

CRAFT

Enjoy Our HAND-CRAFTED LUNCH TIME

Launch Time: 12:00pm
Served Every Sunday



Street Food

Free Range Chicken Pita Pocket R 75
House made pita filled with grilled free range chicken breast strips, micro greens & rosa tomatoes; served with fresh tzatziki & a blooming onion

Bacon Wrapped Hot Dog R 95
Emmental stuffed bratwurst sausage wrapped in smoked bacon, with a freshly baked artisanal roll; served with smoked bacon apple-slaw

Olive-Meat Balls R 89
Hand-rolled freshly ground beef mince mixed with calamata olives; served on a bed of sweet potato mash with a side of our mint tzatziki

Basket of Sticky BBQ Spare Ribs R 129
400g in-house smoked pork spare ribs, basted in our sticky bbq sauce; served with hand cut skin-on wedges & aioli

Pie of the Day R 69
Ask your waiter for today's selection served with choice of sweet potato mash, truffled mash or cauliflower mash Add R 10

Beef Prego R 95
Fresh garlic & white wine marinated, nailed rump steak served in our artisan bread roll; crafted the traditional way & served with a blooming onion

Musselpot R 125
Mussels prepared in a creamy white wine sauce, served with skin on wedges & an artisan roll to dunk

Hake Goujonnes R 85
Beer battered hake using our house ale, served with aioli and skin on wedges

Craft Burger R 85
200g pure beef hand-pressed patty, on a bed of greens, aioli & tomato compôte with a choice of hand-cut skin on wedges or a side salad Or swap beef for free range chicken breast

Less The Bread Chickpea & Coriander Burger R 89
Two grilled chickpea & coriander patties, filled with avocado, red onion & tzatziki; served with micro greens & a blooming onion

Less The Bread Beef Burger R 95
Two grilled cauliflower röstis filled with a 200g pure beef patty, avocado, blooming onion petals, spicy pineapple coulis & red onion; served with sweet potato fries

Crispy Black Bean & Quinoa Burger R 79
Quinoa & black bean patty topped with avocado, blooming onion petals, pineapple coulis & micro greens on a choice of bun Or add R 10 For cauliflower rösti

Lamb Burger R 95
150g pure lamb mince patty, served in a wood-fired pita topped with mint tzatziki on a bed of greens & diced red onion; served with Sweet Potato fries

Sliders
3 mini burgers served with a blooming onion
Choose one set of the following

Smoked pulled pork R 95
Grilled free range chicken breast R 85
Seared fillet of salmon R 125
Olive meatball mince patty R 105

Open Sandwiches
Served on seared white, health, rye or in a Gluten Free Wrap

Pastrami R 85
Pastrami, Emmental cheese & smoked bacon apple-slaw

Pulled Lamb R 75
House-made smoked pulled lamb, avo & mint tzatziki

Pulled Pork R 75
House-made smoked pulled pork & caramelized onions

Pollo Pesto Parmesan R 109
Grilled free range chicken breast; topped with parmesan, wild rocket, Parma ham & fresh basil pesto

Smoked Chicken R 85
Smoked chicken with apple & smoked bacon slaw

Hiddies

Fish Goujonnes & Wedges R 39
Chicken Goujonnes & Wedges R 35
Margherita Pizza R 45
Meal Balls & Mash R 39

ARTISAN GOODS

GOURMET SALADS

Prawns & Mango R 125
Queen prawns, roasted coconut shavings, spicy pineapple salsa, grilled mango & mango tout on a bed of greens

Spicy Corn Salad R 75
Bulgur wheat, spiced corn off the cob, micro-greens, grilled rosa tomato, feta, fresh lime juice & red onions

Add free range chicken R 25
Add beef fillet strips (125g) R 46

Fillet Picanha R 115
Seared beef fillet on a bed of wild rocket, shallots & spring onion with exotic mushroom & roasted rosa tomatoes, mango tout & corn off the cob

Pan Seared, Honey Coated Sesame Seed Tuna R 149
Served on baby spinach, edamame beans & wild rocket; with toasted black & white sesame seeds & pink grapefruit pearls

White Anchovy R 125
White anchovy, baby spinach, boiled egg, roasted red capsicum, red cabbage, chickpeas & white & black beans

Seared Salmon Fillet R 125
Stemmed caperberries, seared salmon fillet, fennel, beetroot infused feta balls & cucumber; served on a gluten free wrap

Chicken Livers Salad R 89
Spicy chicken livers, pine nuts, shaved parmesan, baby spinach, roasted cherry tomatoes & white balsamic shavings; with blooming onion petals

Caprese Salad R 89
Tomatoes slow baked in white balsamic served with mozzarella, fresh basil, rocket, parmesan shavings & a pita pocket

Add free range chicken R 25
Add Parma ham R 40

Grilled Halloumi & Baby Spinach R 89
Grilled halloumi on a bed of greens, baby spinach, fennel, avocado & chick peas; sprinkled with toasted seeds & a drizzle of fresh lemon & olive oil dressing

Add free range grilled chicken breasts R 25

In-House Smoked Chicken & Cream Cheese R 85
Smoked chicken breasts & red onion cream cheese on a bed of greens; topped with spring onion & apple & grape preserve

Roasted Root Veg R 89
Wood-fired roasted root, veg on a bed of greens; topped with parmesan shavings and toasted coconut; served with a lemon and white balsamic dressing

200g Fillet of Salmon R 165
with Quinoa or Bulgur Wheat
Seared salmon fillet served on a bed of wilted greens & topped with a minted Greek yoghurt

Lemon & Herb Roasted Free Range Chicken Breast & Quinoa or Bulgur Wheat R 98
Roasted lemon & herb chicken breasts served on a bed of wilted greens & topped with a minted Greek yogurt

Seared & Honey-Coated Sesame Seed Tuna R 175
with Quinoa or Bulgur Wheat
Tuna fillet seared with honey & sesame seeds; served on a bed of wilted greens

Black Bean & Quinoa Stuffed Tomatoes R 89
Roasted Tomatoes stuffed with black bean & quinoa served with pineapple coulis & a side salad

Grilled Sandwiches

Havarti cheddar & fresh tomato R 65
Chicken mayonnaise & mozzarella R 75
Chorizo, avocado & goats cheese R 75
Smoked chicken, cranberry & cream cheese R 75

Wood-Fired

Traditional Mac & Cheese R 75
Gluten free creamy pasta, baked with artisanal Havarti cheddar in our wood-fired oven

Mac & Cheese With a Twist:
Char-roasted sweet red capsicum & chorizo R 95
Exotic mushrooms & free range chicken R 95

Jumbo Pasta Shell Bakes
Wood-fire baked with a choice of:
Ground beef, bacon, cheese in bolognese sauce R 85
Free range chicken, chorizo & white wine R 80
Baby spinach, red capsicum, exotic mushrooms & ricotta topped; with parmesan shavings R 75

Pizza Rossa

(With tomato & mozzarella)

Pollo Pizza R 98
Free range chicken, rocket, goat's cheese & roasted red peppers

Vegetarian Pizza R 85
Caramelised onion, artichokes, brinjals, baby marrow, peppadew, sundried tomato, mushrooms & wild rocket

Seafood R 115
Selection of shrimps, mussels & calamari; topped with queen prawns

In-House Smoked Pulled Pork R 95
Pulled pork, grilled sliced apple, blooming onion petals, mixed peppers, wild rocket & white balsamic jelly

Italian R 129
Parma ham, asparagus, rosa tomato, goat's cheese & wild rocket

Mediterranean Pizza R 109
Hand-rolled beef mince & olive balls, thin slices of brinjal, olives, feta & wild rocket

Pizza Bianci

(Focaccia)

Fig & Brie R 85
Fig, brie & olive tapenade with a honey drizzle

Strawberry Romanoff & Basil R 79
Roasted strawberries romanoff, basil & mascarpone

Poached Pear, Walnut & Blue Cheese R 85
Poached sliced pears, caramelized walnuts, blue cheese, wild rocket & a golden syrup drizzle

Smoked Salmon & Cream Cheese R 115
Thin slices of smoked salmon, drops of cream cheese & wild rocket

Boards To Share

Artisan Cheese Selection R 189
Grilled vino cotto grapes, figs, Havarti mature cheddar, brie, blue rock, jong gouda, cumin-seed gouda, cream cheese & wood-fired pita pockets

Artisan Cured Meat Selection R 219
Hand-rolled olive meat balls, artisanal meat loaf, cabanosi sticks, Parma ham, pastrami, olives, sundried tomato, basil pesto, olive tapenade & wood-fired pita pockets

Vegetarian Selection R 199
Artichokes, marinated courgettes, marinated peppers, stemmed capers, caprese skewers, olives, sundried tomato, dolmades, beetroot & feta balls, brinjal balls, falafel balls, artichoke dip, mango salsa & wood-fired mini pita pockets

Meze R 299
Calamata olives, semi-dried tomato, dolmades, chicken souvlaki, lamb shifтели, hand-rolled olive meat balls, veg kebabs, olive tapenade, artichoke dip, tzatziki & wood-fired pita pockets

Sticky Meat Board R 229
Beef sausage wheel, chicken drummets, sticky bbq spare ribs, hand rolled olive meatballs, grilled cherry tomato, bbq sauce & wood-fired artisanal rolls

Petisco R 195
Mini beef pregos, grilled chorizo, chicken livers, goats' cheese, peri-peri chicken drummets, prawn rissoles, peri-peri sauce, marinated spanish green olives & fish cakes

Stuffed Bone Marrow R 169
Beef marrow bones stuffed with snails, fresh garlic, parmesan & toasted pine nuts; slow-roasted in our wood-fired oven

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