

LUNCH**Entrees & Salads****Mains****Desserts****DINNER****Entrees & Salads****Mains****Desserts****CELLAR****GROUP SET MENUS****ENTREES**

Grilled French Baguette	R39
Steamy Bowl of Wholesome Soup	R45
Mozambican Style Pan-fried Chicken Livers	R45
Gourmet Beef Boerewors	R48
Five Spice Crusted Calamari	R53
Parsley and Garlic Grilled Snails	R57
Steamed Mussels in white Wine and Tomato	R65
Seared Goats Haloumi Cheese	R65
Shaved Beef Bresaola	R66
Prawn Cocktail	R55

SALADS

The Meat Company House Green Salad	R45/95 for the table size
Greek Salad	R49/100 for the table size
Roquefort Salad	R80
Chicken Caesar Salad	R75
Peppered Beef Fillet, Smoked Sweet corn and Fine Bean Salad	R75
Roasted Baby Beetroot and Avocado Salad	R55
Prawn, Mango and Avocado Salad	R73
Vegetarian Delight	R90

LUNCH

Entrees & Salads

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Desserts

DINNER

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Mains

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CELLAR

GROUP SET MENUS

SUPER AGED MEAT

Selected grain-fed wet aged on our premises. Flame grilled with a choice of our unique house basting, black pepper crusted or natural

SA PRIME AAA GRADE BEEF

Rump 300g/500g	R128/R178
Sirlion 300g/500g	R128/R178
T-Bone 500g	R155
Fillet 250g/500g	R145/R230
Prime Rib 500g	R155

MEAT CO'S SEDUCTIVE DESIGNER DISHES

Mediterranean Crusted Rump (300g)	R148
Sauteed Mushroom, Rocket, Red Onion and Beamaise Sirloin (300g)	R155
Grilled Rump Escargot	R149
Fillet Mignon	R155

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STEAK TOPPINGS & FLAVOURED BUTTERS

Choose from this decadent selection of toppings

Herb Butter	R15
Chicken Livers	R35
Garlic Butter	R15
Biltong Butter	R20
Mussels	R35
Balsamic, Rocket and Onion	R20
Feta & Avocado	R40
	Snails R35
Cheese and Bacon	R40
Cheese and Biltong	R40
Welsh Rarebin Gratin <i>All the above served with a choice of chips, creamed potato, paprika crusted baked potato herbed rice, pap, side salad or veggies unless otherwise specified</i>	R25

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CELLAR**GROUP SET MENUS****DESSERTS**

Vanilla Ice Cream & Chocolate Sauce	R40
Blueberry Malva Pudding	R47
Vanilla Crème Brulée	R47
Hot Chocolate Fondant	R47
Dulce de Leche and Peppermint Cheesecake	R47
Dark Chocolate Mousse	R47

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CELLAR**GROUP SET MENUS****BORDEAUX BLENDS**

Brampton - OVR	120
Vergelegen	200
Raka Quinary	215
Meerlust Rubicon	680
Paul Sauer Kanonkop	980

CAPE BLENDS

Asara Cape Fusion	145
Beyerskloof Synergy	180

OTHER RED BLENDS

Wolf Trap	110
Hartenberg	270
Laborie	140
Alto Rouge	170
KWV Roodeberg	190
Rupert & Rothschild Classique	250
Ernie Els - The Big Easy	290

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CELLAR**GROUP SET MENUS****TWO COURSE SET MENU OPTION 1**

R220 pp

Please select either starter or dessert option

Starters

Grilled French Baguette

Or

Five Spice Crusted Calamari

Or

Mozambican Style Pan-fried Chicken Livers

Main Course

300gr Sirloin Steak (medium)

Or

Classic Meat Co Bespoke Burger

Or

Butter Chicken

Or

Line Fish of the Day

Or

Vegetarian Pasta of the Day

Desserts

Vanilla Ice Cream

Or

Scrumptious Cheesecake

Filter coffee or tea