Menu

LIBERTY'S

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STARTERS

R145 Char Siu pork belly (P)

Marsala & spice poached pear, apple & ginger gel, puffed crackling

R145 Creamy Ouzo & fennel mussels (A)

Char grilled bruschetta

R110 Spinach Ohitashi salad (VG)

Baby spinach, pickled red onion, kombu Dashi

TAPAS

R135 Korean BBQ chicken wings

Sticky Gochujang glaze, toasted sesame

R75 Potato & mustard seed samoosas (VG)

Homemade pineapple chutney

R145 Spanish grilled baby squid

Sazon spice rub, lemon aioli

SALADS

R165 Smoked salmon trout salad

Mixed leaves, citrus segments, Ranch dressing, red onion, fennel tips & avocado

R125 Crispy chicken salad (Available as a wrap)

Panko chicken, peppadew, avocado, feta, honey mustard dressing

R145 Superfood Bowl (VG)

Quinoa, lentils, edamame beans, avocado, baby spinach, toasted seeds, carrot, pickled red slaw, apple cider vinaigrette

Tables of 8 or more will have a service charge of 12% added to their bill

Some dishes may contain nuts or nut traces. It is our policy not to knowingly sell any food required to be labelled as containing GM material. Price includes VAT at the current rate. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially in those with certain medical conditions.

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GOURMET BURGERS

Cajun spiced rustic chips / shoestring chips / sweet potato fries / "slap-chips" / side salad

R175 OMG Cheeseburger (P)

100% pure beef, smoked Gruyere cheese sauce, bacon sprinkles, fried onions, chipotle aioli

R165 "Mo-Burger" (P)

100% pure beef, smoky bacon, feta, avocado & homemade chilli jam

R120 Buffalo burger

Secret spiced buttermilk chicken breast, Ranch dressing, tomato, crisp iceberg lettuce

R120 East side burger

100% pure beef, BBQ basting

R160 Beyond burger (VG)

100% plant based & soy free, BBQ basting

TOPPINGS

R15 Jalapenos / Feta / Rocket / Brie / Crispy onion flakes

R25 White Cheddar / Avocado / Bacon / Smoked Gruyere sauce / Chipotle mayo / Homemade chilli jam / Smoked Gouda

ARTISAN ROLLS

Served with Cajun spiced rustic chips

R145 Philly steak roll

Char grilled beef escalope's, fried onions, smoked Gruyere, chipotle aioli

R135 Beef Prego

Thin strips of beef, Mozambique style Peri-Peri sauce

R115 Chicken Prego

Thin strips of chicken breast, Mozambique style Peri-Peri sauce

R95 Chicken mayo melt panini

Cajun spiced chicken mayo, melting mozzarella

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MAINS

R205 Teriyaki braised beef short rib (N)

Roast sweet potato puree, cashew & sesame dukkha, honeyed baby carrots

R215 Pan roasted line fish (P)

Basil & baby spinach velouté, Chorizo, pea shoots

Cashew & chili paste stir fry (N)

Baby vegetables, sweet basil, sticky jasmine rice

R180 Beef

R160 Tofu / Chicken

R145 Spicy chicken penne

Curry infused cream, chicken, baby spinach, rosa tomatoes, feta

R195 Sticky Bourbon BBQ ribs (P) (A)

Char grilled sticky Bourbon BBQ glazed pork ribs, rustic chips

R165 Butternut, sage & sunflower seed ravioli (V)

Sage beurre noisette, candied sunflower seeds

R165 Loaded Baba Ghanoush (VG)

Honey roast baby carrots, cashew & sesame dukkha, charred shallots, crisped kale & pomegranate

GRILL

Served with rustic chips & a choice of sauces: Chipotle mayo / creamy peppercorn sauce / Café du Paris butter / Smoked Gruyere cheese sauce

200g 300g

Char grilled rump

R175 R225

180g 250g

Beef fillet

R225 R275

SIDES

R40 Stir fried vegetables

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DESSERTS

- R75 Dulce de Leche chocolate cheesecake brownie (N) Spiced poached pear, pecan nuts & coffee Gelato
- R75 Madagascan vanilla & yogurt Panna Cotta (N) Lemon curd, almond & white chocolate sable, fresh berries

R70 Death by chocolate

Dark chocolate tart, chocolate cheesecake cremeux, gingerbread snap, chocolate soil

R75 New York cheesecake

Biscuit base, lemon

SMOOTHIES (VG)

R65 Berry Burst

Raspberries, strawberries & banana

R65 Green Machine

Avocado, cucumber, spinach, apple, pear, ginger, lemon

R65 Tropical Crush

Mango, pineapple & banana

MILKSHAKES

R60 Strawberry

Fresh strawberries, ice cream, milk

R60 Belgian Chocolate

Chocolate Ganache, crushed chocolate malt, ice cream, milk

R60 Lime

Lime syrup, ice cream, milk

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