

DINNER

MENU

CHEZ SHIRAZ

STARTERS

- Prawn risotto, burnt lemon tempura prawn
- Cured duck, asparagus, crouton, vinaigrette
- Venison carpaccio, rocket, shaved pecorino, balsamic
- Snails, bone marrow, pickled mushrooms
- Mushroom tar tare, mustard aioli, melba toast, cured egg yolk

SALADS

- Watermelon and feta salad
- Watermelon, pickled rind, feta, rocket, red onion, citrus vinaigrette
- Caesar salad
- Chicken, Bacon, poached egg, croutons, pecorino, baby leaves, Caesar dressing
- Greek salad
- Olives, feta, tomato, onion, baby leaves, greek dressing
- Caprese salad
- Bocconcini mozzarella, tomato, baby leaves, basil pesto, balsamic
- Smoked trout salad
- Smoked trout, fennel, apple, beetroot, horseradish and yoghurt dressing

- R85 Duck Ragu, pecorino, rocket, tagliatelle
- R65 Catch of the day
- R72 Braised pork belly, sweet potato, pickled brussel sprouts, jus
- R62 Butternut, roasted mushrooms, lentils and quinoa
- R55 Lamb rump, roasted nicoise garnish, anchovy and caper butter

MAINS

FROM THE GRILL

ALL SERVED WITH FRIES OR SWEET POTATO FRIES

- R55 Cut of the DAY (SQ)
- R75 Beef burger, pulled eisbein, carmelized onion, white cheddar
- R110 Venison burger, blue cheese, pear chutney
- R95 Fresh Hake, tar tare sauce
- R98 Open chicken sandwich, coleslaw
- R85 Grilled tofu sandwich, humus, pickled aubergine

DESSERT R65 EACH

- Cheesecake
- Chocolate mousse
- Gin and appletizer sorbet
- Crème brulee
- Cheese plate
- Homemade frozen parfait

KINDLY NOTE THAT A 10% GRATUITY WILL AUTOMATICALLY BE ADDED FOR TABLES OF 6 OR MORE.
FOR GROUP BOOKING OF 12 OR MORE A CHOICE SET MENUS ARE AVAILABLE.