

# CAPITAL BRASSERIE

Office Business & Social Club members qualify for 10% discount

## BREAKFAST served until 2.30pm

### OFFICE BREAKFAST 70

two free range eggs, bacon, pork sausage, mushrooms, gratin tomato, potato rosti, toast

### MINI BREAKFAST 45

one free range egg, bacon, mushrooms, gratin tomato, toast

### HEALTH BREAKFAST 65

poached free range eggs, mushrooms, roasted winter vegetables, polenta croutons

### BREAKFAST WRAP 55

scrambled eggs, grilled haloumi, bacon, tomato & rocket

### EGGS BENEDICT 65

poached eggs, bacon, potato rosti, hollandaise

### SCRAMBLED EGGS 35

free range scrambled eggs, toast - add salmon R35

### HOUSE MUESLI 30

Greek yoghurt - add fruit salad R30

## SMALL PLATES

### HAND STRETCHED FLATBREADS

wild mushroom, goat's cheese, caramelized red onion, rocket 55  
parma ham, parmesan, heritage tomato, basil, red onion, balsamic 70  
short rib, taleggio, green pepper, mushrooms, chilli 65

### CROQUETAS

with spicy tomato sauce

bacon & pecorino 50 | prawn, herb & pecorino 60 | honey & pecorino 40

### PULLED PORK BRUSCHETTA 45

wild mushrooms, apricot & caper dressing, roasting liquid reduction

### SESAME GLAZED SHORTRIBS 50

sticky honey & soy reduction

### BO SAAM BUNS

with kimchi, kewpi mayo, sticky soy & peanut sauce

BBQ pulled pork 45 | marinated steak 50 | prawn & chilli 55

### PORK & BEEF MEATBALLS 40

slow braised beef & pork meatballs, smoked tomato sauce

### STEAK TAGLIATA 65

100g sirloin, parmesan, rocket, balsamic glaze

### CHILLI SALT SQUID 60

chilli panko crumb, kewpie mayo, coriander salad, sweet lime dressing

### FRIED WHITEBAIT 40

burnt lemon, citrus tartare, mary rose

### FISHCAKES 45

six pan fried prawns, burnt lemon, citrus tartare, mary rose

## EXPRESS LUNCH 2 course for 110

monday thru friday

BUTTERNUT SQUASH SOUP

MUSHROOM BRUSCHETTA

HOUSE SALAD

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DAILY SPECIAL

STEAK FRITES

MUSHROOM RISOTTO

## BOARDS

ideal to share

### OFFICE CHARCUTERIE 125

selection of cured meats, house terrine, parmesan, bocconcini, cornichons, marinated olives & peppers, flatbreads

### MEZZE 95

hummus, baba ganoush, halloumi, marinated olives, peppers, flatbreads

### SEAFOOD FRITTI 140

whitebait, fish goujons, chilli salt squid, tempura tiger prawns, citrus tartare, kewpie mayo, mary rose & crostini

### LOCAL & IMPORTED CHEESE 120

poached pear, honey, walnuts, hazelnuts & crostini

### CHEFS SELECTION 175

please ask about today's selection

## SALADS

### CHICKEN PAILLARD SALAD 40 | 60

baby tomatoes, marinated vegetables, mixed leaves, goat's cheese dressing

### THAI BEEF SALAD 50 | 75

marinated steak strips, red peppers, cucumber, coriander salad, lime dressing, soy reduction

### GRILLED GOATS CHEESE SALAD 75

roasted beets, fresh tomato, mixed leaves, butternut, pine nuts, walnut dressing

### SALMON NICOISE 70

fine beans, olives, new potatoes, hen's egg, mixed leaves, house dressing

## SANDWICHES | WRAPS

all served with salad or fries

### PESTO CHICKEN BAGUETTE 60

house-made pesto aioli, free range chicken breast - served with salad or fries

### CROQUE MONSIEUR/MADAME 45/55

smoked ham, gruyere béchamel, (fried egg) - served with salad or fries

### CAPRESE PANINI 55

mozzarella, fresh tomato, artichokes, fresh basil, red pesto - served with salad or fries

### BOOKKEEPER'S STEAK SANDWICH 65

150g grilled sirloin, grilled onions, fresh tomato, rocket & wholegrain mustard aioli

### OFFICE BURGERS 85

house burger, mushrooms, bacon jam, mature cheddar, brioche bun, gherkin portebollo mushrooms, taleggio, pesto aioli, brioche bun

### SMOKED BACON & BRIE WRAP 50

fresh tomato, mixed leaves, aioli, balsamic glaze

### TERIYAKI SALMON WRAP 65

mixed peppers, grated carrot, mixed leaves, spinach,

## BIG PLATES

### THE OFFICE STEAK FRITES 125

250g sirloin and fries

sauces - béarnaise | mushroom | pepper - all 25

### SLOW ROASTED LAMB SHANK 140

autumn vegetables, olive oil mash, bourginon sauce

### MUSHROOM RISOTTO 85

parsley risotto wild mushroom, pine nuts, rocket

### VENISON POT PIE 110

mushrooms, shallots, cherries, puff pastry - served with seasonal vegetables & new potatoes

### FISH & CHIPS 95

beer battered kingklip, fries & citrus tartare

### HERB CRUSTED FARMED COB 120

fennel risotto, home-made caviar

### GOAT'S CHEESE TORTELLINI 85

house-made green & red pesto

Executive Chef - Josua Joubert | Chef de Cuisine - Dominique van der Westhuizen

a 12% gratuity will automatically be added for parties of 8 or more | all dishes are cooked to order and are subject to availability  
consuming raw or partially cooked meat, seafood, shellfish & dairy may increase risk of illness and may be harmful to pregnant women