

## Summer 2018

**\*\* 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 with crispy ciabatta 58
- Crispy pork belly bites, slow cooked pork belly cubes flour dusted and fried served with pea puree and red cabbage sauerkraut 72
- Twice baked butternut soufflé', served on gorgonzola cream with pistachio and caramelized onion 64
- Seared beef fillet served on sweet potato quinoa and rocket finished with creamy grilled mushroom 102
- Caprese salad, fresh mozzarella with charred cherry tomato, pickled beetroot and basil pesto 67
- Chilli rubbed grilled prawn served on fresh rocket with mango and coriander salsa 108
- Gorgonzola and grape salad with caramelised pecans 69

### Mains

- Fillet of beef served on beetroot puree with layered potato fondant and grilled carrots finished with a parmesan roasted bone marrow and red wine jus 205
- Flamed grilled sirloin – served on baby potatoes topped with crispy pancetta and finished with balsamic glazed cherry tomatoes and pearl onion 186
- Crusted Karoo lamb rack served on minted crushed potato with baby carrots, pea puree and red wine jus 228
- Free range duck confit leg and pan seared duck breast served on ginger pumpkin puree with tangy cherry compote and wilted pak choi 173

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

- South African Game - ask your waitron SQ
- Wild Mushroom and baby spinach tagliatelle served with fresh rocket, goats cheese and fried wild mushrooms 112
- Stuffed chicken breast, with goat's cheese and red pesto then wrapped with oak cured bacon served on basil tossed pasta, sundried tomato and almonds 118
- Slow roasted crackled belly of pork served on red cabbage sauerkraut with brulee pears and steamed broccoli 167
- Grilled Aubergine stack layered with lentil and tomato relish 82

## Casual

- 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
- Prawn and saffron risotto with snap peas, cream and topped with grana padano 138
- Quinoa and calamari salad, tossed with red pesto, rocket and radish finished with macadamia nut 117
- Seafood chowder linefish, clams and mussels tossed with baby potatoes, broccoli, cauliflower and chilli 134
- Bangers and mash grilled pork sausage served on either crushed potato or a cauliflower mash with an onion and red wine gravy 98
- Market cobb salad, cos lettuce mixed with bacon, gorgonzola, avocado and cherry tomato topped with grilled chicken, poached egg and parmesan 89
- Moroccan lamb burger with lemon feta crust topped with yoghurt and beetroot and apple salsa 126
- Free range beef burger topped with gorgonzola cream, streaky bacon, avocado and jalapeno marmalade 132
- Sesame lentil burger topped with beetroot and house made garlic aioli 98
- Pear and spiced cashew nut salad served on mixed leaves with crispy bacon bits 88

## Desserts

Please ask your waitron about our chef's speciality desserts 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