

101 MEADE

RESTAURANT & BAR



Please visit our gallery room and enjoy exhibitions by local South African artists. All art work in the gallery room is for sale and supplied courtesy of Cape Pallet.



Over the summer months we will be supporting "Street Smart Charity" which works with underprivileged children in our local communities. R5 will be added to the bill yet if you do wish to contribute more please do let us know.

044 874 0343 | reservations@101meade.co.za

www.101meade.co.za

101 Meade Street, George



Dinner

101MEADE

starters

BEETROOT SOUP | 80

Chilled Beetroot Soup, Lemon Olive Oil Creme Fraiche
Pickled Baby Beets, Marinated Fennel

BILTONG RISOTTO | 90

Biltong, Broccoli Cream Risotto, Goat Cheese Pecorino
Shaved Biltong

KUDU CARPACCIO | 110

Seared Kudu Sirloin, Dukkah Spice
Pomegranate, Parmesan Crisp, Pickled Onion
Black Garlic Mayo

SMOKED POTTED PORK | 85

Pulled Smoked Hock, Crispy Pancetta, Pistachio Nut Crumble
Bacon Onion Jam & Pickles
Artisan Grilled Bread

SALDANHA BIG BAY OYSTERS

Medium Oysters, Lightly Fried
Sizzled Chilli & Spring Onion, Smoked Tomato Sauce
OR
Fresh Oysters served with Mignonette Dressing

3 Oysters R75

6 Oysters R145

SALMON GRAVLAX | 110

"Bloedlemoen" Gin Cured Salmon Gravlax
Avocado Mousse, Asparagus, Poor Man's Caviar
Crispy Capers, Tarragon Aioli, Herb Blinis

ASIAN TUNA | 120

Togarashi Marinated Tuna, Sun blushed Tomato Tatin
Japanese Ginger, Avocado, Citrus Fennel Micro Leaf Salad

HOUT BAY OCTOPUS | 95

Grilled Octopus, Chipotle Honey Glaze, Shaved Chorizo
Burnt Lime, Pickled Radish & Baby Beet Quinoa Salad
Charred Tomato Smoor

A service charge of 10% will be added to tables of 6 or more guests when dining.

In Support of "Street Smart Charity" which works with underprivileged children,
we add R5 to each bill. However, if you do not wish to contribute or, if you would
like to contribute more, please do let us know.

mains

CAPRESE SALAD | 135

Mixed Exotic Tomatoes, Fresh Basil, Pine Nut & Herb Croutons
Torn Mozzarella & Bokkoms Dressing

PUMPKIN POFFERTJIES | 160

Pumpkin Fritters with Spiced Aubergine Baba Ganoush
Sunblush Tomato Lentils, Cape Malay Cream, Asparagus
Marinated Fennel Salad

BUTTERNUT RAVIOLI | 170

Spiced Butternut & Feta Ravioli
Sauteed Exotic Mushrooms, Baby Spinach, Toasted Pine Nuts
Parmesan Shavings

POTATO GNOCCHI | 180

Pulled Fresh Mozzarella, Baby Spinach, Basil
Toasted Almond Flakes & Roast Tomato Chakalaka

LINE CAUGHT FISH | 195

Pan Fried Chilli Herb Butter Line Fish, Braised Baby Leeks
Black Mussels, Roast Sweet Potato, Bobotie Cream

GRILLED PRAWNS | 245

Sauteed Prawns, Sweet Garlic Aioli, Rustic Chips
Rocket & Sun Blushed Tomato Salad

DRY AGED PORK BELLY | 185

Sherry Glazed Pork Belly, Braised Cabbage Bredie
Roast Apple, Confit Rainbow Carrots, Celeriac Cream

GAME FILLET | 240

Grilled 200g Game Fillet, Roast Sweet Garlic Mash
Glazed Onions, Kale, Asparagus, Hanapoort Jus

CAPE DUCK BREAST | 230

Pan Fried Duck Breast, Duck Fat Hasselback Potatoes
Spiced Butternut, Tamarind Puree
Poached Brandy Apricots, Boplaas Port Jus

DURBAN LAMB CURRY | 195

Lamb Curry, Crispy Potatoes, Lemon Scented Rice
Curried Banana Sambals & Poppadom

OSTRICH OYSTER FILLET | 220

Grilled Ostrich Fillet, Asparagus, Sweet Potato Cake
Sauteed Exotic Mushroom, Baby Spinach, Cafe au Lait Sauce

grill

Our Beef is aged to 35 days. Served with Rustic Chips & Roast Bone Marrow.

300G MATURED BEEF SIRLOIN | 195

200G TENDER BEEF FILLET | 225

400G OFF THE BONE, MATURED RIBEYE | 250

360G LAINGSBURG LAMB CHOPS | 210

SAUCES & SIDES

POTATO | 35

Rustic Chips
Sweet Potato Chips
Wholegrain Mustard Mash

ADD A SAUCE | 30

Blue Cheese
Exotic Mushroom
Green Peppercorn & Brandy
Creamy Peri Peri
Cafe au Lait

GARDEN | 40

Seasonal Sauteed
Vegetables
French Salad

the garden

STARTERS

BEETROOT SOUP | 80

Chilled Beetroot Soup with Pickled Beets
Marinated Fennel
Lemon Infused Olive Oil

PEA SOUP | 80

Pea & Spring Onion Soup
Grilled Turmeric Bread

GARDEN SALAD | 110

Mixed Leaves, Rossa Tomatoes
Salad Sprouts, Broccoli
Red Onion Cucumber
Rainbow Carrots
Basil & Balsamic Dressing

POTATO CHAAT TACOS | 90

Chaat Masala Potato, Chickpeas
Avocado, Tamarind Chutney, Crunchy Taco
Red Onion Coriander & Pomegranate

MAINS

ASPARAGUS, LENTIL PINE NUT RISOTTO | 160

Slow Cooked Creamy Risotto, Fried Onions, Olive oil, Asparagus
Lentils & Pine Nuts

BUTTERNUT POTATO GNOCCHI | 180

Crispy Potato Gnocchi, Roast Butternut, Exotic Mushrooms, Baby Spinach
Smoked Chilli Aubergine Smoor

CHICKPEA CURRY | 190

Roast Tomato, Sweet Red Pepper, Crispy Chilli Potato & Chickpea Curry
Lemon Scented Basmati Rice, Sambals & Poppadom