

DESSERTS

**Cheese Cake.** A velvety, smooth and decadent cheese cake on a bed of crushed biscuit served with berry compote. **R65**

**Ice Cream.** Vanilla ice cream with chocolate sauce OR Sorbets served with berry coulis. Three scoops in a portion. **R60**

**Traditional Crème Brûlée.** A classic vanilla cream pudding topped with a crispy caramel crust. **R65**

**Chocolate Torte.** A rich dark chocolate torte, resting on crushed biscuit base and finished with a Berry compote. **R70**

A La Carte Menu



**BROWNS**  
OF BEVERLY HILLS  
RESTAURANT & FUNCTION VENUE

A La Carte Menu



## STARTERS

**Soup of the Day.** Delicious home –made farm style soup. Ask your waitron for details. **R60**

**Chicken Livers.** A choice of creamy peri-peri or lemon and herb pan fried chicken livers served with crisp homemade bread. **R65**

**Chef's Salad.** Freshly picked garden greens finished with the chef's choice of tasty bits and dressing. **SQ**

**Venison Carpaccio.** Shavings of venison carpaccio topped with onion compote and a chive crème freche salad, finished with an almond dressing. **R69**

**Exotic Beef Strips.** Beef strips sautéed till tender and then finished off with the chef's choice of sauce. **R75**

**Duck and Black Cherry Spring roll.** A blend of duck and black cherries wrapped in spring roll pastry. Crispy fried served with an Asian slaw. **R68**

**Snails.** Snails with a creamy garlic or creamy blue cheese sauce served with a crispy French bread. **R68**

**Smoked Salmon Terrine.** Freshly smoked salmon terrine with fresh lime, and light garden vegetable salad drizzled with remoulade dressing. **R70**

## MAIN DISHES

**Eric's Prawns.** Whole Prawns simmered in our version of sauce Naçionale, rounded off with a dash of Parmigiano. Served with herbed rice and vegetables. **R165**

**Vegetarian Penne pasta (V).** Penne pasta tossed in a creamy mushroom, mixed peppers and baby marrow sauce, finished off with basil pesto. **R130**

**Greek Haloumi tart (V).** A greek haloumi cheese and roasted butternut tart, served with onion marmalade and fresh leaf salad. **R145**

**Cape Seafood Curry.** Fresh prawn meat mixed with calamari and mussels, cooked in coconut milk and classic rajah spices. Finished with mild pepper-corn. **R185**

**Falklands Calamari.** Tender Falklands calamari flash fried and tossed in a lemon butter OR Cajun grilled, accompanied by fragrant basmati rice and vegetables. **R155**

**Catch of the Day.** A specially prepared catch of the day. Ask your waitron for details. **R170**

**Surf & Turf.** 240g beef fillet and 4 prawns drizzled with a lemon butter sauce. **R260**

**Fillet of Scottish Salmon.** A fillet of fresh Scottish Salmon, grilled to med-rare served with vegetables. **R195**

**Roast Duck.** Oven roast duck breast and leg infused with a citrus marmalade sauce. **R190**

**Spatchcock Chicken.** Spatchcock chicken flamed grilled with lemon and herb or peri-peri sauce. **R165**

**African beef fillet.** 240g of beef fillet chargrilled topped with a creamy pepper sauce and served with potato wedges and vegetables. **R190**

**T-Bone steak.** 400g T-bone steak grilled to your perfection served with a mushroom sauce, potato wedges and vegetables. **R170**

**Braised Lamb Shank.** Lamb shank slowly braised for 5 hours in red wine, mirepoix and rosemary, with a mustard pomme-puree and finished off with vegetables. **R195**