EST. 2026

# BASSON &Co

MEAT AND FIRE

*A meat-centric open fire restaurant.*

## LUNCH SPECIAL

*Dutchman's Delight*

*300g grain fed Sirloin, chips, peppercorn sauce*

R 295

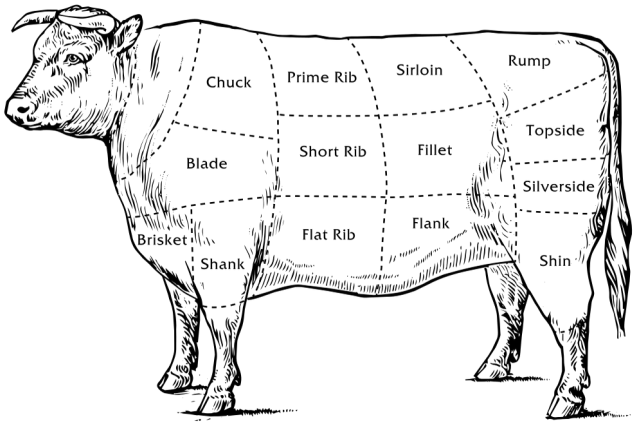
## STARTERS

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|---|---|
| A classic prawn cocktail, avocado, bonito | R 175 |
| Grilled pickled ox tongue, sweet mustard and salsa verde | R 125 |
| Thick cut home smoked bacon, mustard, crackling | R 140 |
| Steak tartar, salt and vinegar crisps, parmesan | R 165 |
| Bokkom Caesar, croutons, parmesan, classic dressing | R 115 |
| Fried calamari, proper tartar sauce | R 115 |
| Saldanha bay mussels, coconut, lemongrass, ginger, chilli | R 170 |
| Chicken liver parfait, muscadel jelly, grilled sourdough | R 145 |
| Lamb dhania sausage, minted cucumber | R 145 |
| Garlic soup, crème fraîche and gremolata | R 95 |

## MAIN COURSES

*All main courses include a side of your choice*

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|---|---|
| Buttered, hand rolled pasta, chives and parmesan *with mushroom / with braised eland* | R 230 |
| Veld free range Peri-Peri chicken - half a deboned bird on open fire, house Peri-Peri | R 265 |
| Flock and Flow trout, trout roe, chive and lemon butter | R 370 |
| The Basson & Co. burger - 250g aged beef, butter bun, cheese and pickles | R 175 |
| Pork neck schnitzel, lemon and caper butter fried in pork lard | R 225 |
| Aubergine Milanese, tomato, basil and pine nuts R 5000 ..... just joking veggie ... it's | R 220 |




## SAUCES

Au poivre | Chimichurri | Melted café de Paris butter | Monkey gland | Porcini cream

All Sauces R 40

## STEAK

*All steaks served with a side of your choice.*
*Our steaks are grilled on open fire, rested and carved, confit garlic*

### FREE RANGE BEEF

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| 500g Sirloin on the bone | R 385 |
| 1kg T-Bone to share | R 875 |
| 300g Rump | R 285 |

### GRAIN FED BEEF

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|---|---|
| 500g Picanha | R 575 |
| 250g or 350g Sirloin | R 225 / R 280 |
| 300g Rib eye | R 355 |
| 250g Fillet | R 335 |

### DRY AGED MILK COW

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|---|---|
| 300g Rump | R 265 |
| 250g Skirt | R 280 |
| 1kg Cote de Boeuf | R 995 |

## KIDS

*All kids meals come with a complimentary ice cream*

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| Cheese burger and chips | R 150 |
| Steak and chips | R 150 |
| Calamari and chips | R 150 |
| Buttered pasta and parmesan | R 150 |
| Pork neck schnitzel and chips | R 150 |

## SIDE DISHES

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| Hand cut, double fried chips | R 40 |
| Pampoen tert - a family recipe | R 55 |
| Creamed greens, nutmeg, crisp onion | R 50 |
| Spice dusted onion rings | R 35 |
| Mustard dressed leaves | R 60 |

## DESSERTS

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| Chocolate mousse | R 90 |
| Malva pudding | R 85 |
| Crackling bun with chocolate sauce | R 90 |
| Creme brûlée | R 85 |
| Milkshakes - *Vanilla, Oreo, strawberry or chocolate* | R 75 |
| Dom Pedro's - *Double whiskey, Kahlúa or Amarula* | R 90 |