

# A La Carte Menu

## Starters

<b>Soup of the Day</b>	<b>R40.00</b>
A choice of two homemade soups - prepared fresh daily.	
<b>Chef's Vegetarian Salad (V)</b>	<b>R45.00</b>
Fresh garden greens topped with the chef's choice of tasty bits, finished with a suitable dressing.	
<b>Goats Cheese Timbale (V)</b>	<b>R47.00</b>
Herbed goats chevron and fresh beetroot accompanied by a calamata black olive tapenade topped with a crisp crostini.	
<b>Springbok Carpaccio</b>	<b>R54.00</b>
Thin slices of lightly smoked springbok served with slivers of Natal green melon and a rooibos dressing.	
<b>Cajun Calamari Steak</b>	<b>R48.00</b>
Calamari steak rubbed in Cajun spices pan seared and topped off with a tropical mango and coriander salsa.	
<b>Deviled Lamb Kidney</b>	<b>R45.00</b>
Sautéed lamb kidney simmered in a sauce of English mustard, fresh cream and brandy, served on melba toast.	
<b>Mushroom Crostini</b>	<b>R46.00</b>
Sliced field mushrooms simmered in a sauce of port and gorgonzola cheese served on a crouton and finished with a drizzle of basil pesto.	
<b>Venison Sausage</b>	<b>R53.00</b>
Handcrafted Springbok sausage, topped with a red onion relish and accompanied by chakalaka.(chakalaka is a lightly spiced tomato and bell pepper stew)	
<b>Steamed Mussels</b>	<b>R54.00</b>
Fresh mussels simmered in a creamy white wine, fennel and mild garlic sauce.	
<b>Smoked Salmon</b>	<b>R57.00</b>
Shavings of smoked salmon wrapped around an avocado puree and topped off with a beetroot and parmesan pesto.	

## Mains

<b>Beetroot Parcel(V)</b>	<b>R88.00</b>
A puff pastry parcel filled with fresh beetroot, goats cheese and French shallots baked and served on red pepper puree.	
<b>Leek and Cheddar Tart(V)</b>	<b>R85.00</b>
Crisp pastry filled with creamed leek and vintage cheddar cheese served with asian greens and a smooth tomato coulis.	
<b>Fish Dish of the Day 🐾</b>	<b>R130.00</b>
A seafood special prepared fresh daily.	
<b>Fillet of Scottish Salmon 🐾</b>	<b>R140.00</b>
Fillet of fresh Scottish salmon grilled to a medium-rare served with pomme-puree and topped with a creamy shrimp and dill veloute.	
<b>Browns Seafood Curry</b>	<b>R120.00</b>
Fresh deshelled prawns mixed with calamari and mussels cooked in coconut milk and classic rajah spices served with assorted sambals.	
<b>Eric's Prawns</b>	<b>R142.00</b>
A Browns speciality. 350g whole prawns simmered in our version of Sauce Naçionale, rounded off with a dash of Parmigiano.	
<b>Falklands Calamari</b>	<b>R105.00</b>
Tender Falklands Calamari flash fried and tossed in a sweet chilli and orange glaze and accompanied by fragrant basmati rice.	
<b>Browns Seafood Platter</b>	<b>R260.00</b>
A selection of fresh fish and shellfish grilled and served with crisp vegetables and steamed rice. Accompanied by lemon butter and peri-peri sauce.	
<b>North African Chicken</b>	<b>R98.00</b>
Tender chicken supreme marinated in yoghurt, orange and cinnamon slow roasted and topped with dukkah spice and accompanied by fluffy cous-cous.	
<b>Roast Free Range Duck</b>	<b>R135.00</b>
Half a free range duck slow roasted resting on creamed potato and topped off with a caramelized orange glaze.	
<b>Lamb Liver</b>	<b>R95.00</b>
Pan-fried lamb liver served on a bed of wholegrain mustard mash and finished with a sweet onion and Shiraz wine demi-glaze	
<b>Venison of the Day</b>	<b>R127.00</b>
Venison of the day served with fried mielie pap wedges and morogo. Finished off with a biltong and Pinotage wine sauce.	

**Lamb Shank**

**R135.00**

Lamb shank slow braised in Pinotage, lavender and thyme accompanied by fresh market vegetables and pomme puree.

**Karoo Ostrich Fillet**

**R150.00**

Two prime fillets of ostrich grilled to a medium-rare and coated with a Sherry and French tarragon glaze.

**Chargrilled Highveld Fillet**

**R130.00**

Prime beef fillet char grilled and served with a vintage Port jus and crumbled Italian gorgonzola cheese.

**Venison Lasagne**

**R110.00**

Ground lean venison meat layered between sheets of fresh pasta, gratinated and topped with biltong shavings.

## **Fromage**

Please visit our fromagerie where you can choose from a selection of local and imported cheese to satisfy the most discerning palate.

Cheese platters are charged for on a “Salon Quantite” basis i.e. per weight and cost of the individual cheese. Prices per platter range from **R85.00 to R120 per person.**

## **Desserts**

### **Chocolate Ganache Torte**

**R50.00**

A Belgian dark chocolate torte resting on crushed pecan nuts and finished with a forest berry compote.

### **White Chocolate parfait**

**R44.00**

A chilled white chocolate and hazelnut parfait served with a Amarula crème anglaise.

### **Ice creams & Sorbets**

**R39.00**

A selection of traditional ice creams and sorbets.

### **Traditional Crème Brûlée**

**R45.00**

A classic vanilla cream pudding topped with a crisp caramel crust

### **Apple Crepes**

**R48.00**

Cinnamon apples wrapped in a sweet crepe resting under homemade vanilla ice cream.

### **Malva Pudding**

**R47.00**

A unique South African dessert. A rich and sticky Malva pudding served with fresh cream and a ‘Klipdrift ‘ Gold brandy syrup.

### **Cake of the Day**

**R46.00**

An indulgent dessert special of the day.

**We are located at 21 Wessels Road in Rivonia.**

**Telephone :** +27 (0) 11 803 - 7533 / **Fax :** +27 (0) 11 803 7605

Web: [www.browns.co.za](http://www.browns.co.za)

Email: [communications@browns.co.za](mailto:communications@browns.co.za)

**Browns**  
*at Rivonia*