

PARLIAMENT

start with a nibble...

lamb ribs – 95

smoked lamb ribs with oven-dried tomatoes, kalamata olives & fresh mint sauce

calamari – 85

sautéed with spanish chorizo, caramelised onions & baby potatoes; finished with salsa verde

grilled mushroom - 55

grilled brown braai mushroom, green pea puree, cured egg yolk

move onto mains...

t-bone (serves 2/3) - 365

1 kg t-bone steak served with burnt leek sauce and gremolata

braai board (serves 2/3) - 325

a selection of wood-fired meats served with pap balls and homemade chakalaka

cheeseburger - 75

100% beef, american cheese, special sauce, pickles & tomato on a homemade potato roll

pork neck - 115

300g pork neck steak finished in a red onion, apple & cream sauce

salt-baked beetroot - 85

heirloom beetroots, smoked aubergines, goats cheese & toasted walnuts

prawns - 185

6 king prawns brushed with harissa butter & served with pickled cucumber

rump steak - 130

spice-crusting 300g rump served with blackened herb butter

add a side...

beef fat fries & black garlic aioli - 35

fried cauliflower with garam masala & lime - 30

charred red cabbage with curried coconut cream - 35

All our food is prepared over an open fire