

Summer 2018

Breakfast options – Served all day

ask your waitron for our gluten free, vegan & banting options

- **Cinnamon spiced hotcakes served with fresh banana, crème fraiche and honey** 62
- **Wild mushroom toast, toasted ciabatta topped with creamy garlic wild mushrooms and grilled mozzarella and served with fresh avo and rocket** 79
- **House made honey granola with double thick yoghurt, fresh seasonal fruits** 55
- **Smoked salmon and sweet potato cakes topped with herbed cream cheese and organic poached eggs** 108
- **Potato rösti with streaky bacon, served with rocket, organic poached eggs and tomato relish** 86
- **French toast croissant topped with cinnamon grilled banana, strawberries, toasted almonds and honey** 67
- **Full-house breakfast stack; Toast topped with rocket, organic eggs, portabellini mushrooms, streaky bacon, cherry tomato and lamb sausage** 98
- **Organic scrambled eggs on a toasted bagel or toast of your choice with wilted baby spinach** 59
Add maple bacon and avo 30
Add smoked salmon and crème fraiche 38
- **Market benedict, toasted croissant topped with fresh rocket, streaky bacon and organic poached eggs finished with wholegrain mustard hollandaise** 88
- **Pulled lamb benedict toasted ciabatta topped with rocket, pulled lamb and organic poached eggs finished with minted mustard hollandaise** 96
- **Courgette and corn fritter with crème fraîche, rocket, roast cherry tomatoes and basil pesto** 58

Casual Meals

- **Market's Prego steak roll sirloin steak grilled and sliced served on a toasted ciabatta roll topped with fresh rocket, red onion and cucumber finished with homemade red wine Prego sauce and chips** 158
- **Lamb chops flame grilled and served on roasted sweet potatoes, rocket and cherry tomato dressed with a mint pesto** 178

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

- Grilled pork loin chops served on crushed apple and potato with green beans finished with wholegrain mustard cream 148
- House made fishcakes served on house salad with roasted garlic aioli 98
- Quinoa and calamari salad, tossed with red pesto, rocket and radish finished with macadamia nut 117
- Sautéed vegetables salad tossed with cous cous and basil pesto finished with tzatziki 84
- Warm hoisin plum shredded duck salad, with fresh plums, red cabbage, mixed leaves and crispy noodles 92
- Pear and spiced cashew nut salad served on mixed leaves with crispy bacon bits 88
- Market cobb salad, cos lettuce mixed with bacon, gorgonzola, avocado and cherry tomato topped with grilled chicken, a poached egg and parmesan 89
- Prawn and saffron risotto with snap peas, cream and topped with grana padano 138
- Sage roasted butternut penne, bacon, toasted pine kernel and cream tossed with penne 86
- Chicken tagliatelle with basil pesto and roasted cherry tomatoes topped with grana padano 108
- Seafood chowder linefish, clams and mussels tossed with baby potatoes, broccoli, cauliflower and a hint of chilli with toasted ciabatta 134
- Cannelloni of brinjal stuffed with ricotta, feta and baby spinach topped off with tomato relish 79
- Bangers and mash grilled pork sausage served on either crushed potato or a cauliflower mash with onion and red wine gravy 98
- Moroccan lamb burger with lemon feta topping finished with yoghurt and beetroot apple salsa 126
- Free range beef burger topped with gorgonzola cream, streaky bacon, avocado and jalapeno onion marmalade 132
- Sesame lentil burger topped with beetroot and house made garlic aioli 98
- Homemade falafel salad, on a house salad with hummus, salsa and sesame lavash 86
- Pulled lamb sarnie on toasted ciabatta with minted apple and pomegranate slaw 102
- Fillet and brie Sarnie with whole grain mustard and rocket served on toasted rye 96
- Chicken mayo sarnie on toasted bagel topped with fresh rocket, chicken mayo and avocado finished with crispy bacon 84
- Crispy halloumi sarnie, toasted rye with red pesto and topped with rocket, avocado and fried halloumi finished with garlic aioli 68
- Add bacon 18

Desserts- Ask your waitron

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