



SAMPLE LUNCH MENU – SERVED MONDAY TO SATURDAY 2018

Fresh Vetkoek, Biltong Butter

'For a true South African Experience we encourage sharing'

Starters

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

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

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

Traditional side dishes

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

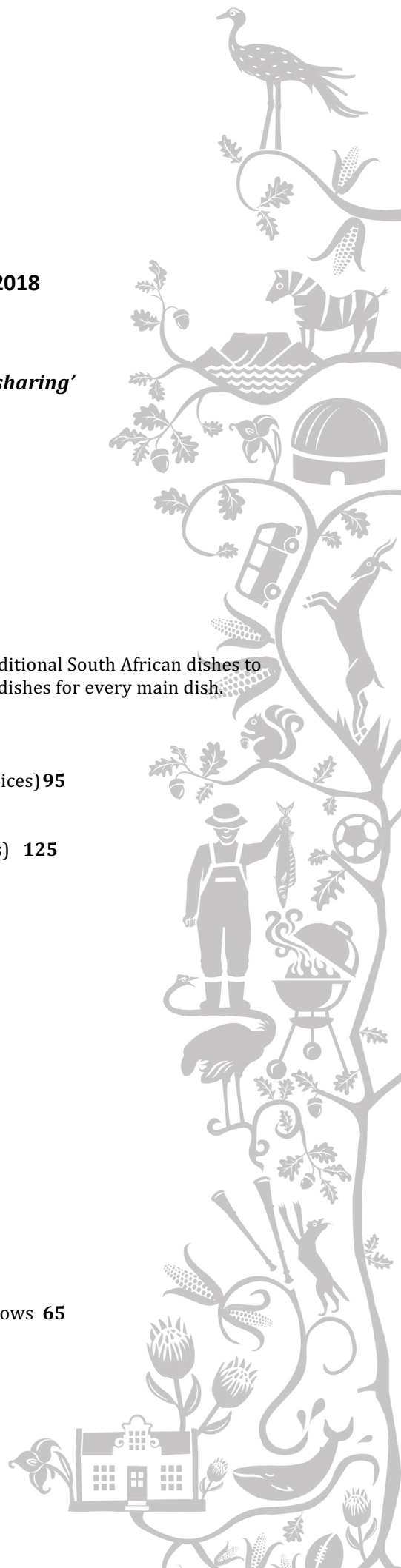
Traditional Jars "Because everyone's mom made it"

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

Puddings

Tannie Hetta's apple pie , custard and Ice cream	69
Malva pudding , custard and Ice cream	69
Milk tart milkshake served with meringue and homemade Marshmallows	65
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

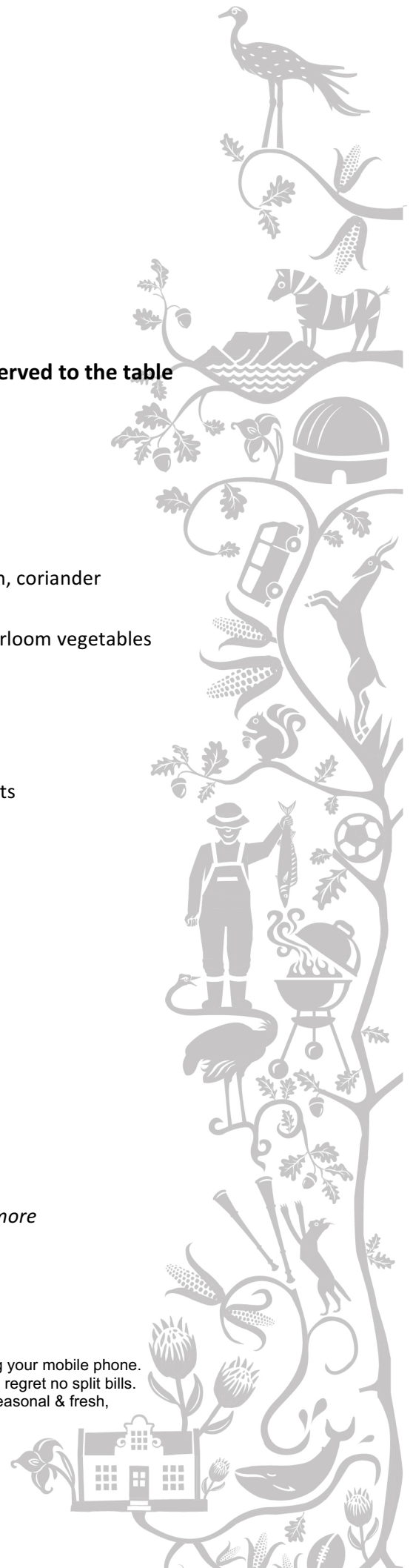
Tannie Hetta's apple pie, custard, vanilla ice cream

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, Web: 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





**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

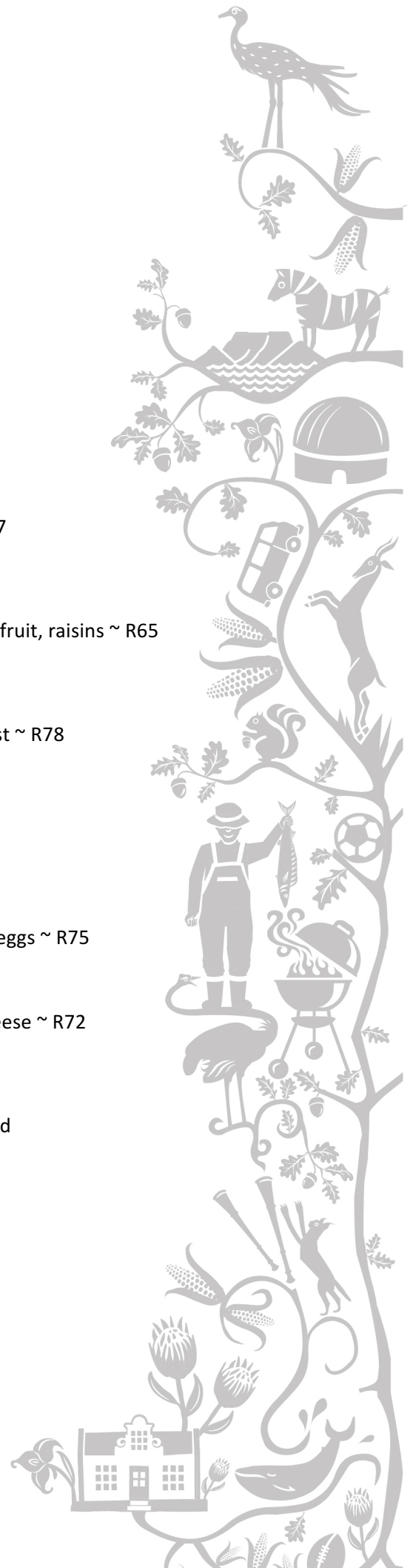
Brenda's strawberry jam, Dalewood Camembert and
Huguenot, home-made toast ~ R65

(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

