>69</b>
<b>Milk tart milkshake</b> served with meringue and homemade Marshmallows	<b>65</b>
Add Kahlua – 25 per shot Add Jamesons – R30 per shot	

**Bertus' Book – Home Grown – On sale for R330**





**TRADITIONAL SUNDAY LUNCH  
SAMPLE SHARING SET MENU**

**Guests help themselves to the Family Style sharing set menu, served to the table  
2018**

Vetkoek, biltong butter  
Smoked snoek pate

Crispy lamb ribs, Denning glaze, Imam-Bayildi, radish, spring onion, coriander  
Traditional Pickled fish, coriander emulsion  
"Boere Salad" Cos lettuce, parmesan dressing, soya seeds, heirloom vegetables

Dry Aged beef, confit garlic, cauliflower and gravy  
Sticky BBQ Chicken, fennel and carrot salad, peanuts  
Pumpkin pie, granola  
Roast potatoes, sour cream, spring onion

Tannie Hetta's apple pie, custard, vanilla ice cream

***R325 per person***

***R175 per kiddie between 6 – 12  
Kids under 5 eat free (1 kiddie per 2 adults)***

*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.spicerouterrestaurant.co.za](http://www.spicerouterrestaurant.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





**SAMPLE BREAKFAST MENU  
SERVED DAILY FROM 9AM TO 11AM  
2018**

**A Traditional South African Restaurant**

**Koffie & Beskuit**

Filter coffee served with three traditional rusks ~ R47

**Eet Gesond**

Home made granola, Darling plain yoghurt, fresh seasonal fruit, raisins ~ R65

**Scrambled eggs & bacon**

Creamy scrambled eggs, grilled bacon and focaccia toast ~ R78

**Vetkoek, spicy mince & fried eggs**

Sun blushed tomato, spicy mince, fried eggs ~ R78

**Mushrooms on Toast**

Creamed button mushrooms, blush tomatoes, focaccia toast, fried eggs ~ R75

**Fried Banana Bread**

Bacon, fried banana, pecan nuts, maple syrup, cinnamon cream cheese ~ R72

**Toast & Jam**

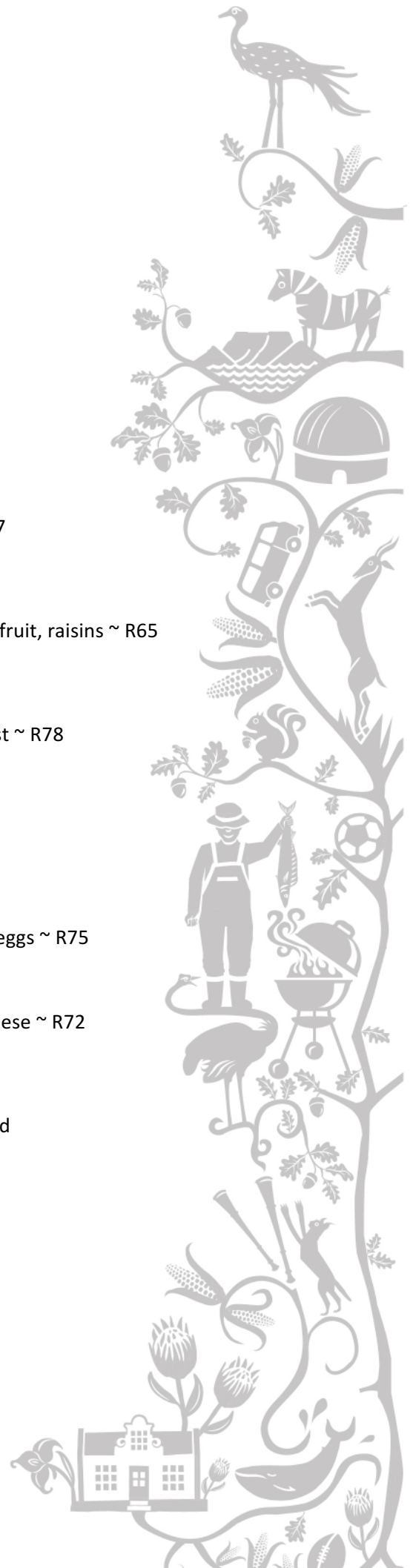
Brenda's strawberry jam, Dalewood Camembert and  
Huguenot, home-made toast ~ R65

**(Kids) Under 12**

Scrambled eggs on toast ~ R47

*Add extra bacon ~ R42*

*Add extra mushrooms or tomatoes ~ R18*





**KIDDIES SAMPLE LUNCH MENU – MONDAY TO SATURDAY  
2018**

**Are you under 12yrs?  
Well, here's your menu...**

Steak and chips ~ R70

Ribs and chips ~ R70

Kids Calamari & chips ~ R65

Chips ~ R42

**Soet Tand ~ R47**

Vanilla ice cream with chocolate sauce

Please turn over for your colouring sheet





**SOUTH AFRICAN FOOD & WINE TASTING EXPERIENCE  
SAMPLE MENU  
2018**

Cape Malay pickled fish, vetkoek, apricot and almond butter  
Assorted Cape Malay snacks, minted yoghurt, cumin  
Green salad, heirloom vegetable, mustard dressing

Traditional beef bobotie, geel rys, tomato sambal,  
pumpkin pie

Cremora tart, poached apple, vanilla crumble,  
vanilla ice cream

**R365pp**

**Glossary**

**Cape Malay** - Mixture of cuisines introduced to SA by Dutch settlers and slaves from Indonesia/Java

**Vetkoek** - savoury “doughnut” made from flour, yeast, sugar, water and salt and deep fried

**Samosa** - traditional Indian/Maly dish, triangle shaped, crispy pastry and savoury filling

**Bobotie** - popular SA dish from minced meat, with egg topping, similar to Indonesian “Bobotok”

**Geel rys** - savoury rice, with turmeric and raisins, normally accompanying main meals

**Fritter** - vegetable/fruit puree mixed with flour and either deep fried or shallow fried

**Cremora** - powdered milk substitute, popular in coffee in South Africa

**Pap** - maize, cooked to a fluffy, stiff consistency (similar to polenta)

**Braai** - SA equivalent of a barbecue, mainly meat is cooked on an open fire

**Sambal** - tomato and onion based accompaniment to Cape Malay dishes

