

Winter 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
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- Oxtail slow braised in aromatic herbs and red wine, served with polenta and seasonal vegetables 168
- 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 red kidney beans with sautéed spinach and a cherry jus 175
- South African Game - ask your waitron what is available SQ
- Wild Mushroom and baby spinach tagliatelle with goats cheese 112
- Chicken breast stuffed with goat's cheese and red pesto, wrapped with oak cured bacon served on basil tossed pasta, sundried tomato and almonds 110
- Slow roasted crackled belly of pork served on red cabbage sauerkraut with caramelized pear and roasted pumpkin 160

Casual

- Sage roasted butternut, bacon and pine kernel cream penne 86
- Grilled Aubergine stack layered with lentil and tomato relish 75
- Prawn and asparagus risotto with saffron 130
- Calamari quinoa with red pesto and macadamia nuts 115
- Seafood chowder with Linefish, clams , mussels and a hint of chilli 130
- 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
- Lamb burger Moroccan spiced with minted feta crust topped with red onion, beetroot and apple Salsa 125
- Free range beef burger topped with gorgonzola, bacon, avo and onion marmalade 135
- Sesame lentil burger with beetroot and house made Mayo 95
- Pear and spiced cashew nut salad with bacon 86

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