

LUNCH MENU

Roast pumpkin & butternut soup, creme fraiche, toasted seed sprinkle, croutons & griddled toast 76

Asian fried chicken, fennel, radish, tomatoes, cucumber avocado, mixed leaf salad, pumpkin seed & peanut sprinkle ponzu dressing 95 / 145

Roast bone marrow, confit garlic butter snails, creamy blue cheese rooster koek 115

Fresh mozzarella, sweet melon, rocket, heritage tomatoes coppa ham, spiced walnuts, soft german pretzel 120

Portuguese marinated chicken breast, rocket, avo, creme fraiche ajwain turmeric wrap & spicy slaw 125

Bourbon bbq open steak sandwich, turmeric artisan griddle toast, creme fraiche, rocket, mayo, smoked beet puree fried onion rings 125

Mozzarella, basil pesto, balsamic tomato, toasted brioche sweet potato fries 95

BBQ beef burger, grilled bacon, caramelized onion, provolone cheese, radish slaw, smoked mayo, rustic chips 148

Truffle polenta fries, exotic sauteed mushrooms, blistered spanish peppers, crumbed blue cheese, curried tomato smoor 185

Kale fettuccine, rocket pesto, sauteed mushrooms, baby spinach sugar snaps, basil & tenderstem broccoli, parmesan, toasted almonds 145

Red tandoori chicken curry, fried onion rings, mint & coriander raita, fresh naan bread, tamarind chaat & chickpea potatoes 185

Beer battered line fish, rustic chips, tartare sauce, burnt lemon 138

Exotic forest mushroom risotto, truffle oil, fresh parmesan 196

Spanish saffron paella, mussels, prawns, calamari, chorizo red pepper, peas & sauvignon blanc 185

Pickled eisbein, parsley & roast garlic mash, house fermented sauerkraut, crackling & german mustard 195

STORIES FROM OUR MENU

101'S PHILOSOPHY:

101 Meade always strives to make the best quality food. We make our own breads, spices, sauces, oils & garnishes.

Our team of #happychefs are always experimenting with new ideas for dishes so that customers can experience new flavours and cuisines.

STORIES FROM OUR MENU

FROM THE EARTH, LOCAL PRODUCE:

We love using locally sourced fresh produce which has inspired our "from the earth" dishes.

Please enjoy our vegetarian and vegan options, showcasing the best the garden route has to offer.

FROM THE EARTH

Avocado, heritage tomato, cucumber, mixed leaves, spiced walnuts, spring onion, pickles, grilled turmeric tortillas toasted almonds, hummus 78

Chaat masala potato, chickpeas, avocado, tamarind chutney red onion, coriander & pomegranate, corn chips, curried mayo 75

Smoky chickpea, red lentil & pea soup, salsa verde garlic croutons 70

Roast pumpkin risotto, crispy sage, crunchy pumpkin seeds sauvignon blanc, marmite olive oil & vegan parmesan 160

King oyster scallops, forest mushrooms, miso aioli, togarashi potatoes, sauteed bok choy, glazed baby onions 185

Bengali vegetable curry, saffron infused potato & tumeric rice coriander, spring onion & chilli, poppadom, toasted coconut 175

Korean noodles, sauteed mushrooms, caramelized onion, ginger red pepper, soy, asian sesame oil, spring onion, chilli & coriander 155

OUTSIDE CATERING

We offer outside catering to the public for private events such as birthday parties, business functions, weddings and much more!

We can either prepare platters for your event or we can send our best chefs to cook whilst you relax in the comfort of your own home or event.

WE LOVE SEEING YOUR FOOD PICS!
TAG US ON FACEBOOK & INSTAGRAM

 @101meade

 @101meade

GRILLED MEATS

Served with roast bone marrow

350g Sirloin 185

200g Fillet 180

400g Ribeye 265

360g Lamb loin chops 210

SAUCES

Green peppercorn & brandy 35

Creamy peri peri 35

White wine & mushroom 35

Gorgonzola & spinach 35

SIDES

Rustic chips 38

Whole grain mustard mash 38

Sweet potato chips 45

Seasonal vegetables 48

Roast bone marrow 28

French or Greek salad 48/125

DESSERT

Port wine poached pear, star anise reduction, spiced candied walnuts, ginger crumb, honey & gorgonzola ice cream biscuit tuile 75

Baked lemon cheesecake, lemon curd topping, berry compote chantilly cream 65

Carrot cake with cream cheese frosting 48

Baked scone, butter & preserves, whipped cream 45

Selection of artisan ice creams 28

Glazed chocolate marquise, berry gel, halva ice cream sesame brittle, torched swiss meringue 110

 Selection of sorbets per scoop 28

 Port wine poached pear, star anise reduction, granola crumb litchi sorbet 75

STORIES FROM OUR MENU

THE 101 BAR:

Our bar offers a wide range of bespoke spirits & liquors, aged whiskeys and an array of craft gins. Our cocktail list has been designed by our bearded mixologist, Leroy, with his unique twist to suit any occasion.

If you like, you can turn a cocktail into a mocktail.

COCKTAILS

SPICED MOJITO 85

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

WHISKEY SOUR 65

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 70

A classic cocktail containing vodka, tomato juice, tabasco horseradish cream & worcestershire sauce

OLD FASHIONED 85

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

LITCHI BOMB 90

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

COCONUT BAY BREEZE 85

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

MIXED BERRY MOJITO 88

A refreshing cocktail of fresh lime and sweet muddled mint with hints of fresh berries

CHAMBORD ROYALE 65

A classic champagne cocktail with French black raspberry liqueur

SEE OUR DRINKS MENU FOR OUR FULL COCKTAIL LIST

CONTACT US

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CELEBRATING SOON?

If you are looking for a venue that can host your personalised event and can look after all your special requirements, then we believe 101 Meade Street Restaurant is the place for you.

Events we are able to host:

Breakfast Meetings

High Teas

Birthday Parties

Exclusive Events

Product Launches

Wine Dinners

Creative Dinners

Weddings

101MEADE

LUNCH MENU

happy celebrations

101MEADE