

THE SHORTMARKET GRILL

Est. MMXX

OYSTER TROLLEY

Sauce mignonette, chilli and citrus dressing

STARTERS

SHORTMARKET SOUP OF THE DAY

HOME SMOKED SALMON OR GRAVADLAX

Fresh horseradish Chantilly, caper berries & lemon
With buckwheat pancake

CRISPY CALAMARI

Shortmarket salt and pepper, Jalapeno & lemon mayonnaise

MATURE SUPERIOR STEENBRAS CAMEMBERT

Crumbed and deep fried with homemade num num jam and
melba toast

SHORTMARKET TERRINE OF THE DAY

Charred sour dough, seasonal leaves and chutney

PAN SEARED DUCK BREAST

Endive and naarjie salad, warm citrus, walnut and beurre blanc
noisette dressing

SIDES

JOEL ROBUCHON MASHED POTATOES

DUCK FAT ROASTIES

BUTTERED GREEN BEANS

GRILLED BROCCOLINI

ROASTED CARROTS WITH CRACKED CORIANDER

· Please notify your waiter of any dietary requirements ·
A discretionary 12% service charge will be added to the bill.

"Items on this menu may, despite the best efforts and care of our kitchen staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. (Naturally the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned.)"

FROM THE GRILL

SHORTMARKET MIXED GRILL

Lamb chop, Fillet, Liver or Kidney, Wagyu, Homemade Toulouse sausage

400gr LOCAL WAGYU RUMP STEAK

260gr GRASSFED T-BONE

180gr GRASSFED FILLET STEAK

4 BONE FRENCH TRIM LAMB RACK

IBERICO PORK CHOP

Crispy crackling and roasted apple

GRILLED AND BUTTER ROASTED KINGKLIP TRONCON

MARKET FISH OF THE DAY

(Grilled on the bone)

SAUCES

Black pepper and truffle café au lait,
Bearnaise sauce, Dijon Mustard cream, Wild
Mushroom, Aged Cheddar, Lemon, yuzu and
garlic butter

DESSERTS

STICKY TOFFEE PUDDING

Homemade custard

APPLE TARTE TATIN

Cinnamon Ice Cream

SHORTMARKET ETON MESS

CHOCOLATE FONDANT

Banana Ice Cream

CHEESE TROLLEY

Selection of the best small cheese producers
in South Africa