

101 MEADE

CONTEMPORARY SOUTH AFRICAN RESTAURANT



Over the summer months we will be supporting "Street Smart Charity" which works with underprivileged children in our local communities. R5 will be added to the bill yet if you do wish to contribute more please do let us know.

044 874 0343 | reservations@101meade.co.za

www.101meade.co.za

101 Meade Street, George



Dinner

101 MEADE

CONTEMPORARY SOUTH AFRICAN RESTAURANT

STARTERS

tapas

STYLE DISHES

STONEGROUND ARTISAN BREAD | 40

Selection of our Flavoured Artisan Breads & Cultured Butter

PEA SOUP | 65

Creamy Pea Soup, Grilled Asparagus
Parmesan Shavings, Avocado Oil

RISOTTO ARANCINI BALLS | 55

Smoked Mozzarella, Exotic Mushroom Arancini
Smoked Chipotle Tomato Ketchup

101 CAESAR SALAD | 105

Grilled Pancetta, White Anchovies, Beetroot Croutons
Rosa Tomatoes, Parmesan Shavings

CAMEMBERT | 85

Deep Fried Camembert, Black Cherry Compote, Crostini

PULLED PORK TACOS | 65

Smoked Eisbein, Horseradish Celeriac Slaw, Avocado

ROAST BONE MARROW & SWEETBREADS | 65

Roast Bone Marrow, Glazed Liquorice Sweetbreads
Herb Crumbs, Apple & Pomegranate

ROAST KUDU | 85

Marinated Kudu Loin Carpaccio, Sweet Garlic Mayo
Pickled Onions, Dukkah Spice

WARTHOG RIBS | 70

Pickled Sherry Glazed Warthog Ribs, Spring Carrots
Parsnip Crisps, Citrus Dressing, Rocket Salad

SALDANHA OYSTERS | 22 EACH

Big Bay Medium Oysters, Mignonette Dressing
Lemon, Tabasco

SEARED SALMON TACOS | 75

Confit Norwegian Salmon, Black Bean Puree
Creme Fraiche, Avocado

PAELLA MARISCOS | 110

Spanish Saffron Seafood Paella with Mussels, Prawn
Calamari, Chorizo, Red Pepper & Peas

SMOKED SALMON CARPACCIO | 95

Smoked Salmon Carpaccio, Horseradish Cream, Crostini
Citrus Beet & Fennel Salad, Pea Shoots



mains



KUDU FILLET | 210

Roast Duck Fat Potatoes, Sugar Snaps
Sweet Garlic Cauliflower Puree, Rainbow Carrots
Red Onion Marmalade, Hannaport Jus

SEARED SALMON NICOISE | 165

Seared Norwegian Salmon, Cherry Tomatoes
New Potatoes, Olives, Pickled Quail Eggs
Basil, Green Beans, Toasted Sesame Seeds, Tangy Dressing

MUSHROOM RAVIOLI | 160

Wild Mushroom Fresh Ravioli, Sauteed Cauliflower
Toasted Pine Nuts, Parmesan Shavings
Sage Butter, Burnt Lemon

POTATO GNOCCHI | 130

Potato Gnocchi, Spiced Butternut, Baby Spinach
Red Onion, Toasted Almonds, Parmesan Cream

AGED BEEF FILLET | 230

200g Beef Fillet, Smoked Sweet Potato Cake
Exotic Mushrooms, Grilled Asparagus, Cafe au Lait Sauce

DURBAN LAMB CURRY | 185

Braised Lamb Shank Curry, Crispy Baby Potatoes
Lemon Scented Basmati Rice, Sambals
Chilli Banana Chutney, Poppadom

PORK BELLY | 175

Pressed Pork Belly, Roast Apple & Raisin Puree
Crushed Lemon & Herb Potatoes
Crispy Sage, Sauteed Rainbow Carrots, Glazed Baby Onions

SPRINGBOK SHANK | 180

Slow Braised Springbok Shank
Wholegrain Mustard Mash, Bacon Lardons
Mushrooms, Roast Parsnips, Red Wine Sauce

SAUTEED PRAWNS | SQ

King Sized Prawns, Garlic & Herb Butter
Rustic Chips, Rocket Salad, Sweet Garlic Mayo

LINE CAUGHT FISH | SQ

Pan Fried Line Caught Fish, Asparagus
Fresh Herbs, Rosa Tomatoes, Burnt Lemon Pearl Barley
Toasted Pine Nuts, Rocket Salad
Chilli Butter Dressing

*A service charge of 10% will be added
to tables of 6 or more guests when dining.*

dry aged STEAK-GRILL

*All our Beef is Dry Aged for a Minimum of 38 Days
Served with Rustic Chips and Roast Bone Marrow*

350g Sirloin Off The Bone | 185

550g Classic Fiorentina T-bone
Parmesan Shavings | 240

300g Rump Off The Bone | 195

450g Sirloin On The Bone | 220

800g Prime Rib For 2 On The Bone | 370

saucers & sides

POTATO | 25

Rustic Chips
Sweet Potato Chips
Sweet Garlic Mash
Wholegrain Mustard Mash

GARDEN | 40

Seasonal Sauteed Vegetables
French Salad
Greek Salad

ADD A SAUCE | 25

Blue Cheese
Exotic Mushroom & White Wine
Green Peppercorn & Brandy
Creamy Peri Peri
Cafe au Lait

Dry-aging is a process that causes concentration and saturation of the natural flavour, as well as the tenderization of the meat texture. Only higher grades of meat can be dry aged because the process requires meat with a large, evenly distributed fat content.

The process changes beef by two means. Firstly, moisture is evaporated from the muscle. The resulting process of desiccation creates a greater concentration of beef flavour and taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef.

*We've selected the best cuts of meat from
Hartmans Butchery for dry aging.*

dessert

CHOCOLATE FONDANT | 70

Warm Rich Chocolate Fondant
White Chocolate, Ice Cream
Chocolate Soil And Honeycomb

SPICY APPLE CRUMBLE | 60

Spiced Apple Nutty Crumble
Salted Caramel Ice Cream
Pouring Cream

PEAR TARTE TATIN | 65

Baked Pear Tarte Tatin
Vanilla Ice Cream With
Toffee Sauce

CRÈME BRULEE | 60

Vanilla Crème Brulee
Italian Kahlua Coffee Afigatto