

## LUNCH MENU

Roast pumpkin & butternut soup, crème fraîche, toasted seed sprinkle croutons & griddle toast **76**

Red tandoori chicken curry, raita, onion rings, fresh naan tamarind chaat & chickpea potatoes **185**

Asian seared Norwegian salmon, avocado, mung bean sprouts cucumber, spring onion, mixed leaves, coriander, chilli, exotic tomatoes szechuan pickled carrot, honey, ginger & toasted sesame dressing **165**

Exotic mushroom risotto, truffle oil & fresh parmesan **185**

Bourbon BBQ steak open sandwich, turmeric artisan toast, crème fraîche rocket, aioli, smoked beetroot puree, onion rings **125**

Spanish saffron paella, mussels, prawns, patagonia squid, chorizo red pepper, peas **185**

Honey glazed smoked kassler chops, new potato, apple & rocket salad tangy whole grain mustard aioli **145**

Grilled cajun chicken breast, fresh summer vegetables exotic mushroom sauce **135**

Peri Peri chicken turmeric wrap, goats cheese, cucumber, mint fresh tomato salsa, sumac crème fraîche, tangy rocket coleslaw **135**

Beer battered hake, tartar sauce, lemon & rustic chips **138**

BBQ beef burger, grilled back bacon, caramelized onion provolone cheese, slaw, smoked aioli, rustic chips **145**

101 chicken caesar salad, crispy pancetta, grilled chicken strips mixed leaves, garlic croutons, cucumber, shaved parmesan sunblushed tomato, caesar dressing **145**

## FROM THE EARTH

### STARTERS

Avo, heritage tomato, cucumber, mixed leaves, spiced walnuts spring onion, pickles, corn tortillas, toasted almonds, hummus **86**

Roast red pepper tomato soup, garlic croutons **84**

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**

## FROM THE GRILL

Served with roast bone marrow

350g Sirloin **190**

250g Rump **170**

200g Game Fillet **195**

200g Beef Fillet **220**

360g Lamb Loin Chops **180**

## SAUCES

Green peppercorn & brandy **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 **130**

## 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)

## MILKSHAKES

Lemon curd **48**

Coffee **48**

Salted caramel **48**

Turkish delight **55**

Vanilla **48**

Rooibos **48**

Chocolate **48**

Mixed berry **48**

## SMOOTHIES

Peanut butter, cocoa powder, banana, almond milk & double cream yogurt **65**

Banana, chai powder, rolled oats & almond milk **65**

Pineapple, blueberries, banana, chai & almond milk (V) **70**

## WINE BY THE GLASS

### WHITE WINE

Buitenverwachting, buiten blanc, sauvignon blanc, semillon, constantia	46
Longridge "the emily" chard/pinot noir, helderberg	58
Franschhoek sauvignon blanc, franschhoek	45
Marras swartland chenin blanc, swartland	50
Journey's end "haystack" chardonnay, coastal region, helderberg	58
De grendel rose, durbanville	48
Steenberg sauvignon blanc sparkling, constantia	75

### RED WINE

Waterford pecan stream "pebble hill" Stellenbosch	55
Hartenberg "doorkeeper" grenache shiraz mouvedre bottelary, Stellenbosch	60
Guardian peak cabernet sauvignon, Stellenbosch	50
Ken Forrester petit pinotage, Stellenbosch	45
Badsberg pinotage, Rawsonville	58
La Vierge séduction pinot noir hemel-en-aarde, Hermanus	60

## COCKTAILS

### MARGARITA 75

A delightful blend of tequila, triple sec & lime juice

### SPICED MOJITO 85

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

### 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

# LUNCH MENU

**101MEADE**  
RESTAURANT & BAR

## CONTACT US

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