



MENU

STARTERS

	Soup of the Week every week, something new!	R55
Ⓥ	Butternut Soup with bacon or feta	R55 / R65
Ⓥ	Balsamic Glazed Mushrooms pine nuts, Grand Padano	R65
	Chicken Livers mild or hot	R55
	Chicken Wings Buffalo style, celery sticks, blue cheese dip	R85
	Spring Rolls chicken and veg or veg only	R60
	Chili Garlic Prawns olive oil, fresh red chillies, garlic, parsley	R95
	Calamari Heads and Rings deep fried, spicy garlic mayonnaise	R65
	Seared Tuna ponzu sauce, avo ginger salsa, prawn cracker	R95
	Beef Ravioli tomato sauce, fresh basil	R85
	Beef Carpaccio olive oil, rocket, Grand Padano shavings	R75

SALADS

Ⓥ	Greek Salad mixed lettuce, classic toppings	R60
Ⓥ	Beetroot & Feta Salad pine nuts, lemon honey dressing	R60
Ⓥ	Pesto Caprese Salad lettuce, tomato, bocconcino mozzarella	R90
	Seared Tuna Niçoise mild or hot	R90
Ⓥ	Chef's Salad lettuce, roasted veggies, olives, Grana Padano add grilled free range chicken	R75 R60

MAIN COURSE

Ⓥ	Weekly Veggie Special	R75
Ⓥ	Seasonal Veggie Roast with brown rice or Parmesan mash	R75
	Catch of the Week line fish	R140
	Grilled Salmon spinach mash, mustard sauce	R285
	Butter Fish lemon butter sauce	R160
	Chicken Caprese free range breast fillet, tomato, mozzarella, pesto	R125
	Portuguese Baby Chicken peri-peri chicken	R120
	Pork Fillet Medallions with creamy mushroom	R115
	Ostrich Fillet grilled, house rub	R195
	Osso Buco braised beef shin, bone marrow, veggies and tomatoes	R175
	Oxtail Potjie red wine, veggies, dumpling	R190

PASTA - Fettucine or Penne; all served with a Greek or Caprese Side Salad

Ⓥ	Pasta Primavera vegetables, cream, tomato and Parmesan add free range chicken for an extra	R85 R25
	Pasta Bolognese classic, beef mince ragu, veggies	R90
	Pasta Prawns cream, garlic, Parmesan, parsley	R95
Ⓥ	Pasta Pesto basil, olive oil, pine nuts, Parmesan add free range chicken for an extra	R60 R25

CHALMAR BEEF & LAMB

Lamb Rack olive oil, roasted garlic, rosemary, thyme, parsley	R275
Lamb Shank red wine, veggies, mashed potatoes	R285
Rump wet aged; 250gr or 500gr cut	R170 / R295
Sirloin wet aged; 250gr or 500gr cut	R180 / R310
Fillet wet aged; 250gr or 500gr cut	R265 / R490
T-Bone dry aged on the bone; 350gr or 500gr cut	R170 / R230
Wing Rib dry aged on the bone; 350gr or 500gr cut	R180 / R245

CHALMAR BEEF MAIN TO SHARE - we cook and cut, you enjoy together!

Venetian Steak - 1kg Wing Rib Italian salsa & 2 sides of your choice	R470
Florentine Steak - 1kg T-Bone 2 sauces & 2 sides of your choice	R480
Chateaubriand - 500gr of Sliced Fillet Béarnaise & Red Wine sauce, 2 side dishes of your choice	R550

SIDE DISHES

Starch Fresh, Hand Cut Fries / Roast Potatoes / Mashed Potatoes Pap & Sauce / Onion rings / Basmati Rice or Brown Rice	R20
Vegetables Butternut/ Cream Spinach / Roasted Seasonal Veg or Stir Fry Veg	R20
Balsamic Mushrooms / Side Salad or Side Caprese	R30

SAUCES

Lemon & Butter / Red Wine / Peri Peri / Cheese/ Mustard	R20
Blue Cheese / Creamy Mushroom / Italian Salsa	R30
Béarnaise / Green Peppercorn Cream	R40

DESSERTS

Sorbets - different flavours	R40
Dame Blanche premium vanilla ice cream, hot chocolate sauce	R40
Amarula Chocolate Mousse with whipped cream	R50
Panna Cotta "Speculaas" cream, speculaas spice, fruit	R60
Crème Brûlée vanilla, strawberries	R60
Cheese Cake every week a different flavour	R60
Strawberry Brownie Parfait chocolate, strawberries, cream	R60
Frangelico Affogato home-made Frangelico ice cream, espresso	R50
Milkshakes Vanilla, Chocolate, Coffee, Strawberry, Hazelnut, Banana	R40
Don Pedro ice cream,liqueur	from R44
Specialty Coffee Irish, Italian, French, Caribbean, Mexican	from R44

OPENING HOURS:

LUNCH

MON - FRI | 12H00 - 15H00

DINNER

MON - SAT | 17H00 - 22H00

RESERVATIONS:

PHONE:

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EMAIL

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