

# EMBER

MEAT ROOM

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DINNER

## STARTERS

|                      |     |
|----------------------|-----|
| Pumpkin & Pear Salad | 95  |
| Prawn Risotto        | 165 |
| Beef Tartare         | 115 |

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## MAINS

|  |     |
|--|-----|
| Wood-Fired Beef  | 295 |
| Cut: Fillet   Sirloin   Ribeye   |     |
| Sauce: Creamy mushroom & brandy   Beef Jus<br>Chimichurri   Green Peppercorn |     |
| Proprietor's Cut   | 395 |
| Yellowfin Tuna   | 345 |
| Three Cheese Ravioli   | 225 |

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## SIDES

|                          |    |
|--------------------------|----|
| Green Side Salad         | 55 |
| Creamed Spinach          | 55 |
| Parmesan & Truffle Chips | 55 |

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## DESSERT

|                           |     |
|---------------------------|-----|
| Litchi & Gin Sorbet       | 65  |
| Le KitKat                 | 95  |
| Tarte Tatin               | 95  |
| New York Style Cheesecake | 125 |



For your safety & ours,  
we operate a cashless system  
Only zapper, snapscan, credit &  
debit cards will be accepted

No split bills

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