

COCKTAILS

PEAR MARTINI PEAR INFUSED GIN & VERMOUTH STIRRED TO PEAR-FECTION	115	JALAPEÑO SOURS GIN SOUR WITH A SLIGHT TINGLE OF JALAPEÑO & LIME BEAUTIFULLY BALANCED BETWEEN TANGY & SPICY	135
BUCHU CAIPIRINHA SOUTH AFRICA IN THE BRAZILIAN CLASSIC - WHITE RUM LIME, BLACKBERRY LIQUOR ENHANCED WITH BUCHU TEA	100 115	THYME DIABLO TEQUILA BASED DRINK, SHAKEN WITH FRESH THYME BRIGHTENED UP WITH GINGER, LIME & A TOUCH OF CHAMBORD	90 105
MELKERTJIE COCKTAIL CREAMY AMARULA SHAKEN WITH PREMIUM VODKA Poured ONTO A SHORTBREAD BASE	115	WHITE LINEN REFRESHING GIN DRINK WITH MUDDLED CUCUMBER & ELDERFLOWER WITH A HINT OF MINT	90 105
CRANBERRY BILTONG SPRITZ VODKA & CRANBERRY WITH A HOMEMADE BILTONG SPICE SYRUP - HINTS OF CORIANDER & BLACK PEPPER	100 115	ROOIBOS BOWL PEACHY ROOIBOS TEA WITH PINEAPPLE JUICE & A PINCH OF CINNAMON	95 115
EMBER WHISKEY SOUR SMOKEY & SMOOTH WHISKEY SOUR, THAT'S GOT WARM NUTMEG LINGERING AFTER EVERY SIP	125	TOASTED MARSHMALLOW OLD FASHION JIM BEAM SWIRLED WITH ANGOSTURA BITTERS & TOASTED MARSHMALLOW SYRUP - DECADENTLY SMOKEY & SMOOTH	150

STARTERS

SALDANA BAY OYSTERS

WE SERVE MEDIUM OR LARGE DEPENDING ON AVAILABILITY

3 CLASSIC MIGNONETTE DRESSED OYSTERS

SQ

3 GRILLED ROCKEFELLER OYSTERS

SQ

ROAST BONE MARROW & ROOSTER KOEK

BONE MARROW JAPANESE SHORT RIB PICKLES SPRING ONION CORIANDER	140
BONE MARROW GARLIC BUTTER SNAILS GORGONZOLA SUNBLUSH TOMATO	140
BONE MARROW STEAK TARTARE SWEET ONION CREAM POORMANS CAVIAR	140

FOREST MUSROOM PARFAIT CREAMED MUSHROOM PARFAIT PICKLED ONION MARINATED SHIITAKE ROOSTERKOEK TOASTED PINE NUTS	125	STEAK TARTARE CHOPPED BEEF ONION PICKLES MUSTARD BURNT LEMON HOLLANDAISE CAPER BERRIES CROSTINIS	135
FRENCH ONION SOUP CARAMELIZED ONION SOUP EMMENTALE BRIOCHE CROUTON CHIVES	95	TANDOORI CHICKEN FRITTERS PULLED CHICKEN CARAMELIZED ONION GINGER TAMARIND CHUTNEY CORIANDER SALSA SMOKED AIOLI	125
SEARED SALMON UMAZI CHEESE MICRO SALAD PINEAPPLE SALSA GRAPEFRUIT DRESSING	SQ	SALADS	
FISH NAAN TACOS FRIED FISH BITES BOBOTIE CRÈME FRAÎCHE PICKLED RED ONION RELISH CHILLI & CORIANDER	125	CAPRESE SALAD HEIRLOOM TOMATOES FRESH MOZZARELLA BASIL PESTO	155
TOGORARASHI TUNA SASHIMI TUNA TOGARASHI DRESSING AVOCADO ASIAN MICRO LEAF SALAD CRISPY WONTON CRACKERS PONZU AIOLI	165	HALLOUMI & BILTONG SALAD SUMAC GRILLED HALLOUMI SLICED BILTONG HERITAGE TOMATO RED ONION BILTONG CRÈME FRAÎCHE ROCKET & LEMON	165
PATAGONIA CALAMARI DEEP FRIED CALAMARI CHORIZO SMOKED CONFIT GARLIC MAYO SPEKBOOM SALSA LEMON	145	BROCCOLI & AVOCADO SALAD MIXED LEAVES MINT CUCUMBER BROCCOLI AVOCADO EXOTIC TOMATOES MUNG BEAN SPROUTS GARLIC CROUTONS TOASTED ALMONDS NIÇOISE DRESSING	135

THE MAINS

SMOKED MISO BUTTER SWEET POTATO SHIITAKE MUSHROOM GLAZED BABY ONION SAUTÉED GREEN BEANS CAULIFLOWER CONFIT GARLIC PURÉE GINGER PONZU DRESSING	225	BEEF FILLET & PRAWNS GRILLED FILLET 3 GRILLED PRAWNS CREAMY PRAWN BISQUE PARMESAN ROCKET SALAD HAND CUT CHIPS	365
MUSHROOM RISOTTO SHIMEJI, KING OYSTER & SHIITAKE MUSHROOMS FOREST MUSHROOM STOCK PARMESAN & TRUFFLE OIL	195	BEEF FILLET ROSSINI GRILLED FILLET BUTTER-FRIED BRIOCHE EXOTIC MUSHROOMS BABY SPINACH DUCK LIVER PARFAIT PINK PEPPERCORN SAUCE	365
TOGARASHI NOODLES FLAT RICE NOODLES FRIED TOFU RED PEPPERS BROCCOLI CORIANDER CHILLI MUNG BEAN SPROUTS	185	PORK BELLY PRESSED PORK BELLY ROAST SWEET POTATO CHIPOTLE HONEY GLAZE SAUTÉED SAVOY CABBAGE SMOKED MISO BUTTER PICKLED PINEAPPLE SALSA	265
KINGKLIP GINGER & MIRIN KINGKLIP BOBOTIE CRÈME FRAÎCHE MISO HONEY GLAZED SWEET POTATO HALF SHELL MUSSELS LIME & COCONUT INFUSED SAUCE	285	KUDU FILLET GRILLED KUDU FILLET BRANDIED APRICOTS BURNT AUBERGINE PURÉE AUBERGINE RELISH PICKLES PORT WINE JUS TRUFFLE PARMESAN WEDGES	285
TANDOORI CHICKEN CURRY RED TANDOORI CHICKEN FRAGRANT CURRY SAUCE RAITA LEMON SCENTED TURMERIC RICE FRESH NAAN TAMARIND CHUTNEY FRIED ONION RINGS	245	OSTRICH FILLET GRILLED OSTRICH FILLET PINK PEPPERCORN & BRANDY SAUCE FOREST MUSHROOMS CAULIFLOWER PURÉE SMOKED POTATO CROQUETTES GLAZED BABY ONIONS	275
STEAK & SNAILS GRILLED 250G SIRLOIN SNAILS CREAMY GORGONZOLA & SPINACH SAUCE WHOLE GRAIN MUSTARD MASH SAUTÉED GREEN BEANS GLAZED BABY ONIONS	295	KAROO LAMB CHOPS GRILLED 360G LAMB CHOPS ROAST SWEET POTATO SALAD GOATS CHEESE FETA CANDIED PECAN NUTS ROCKET PICKLES & BALSAMIC GLAZE	345

signature GRILLS

ALL GRILLED MEATS SERVED WITH OUR FAMOUS ROAST BONE MARROW

BEEF

ALL OUR BEEF IS AGED FOR A MINIMUM OF 28 DAYS DEPENDING OF THE CUT TO ENSURE IT REACHES ITS TRUE PERFECTION

250G SIRLOIN	195	350G SIRLOIN	245
200G RIBEYE	225	400G RIBEYE	350
200G FILLET	265		

GAME

200G KUDU FILLET	225	300G KUDU FILLET	285
200G OSTRICH OYSTER FILLET			200

SEAFOOD

ALL SERVED WITH HERB BABY GEM SALAD & BURNT LEMON

240G KINGKLIP	225
200G NORWEGIAN SALMON	SQ
300G PATAGONIA CALAMARI	265
360G KING SIZE PRAWNS	285

SIDES & SAUCES

KRUMMEL PAP & CHAKALAKA	45
HAND CUT CHIPS BEEF DRIPPING	65
SAUTÉED SEASONAL VEGETABLES	65
HAND CUT CHIPS	45
SMOKED BRAAI MUSHROOMS	65
FRIED ONION RINGS	45
SMOKED GARLIC MASH	45
PARMESAN TRUFFLE HAND CUT CHIPS	65
HERB BABY GEM SALAD	45
THE BAKERS RED WINE JUS	45
PINK PEPPERCORN & BRANDY SAUCE	45
RED WINE & MUSHROOM SAUCE	45
CREAMY PERI PERI SAUCE	45
BLUE CHEESE & FIG SAUCE	45

JOYCE'S ANGUS BEEF

FREE RANGE. GRASS FED.

LOCALLY SOURCED FROM JOYCE'S ANGUS FARM, OVERLOOKING THE ATLANTIC OCEAN, ENSURES THAT OUR ANGUS MEAT IS JUICY, FLAVOURSOME & TENDER

300G RUMP	295
500G T-BONE	395

SILENT VALLEY WAGYU

MS 8/9 GRADING

ESTABLISHED IN 1919, SILENT VALLEY WAGYU PRODUCES SOME OF THE WORLD'S MOST EXQUISITE BEEF. THEIR SIGNATURE WAGYU IS PROUDLY SERVED AT 101 MEADE.

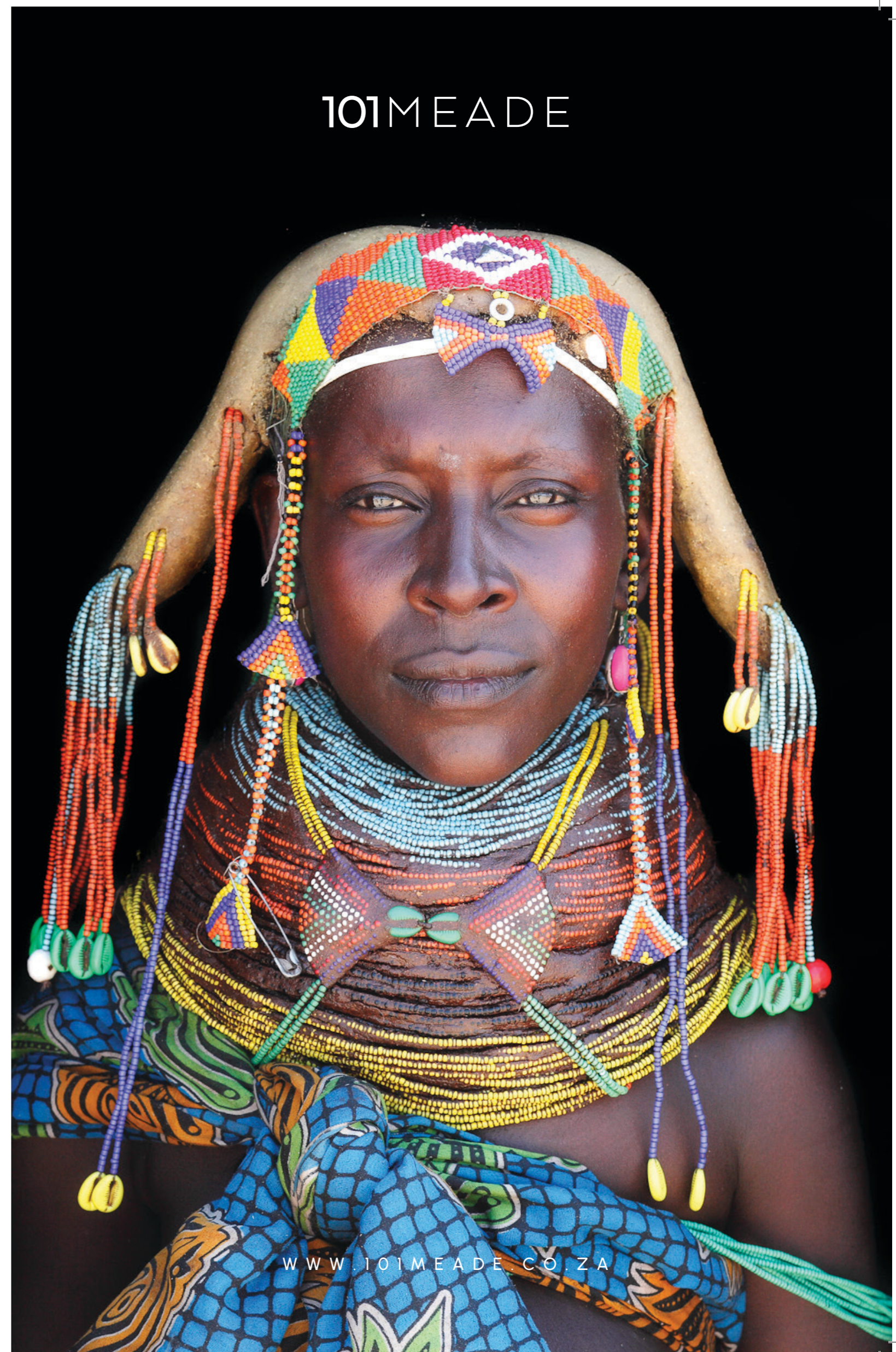
200G DENVER STEAK	465
300G RUMP	495

101MEADE

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