

Established 1980



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STARTERS

TOMATO TART	55.00
An incredibly tasty tart..... Tomato layered on an apricot mustard crust and roasted with a little grape seed oil, then topped with basil and chevre	
STUFFED CALAMARI	83.00
Stuffed and seared Falklands calamari served with a vodka, mustard infused cream sauce	
STEAK TARTARE	68.00
Hand-cut or ground beef steak, served with onion, parsley, capers, other seasoning, and as in France, cognac.....	
BRUSCHETTA	62.00
2x Tomato, onion salsa and cucumber 2x Rocket, sundried tomato and parmesan shavings 2x Cottage cheese, smoked salmon, artichoke hearts, dill and capers	
SPRINGBOK CARPACCIO	86.00
Carpaccio topped with fennel, mushroom, rocket and parmesan shavings	
MUSHROOM PARCELS	58.00
Phyllo parcels with sautéed mushrooms, parsley, garlic butter	
MUSSELS	65.00
Belgium style half-shell mussels in garlic, lemon, parsley served with chips	

MAINS

HONEY GARLIC CHICKEN 128.00

Braised chicken in garlic and honey, blanched vegetables, and Grandma's roasted potatoes

VENISON STEAK 172.00

Grilled medium rare - Paned and served with buttered vegetables, and red wine jus

TILAPIA FILLETS 142.00

Fillet of Tilapia, dusted and grilled with tomato, basil pesto and white wine served with chips and vegetables

RUMP 154.00

300g Rump steak served with creamy mushrooms sauce, chips and vegetables

PORK BELLY 138.00

Crisp pork belly, Grandma's roasted potatoes, vegetables and a pineapple honey glaze sauce

LINE FISH 187.00

Fillet of Line fish, poached with thyme and sage, topped with lemon butter sauce and served with flavoured rice

T-BONE 162.00

T- Bone steak - served medium rare with chips and vegetables

PASTAS

LINGUINE PRAWN PASTA 105.00

6 prawn tails (deshelled) in a plum tomato and white wine sauce, done with a touch of chili, garlic, black olives, capers and topped with rocket

PENNE ZUCCHINI 84.00

Pan fried cherry tomatoes, sliced olives, roasted zucchini all flambéed in white wine and topped with a plum tomato sauce, dressed with parmesan

PORCINI RISOTTO 92.00

Risotto with porcini and black mushroom, loads of parmesan and truffle oil

CHICKEN AND MUSHROOM 88.00

Strips of chicken, black mushroom, pesto sauce and cream with penne pasta

DESSERTS

BELGIUM CHOCOLATE TORTE 55.00

COFFEE INFUSED CREME BRULEE 42.00

CHOCOLATE FONDANT 45.00

VANILLA PANNA COTTA 55.00

LEMON MERINGUE 48.00

PIZZA (Banting Bases available add R25 to your price)

FOCACCIA	60.00
Pizza pastry, oil, oregano	
MARINARA	60.00
Tomato, garlic, oregano, oil	
MARGHERITA	47/62
Tomato, mozzarella	
REGINA	56/75
Tomato, mozzarella, cooked ham, mushroom	
HAWAIIAN	56/72
Tomato, mozzarella, cooked ham, pineapple	
ITALIANO	67/89
Tomato, mozzarella, chorizo, olives, garlic, caramelised onions	
SICILIANO	69/92
Tomato, mozzarella, capers, anchovies	
DINAMITE	67/89
Tomato, mozzarella, hot (spicy) salami	
QUATTRO STAGIONI	64/85
Tomato, mozzarella, cooked ham, mushroom, artichokes, olives	
GONZALEZ	69/92
Tomato, mozzarella, bolognaise, peppers, chili, onions, garlic	
MONA LISA	69/92
Tomato, mozzarella, chicken, prego sauce, caramelised onion, avo	
SALSICCIA	69/92
Tomato, mozzarella, red onion, boerewors (sausage)	
BACON & BRIE	68/90
Tomato, mozzarella, bacon, brie, sweet chili sauce	
LIZZIE SPECIAL	72/92
Tomato, mozzarella, sun dried tomato, bacon, feta, avo, basil	

LUNCH TIME ON THE GO !!!

WRAP 62.00

Halloumi, Avo, Grilled Peppers and Sweet Chili Mayo

PREGO 72.00

Chicken breast, Prego roll with lettuce, tomatoes, caramelised onions and Spicy Prego sauce served with chips

BURGER 82.00

Flamed grilled beef patty topped with crisp lettuce, sliced tomato, cheddar cheese, bacon, caramelised onions, avocado, and pickled gherkins

SALADS

ROASTED BEET SALAD WITH GOATS CHEESE 72.00

Roasted Beetroot topped with goats cheese, pomegranate, spring onions, with honey coated walnuts and served with red pepper and sherry vinaigrette .

CHICKEN SALAD 82.00

Grilled chicken breast mixed with rocket, lettuce, olives, artichoke hearts, cocktail tomatoes, cucumber and avo with sweet chilli dressing

GREEN SALAD 58.00

Rocket, cucumber, feta, avo, lettuce, baby spinach, red onion, cocktail tomatoes

SPINACH SALAD WITH NUTS, APPLES & BACON 65.00

Baby Spinach, red onion, lettuce, apple, bacon, feta, spicy nuts, red wine vinaigrette

WINE LIST

BUBBLES

SIMONSIG KAAPSE VONKEL BRUT ROSE 275.00

R50 per glass

L'ORMARINS BRUT NV 265.00

R55 per glass

ZONIN PROSECCO 250.00

R55 per glass

SAUVIGNON BLANC - WHITE

DIEMERSDAL SAUVIGNON BLANC 186.00

BOUCHARD FINLAYSON SAUVIGNON BLANC 195.00

R65 per glass

FAIRVIEW DARLING SAUVIGNON BLANC 195.00

R65 per glass

CHARDONNAY - WHITE

NEWTON JOHNSON FELICITE UNWOODED 145.00

R50 per glass

LA MOTTE CHARDONNAY 265.00

TOKARA CHARDONNAY 222.00

CHENIN BLANC - WHITE

MULDERBOSCH STEEN OP HOUT CHENIN BLANC 172.00

R58 per glass

SECATEURS CHENIN BLANC 166.00

R55 per glass

WINE LIST

BLEND / OTHER - WHITE

HAUTE CABRIERE CHARDONNAY/PINOT NOIR R75 per glass	215.00
DE GREDEL VIOGNIER	230.00

ROSE

WARWICK 'FIRST LADY' ROSE R58 per glass	175.00
KC ROSE	165.00

MERLOT - RED

LABORIE MERLOT R63 per glass	180.00
DIEMERSDAL MERLOT	250.00

SHIRAZ - RED

GUARDIAN PEAK SHIRAZ R65 per glass	195.00
SARONSBURG PROVENANCE SHIRAZ	240.00

PINOTAGE - RED

BEYERSKLOOF PINOTAGE R65 per glass	186.00
KANONKOP KADETTE	247.00

WINE LIST

PINO NOIR - RED

HAUTE CABRIERE P/N UNWOODED R75 per glass	215.00
PAUL CLUVER VILLAGE PINOT NOIR	240.00
BOUCHARD FINLAYSON PINOT NOIR	354.00

CABERNET SAUVIGNON - RED

KEN FORRESTER PETIT CABERNET SAUVIGNON R55 per glass	160.00
WARWICK 'FIRST LADY' CABERNET SAUVIGNON R70 per glass	205.00

BLENDS / OTHER - RED

DIEMERSDAL MALBEC	280.00
SARONSBERG SEISMIC ROOI	330.00
SPICE ROUTE MOURVEDRE	340.00
SPRINGFIELD 'THE WORK OF TIME'	387.00