

# STARTERS

- Roast pumpkin & butternut soup, crème fraiche  
toasted seed sprinkle, croutons **76**
- 101 caesar salad, crispy pancetta, white anchovy, mixed leaves  
garlic croutons, cucumber, shaved parmesan, sunblushed tomato  
caesar dressing **105**
- Deep fried camembert, beetroot crostini, plum & gooseberry chutney  
red wine reduction **95**
- Szechuan deep fried patagonia squid, burnt lime  
sticky asian dipping sauce **94**
- Seared Norwegian salmon, smoked crème fraiche, fennel & citrus salad  
lemon dressing **130**
- Peri Peri chicken livers, grilled turmeric baguette **88**
- Roast bone marrow, confit garlic & butter snails  
creamy blue cheese rooster koek **115**
- Togarashi tuna, toasted sesame seeds, asian micro salad  
wonton crackers, avocado, ponzu aioli **130**
- Seared venison carpaccio, pickled onion, toasted sesame  
mustard aioli, rocket, shaved parmesan **120**
- 3 medium Saldana Bay oysters, mignonette dressing, lemon **85**

# FROM THE GARDEN

## STARTERS

- Roast red pepper tomato soup, garlic croutons **84**
- Avo, heritage tomato salad, cucumber, mixed leaves, spiced walnuts  
spring onion, pickles, toasted almonds **86**
- Braised exotic mushrooms, buckwheat, pine kernels, crunchy pumpkin seeds  
grilled baby gem, tofu ginger cream **110**
- MAINS
- Korean noodles, sautéed mushrooms, caramelized onions, ginger  
red pepper, soy, sesame oil, chilli & coriander **165**
- Roast butternut, gnocchi, baby spinach, smoked aubergine chipotle smoor  
fresh basil & toasted almonds **175**
- Sunblushed tomato, marinated artichoke & olive paella, coriander  
lime & jalapeno pesto, toasted pine kernels **180**

# MAINS

- Exotic mushroom risotto, truffle oil, fresh parmesan **185**
- Red tandoori chicken curry, raita, onion rings, fresh naan  
tamarind chaat chickpea potatoes **185**
- Smoked salmon & fennel cream cheese ravioli, sautéed prawns  
sauce americaine **245**
- Braised oxtail, red wine ragu, truffle polenta croquettes  
roast onion puree **215**
- Honey glazed pickled eisbein, roast garlic & parsley mash  
homemade sauerkraut crackling & german mustard **208**
- Grilled lamb chops, roast sweet potatoes, rocket, candied pecan nuts  
feta & goats cheese, red onion & sweet balsamic glaze **210**
- Pan fried ginger & mirin glazed line fish, sesame sweet potatoes  
half shell mussels, lime infused coconut cream sauce  
& tenderstem broccoli **235**
- Ostrich oyster fillet, juniper bordelaise sauce, exotic mushrooms  
wilted baby spinach, crème fraiche mash **220**
- 300g paprika & garlic buttered prawns, rustic chips  
roast garlic aioli, rocket salad **265**

# FROM THE GRILL

Served with roast bone marrow

350g Sirloin <b>190</b>	250g Rump <b>170</b>
200g Game Fillet <b>195</b>	200g Beef Fillet <b>220</b>

# SAUCES

- Green peppercorn **35**
- Peri Peri **35**
- Juniper bordelaise **35**
- Exotic mushroom **35**
- Blue cheese & fig **35**

# SIDES

- Rustic chips **38**
- Sweet potato fries **45**
- Roast bone marrow **28**
- Whole grain mustard mash **38**
- Seasonal vegetables **48**
- French or Greek salad **48**  
Table size **125**

# COCKTAILS

- MARGARITA 75**  
A delightful blend of tequila, triple sec & lime juice
- VODKA MARTINI 95**  
Vodka, dry vermouth & green olives
- GIN MARTINI 95**  
Tanqueray gin, vermouth with a twist of lemon
- COSMOPOLITAN 80**  
Citron vodka, triple sec, lime juice shaken with cranberry juice

# NON-ALCHOLIC COCKTAILS

- BERRY CRUSH 55**  
Seasonal berries, homemade lemonade, fresh mint
- MIXED BERRY MOJITO 65**  
A refreshing cocktail of fresh lime, sweet muddled mint  
with hints of fresh berries & soda
- COOL CUCUMBER MOJITO 55**  
Fresh mint, lemon slices, simple syrup, soda & fresh cucumber
- COCONUT BAY BREEZE 65**  
Summer in a glass (without the alcohol). Refreshing hints of  
pineapple & coconut will leave you wanting more

- APPLE GINGER SNAP 55**  
Freshly muddled ginger & cloudy apple juice will leave you  
refreshed on a hot summer's day
- FRUIT SHERBERTS 75**  
A delightful blend of fruit sorbet & fruit juice  
(please check with your waiter on the availability of flavours)

# PREMIUM BOTTLED COCKTAILS

- A unique small batch South African blend of Premium Brandy and Gins Infused with essential local and unique botanicals. Poured at your table! A truly memorable and delicious cocktail  
(These items are not always in stock due to their limited production availability. So please check with your waiter before you order!)
- CAPE OLD FASHIONED 115**  
Using cape brandy, wild blossom honey & custom made bitters. This is truly a South African take on the original
- LEAF LITTER 115**  
Another play on a classic French 75  
Geometric gin floral tonic & MCC
- AFROGRONI 115**  
A South African take on a classic negroni. A simple & delicious  
blend of geometric gin, bitter orange aperitif & cape dry vermouth

## COCKTAILS

### CLASSIC MOJITO 85

Stripped down to just the bare essentials, rum, lime juice sugar, soda water & mint

### SPICED MOJITO 85

A cool crisp blend of spiced rum, mint, lime ginger ale & berry compote

### WHISKEY SOUR 75

Classic cocktail that dates back to the 1870's a whiskey sour is a shaken mix of whiskey, lemon juice, sugar syrup & egg white

### BLOODY MARY 85

A classic mix of vodka, tomato cocktail, worcestershire sauce tabasco & pepper

### OLD FASHIONED 85

An all time classic made with bourbon whiskey, a more elegant way to enjoy a whiskey

### LITCHI BOMB 90

A fruity champagne cocktail bursting with fresh litchi & hints of rosewater

### COCONUT BAY BREEZE 85

Summer in a glass! Refreshing hints of pineapple & coconut will leave you wanting more!

### MIXED BERRY MOJITO 90

A refreshing cocktail of white rum, fresh lime & sweet muddled mint with hints of fresh berries

### CHAMBORD ROYALE 70

A classic champagne cocktail with French black raspberry liqueur

### STRAWBERRY DAIQUIRI 95

Another classically refreshing blend of rum & strawberry flavours

### APPLE & GINGER SNAP 75

Freshly muddled ginger combined with vodka & cloudy apple juice will leave you refreshed on a hot summer's day

### GIN SOURS 75

The accidental hit - a mixture of gin, egg whites, lemon juice & sugar syrup

### SMOOTH OPERATOR 75

The gentlemen's choice - KWV 10yr brandy, cinnamon infused syrup, fresh mint & lemon

### PIMMS DADDY 70

This classic is crammed full of juicy fruit aromatic mint & lemonade

### APEROL SPRITZ 95

A thirst quencher of note - sparkling wine, aperol, fresh orange slices & a dash of soda

# DINNER MENU

101MEADE  
RESTAURANT & BAR

## CONTACT US

[www.101meade.co.za](http://www.101meade.co.za)  
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