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Chef's Menu

Winter 2022

Starters

PORK & PRAWN POT STICKER R95

Ground pork mince & vannamei prawn dumpling served on carrot, mange-tout and cabbage slaw, fresh green chilli and a citrus ponzu.

THAI STYLE BUTTERNUT SOUP (V) R85

served with a butternut and chevin bitterballen, home-made chutney, toasted pumpkin seeds. Mildly spiced with green chilli, lemongrass and ginger.

BEEF WELLINGTON R110

Made with Fairview free-range red angus beef fillet, roasted baby carrots and served with a red wine and rosemary jus.

Mains

GRILLED LINEFISH R215

Fresh fish of the day served with a prawn & grits, charred sweet corn, Fairview chorizo and a Thai green curry coconut sauce.

SLOW BRAISED OXTAIL R220

Free-range Fairview red angus beef, served with baked Lyonnaise potatoes, al dente baby seasonal vegetables. Finished off with a red wine and rose petal jus.

TRADITIONAL VEG BOBOTIE (V) R145

Cape Malay spiced lentil, cauliflower & butternut bobotie. Served with a popadum, chutney and home-made salsa.

Desserts

CHOCOLATE FONDANT R105

70% Belgian chocolate fondant served with red wine poached pear and vanilla bean ice-cream.

CAPE BRANDY PUDDING R115

Baked with pecan nuts and dates, served with coffee macerated strawberries, hazelnut ice-cream and espresso anglaise.

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