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# Chef's Menu

APRIL 2022

## Starters

### SEAFOOD MEDLEY IN A PRAWN BISQUE R110

Pan roasted fish of the day, grilled prawn, grilled calamari tubes and crispy fried tentacles  
Served in a prawn bisque with toasted homemade Ciabatta.

### CHICKEN & WAFFLE R90

Southern fried deboned chicken thigh, on a crispy homemade waffle. Drizzled with a honey and soy  
syrup and sesame butter.

### ROASTED CARROT & BUTTERNUT (V) R80

Served on orange sweet potato hummus, roasted hazelnuts, carrot crisps and fresh rocket.

## Mains

### GRILLED LINEFISH R215

Served on a Barley and dill risotto, garden peas, and an oyster and saffron velouté.  
Topped with a tempura oyster.

### DUO OF LAMB R225

Grilled lamb rump and slowly braised lamb neck. Served on a Moroccan style couscous,  
char grilled aubergine purée, roasted pepper, courgettes, mint, toasted almonds,  
and served with a lamb jus.

### COCONUT & CAULIFLOWER CURRY (V) R145

Served with cashew and Jasmin pilau rice, garlic flat bread and sambals.

## Dessert

### LEMON AND ORANGE CRÈME BRULEE R105

Served with a chocolate and lime macaroon, chocolate crumble streusel  
and a lemon curd ice-cream.

### COFFEE & DARK CHOCOLATE HAZELNUT MOUSSE R95

Served with a blackberry compote and hazelnut ice-cream.

Enjoy a 10% discount when ordering a 3 course from the Chef's Menu. No sharing allowed.