

## Autumn 2017

**\*\* ask your waitron for specials, gluten free,  
Banting and vegan options \*\***

### Starters

- Bone marrow oven baked with a parmesan crust, served with a red onion, caper and chive salsa and crispy ciabatta 58
- Slow cooked rolled pork belly, served on apple and cranberry coleslaw 65
- Twice baked butternut and gorgonzola soufflé', served with pistachio and caramelized onion 64
- Seared beef fillet with sweet potato quinoa and creamy grilled mushrooms 75
- Caprese Salad, fresh mozzarella with charred cherry tomato, pickled beetroot and basil pesto 60
- Chilli rubbed grilled prawn with coriander pesto and lemongrass spaghetti 85
- Gorgonzola and grape salad with caramelised pecans 69

### Mains

- Fillet of beef served on sautéed baby potatoes, cherry tomatoes, mushrooms finished off with port jus and béarnaise sauce 185
- Beef sirloin flamed grilled – served on baby potatoes topped with crispy pancetta and finished with balsamic glazed cherry tomatoes and pearl Onion 180
- Crusted Karoo lamb rack served on minted mash with baby carrots, pea puree and port jus 195

We only use the freshest local and where possible organic ingredients and employ traditional cooking methods, which may sometimes take a little more time and require a little more patience - Only one corkage wine per two patrons - Market is a non-smoking restaurant, please feel free to smoke out in the courtyard, however should a fellow patron complain please move to the driveway

- Free range duck confit leg and pan fried duck breast served on a bed of sherry laced lentils, figs and wilted baby spinach 175
- South African Game - ask your waitron what is available SQ
- Fresh Line Fish - ask your waitron SQ
- Chicken breast stuffed with goat's cheese and red pesto, wrapped with oak cured bacon served on basil tossed pasta, sundried tomato and toasted almonds. 110
- Slow roasted crackled belly of pork served on red cabbage sauerkraut with caramelized apple and steamed broccoli 160

## Casual

- Roasted butternut, ricotta and sage ravioli, tossed in a bacon, pine kernel cream 85
- Grilled Aubergine stack layered with lentil and tomato relish 75
- Sweet potato quinoa with grilled prawns and minted plum salad. 125
- Durban hand crafted pork sausages grilled and served with an onion and red wine gravy on either mustard mash potato or a cauliflower mash (Banting) 118
- Market Cobb salad, with bacon, gorgonzola and avo 89
- Mushroom and courgette tortellini with sundried tomato and creamy almond spinach Reduction 78
- Seafood aglio olio with prawns clams , mussels and a hint of chilli 130
- Lamb burger Moroccan spiced with minted feta crust and tomato, red onion and coriander salsa 125
- Chef's speciality burger - Ask your waitron SQ
- Sesame lentil burger with beetroot and house made Mayo 95
- Apple and beet salad with blue cheese and walnuts 85

## Desserts

Please ask your waitron about our chef's speciality deserts for the evening

A 12% Service charge will be levied on tables of 9 or more guests - A Levy of R100 per "No Show" will be charged on tables of 9 or more without prior notification - Due to municipal noise and business regulations we are required to vacate the premises by 11pm Daily