

MAINS

TAPAS

BREADS | 30

Artisan flavoured breads served with butter

HUMMUS & OLIVES | 60

Smoked paprika hummus, fried Kalamata olives & chorizo

ROAST BUTTERNUT | 55

Creamy butternut & crème fraiche soup

MOROCCAN SOUP | 60

Spiced chickpea and white bean soup

SMOKEY HALLOUMI | 60

Deep fried halloumi, burnt lemon, rocket herb salad

ROAST BONE MARROW | 55

Roast beef bone marrow, rocket parsley salad, artisan toast

SKILPADJIES | 55

Minced lambs liver, crispy bacon, classic herb sauce, burnt lemon

SALDANHA OYSTERS | 75

5 Big Bay oysters, lemon, mignonette dressing

SALDANHA MUSSELS | 80

White wine, coconut milk, chilli, lemon grass ginger & garlic

FRITTO MISTO | 90

Lightly battered deep fried prawns, calamari mussels, peri peri sauce

CALAMARI | 65

Deep fried, shaved chorizo, crispy spring onions, sweet garlic puree

250g AGED SIRLOIN STEAK | 145

Roast bone marrow, sautéed exotic mushrooms cherry tomato, rocket

450g FLORENTINA STEAK | 195

Grilled Italian Styled T-bone, roast bone marrow garlic butter, parmesan shavings, hand cut chips

250g GAME FILLET | 195

Sautéed potatoes, red onion marmalade roast spring carrots

OXTAIL RAVIOLI | 125

Sautéed cauliflower, crispy bacon sage lemon butter sauce

DUCK BREAST | 185

Pan fried duck breast, potato fondant, port jus glazed cherry

PORK BELLY | 145

Slow roast pork belly, Moroccan bean smoor braised red cabbage

RISOTTO | 120

Exotic mushrooms, truffle oil, parmesan shavings

LAINGSBURG KAROO LAMB

LAMB CURRY | 155

Braised lamb shank curry with lemon scented rice curry banana, sambals & poppadum

CHOPS | 165

Sautéed potatoes, roast green beans, carrots balsamic rosa tomatoes

LAMB NECK | 185

Fennel seed korrelkonfynt glaze, wholegrain mustard mash, lamb jus

WHITE SEABASS | 190

Quinoa rice pilau, roast tomato, baby fennel, celery fresh herbs, toasted pine nuts

BABY SOLE & PRAWNS | 165

Pan fried sole & prawns, lemon scented rice peri-peri sauce

LINE CAUGHT FISH | SQ

Pan fried, summer greens, sizzled ginger spring onion & ginger, coriander butter

SEAFOOD CURRY | 190

Saffron infused aromatic curry, kabeljou, prawns, half shell mussels, calamari with lemon scented rice curry banana, sambals & poppadum

SALADS

101 CAESAR | 85

Grilled pancetta, white anchovies, beetroot croutons parmesan shavings

AVOCADO & CRISPY BACON | 80

Broccoli, avocado, crispy bacon, sun blush tomatoes, rocket, balsamic dressing

MOROCCAN CHICKEN | 95

Mixed leaves, sundried tomatoes, olives, cucumber feta, avocado, parmesan shavings

SIDES

POTATO | 25

Hand cut chips
Duck fat rosemary potatoes
Wholegrain mustard mash

GARDEN | 35

Seasonal sautéed vegetables
House salad

SAUCES | 30

Fresh basil béarnaise sauce
Brandy & green peppercorn sauce
Wild mushroom & white wine sauce

COCKTAILS

SPICED MOJITO | 45

a cool crisp, blend of rum, mint, lime and soda. the spiced mojito is a version of the classic cuban cocktail with subtle piquancy of captain morgan original spice gold

STRAWBERRY DAIQUIRI | 55

this is one of cuba's most famous cocktails, a mixture of frozen strawberries, white rum, cherry liqueur, triple sec and strawberry juice

LONG ISLAND ICE TEA | 55

an unusual blend of vodka, gin, tequila, rum, cane and coke, the Long Island Iced Tea flavours of vanilla and lightly tannic wood make it taste a little like tea, but in fact they come from a mix of quality aged spirits

NEGRONI | 70

Gentlemen's classic, "Cape Town Woodstock Gin" Campari Martini Rosso garnished with orange

CHI CHI | 45

this hawaiian classic like disco in a glass: an indulgent perfect blend of vodka, pineapple and creamy coconut

GIN LADY | 55

Light, fruity summer ladies gin cocktail using "Inverroche Verdant Gin" & orange liquor

WHISKEY SOUR | 50

classic cocktail that dates back to the 1870's a whiskey sour is a shaken mix of whiskey, lemon juice and sugar syrup

THE PIMMS DADDY | 50

this classic is crammed full of juicy fruit plus aromatic mint

NON-ALCOHOLIC COCKTAILS

BERRY CRUSH | 40

winter berries, homemade lemonade, sugar syrup fresh mint

VIRGIN MARY | 40

tomato juice, mix of spice, horseradish cream tabasco and celery

COOL CUCUMBER MOJITO | 40

fresh mint, limes, muddled sugar, soda and cucumber



DESSERT

TRADITIONAL | 55

Warm malva pudding with butterscotch sauce & milk tart ice cream

POACHED & LIGHT | 50

Poached red wine pear with black forest cherry ice cream

CLASSIC | 60

Vanilla crème brulee with Italian kahlua coffee Afigatto

ICE CREAM | 55

Selection of artisan ice creams with tuille biscuit

FRUITY | 60

Roast fig, spiced apple & rhubarb nutty chocolate crumble with salted caramel ice cream & fresh pouring cream

DECADENT CHOCOLATE | 65

Rich chocolate tart, white chocolate ice cream, honeycomb, chocolate soil & glazed cherries

DESSERT COCKTAILS

DON PEDRO | 45

a grown-up milkshake, smooth ice-cream your choice of whisky, kahlua or amarula

IRISH COFFEE | 40

blend of whiskey, espresso coffee and fresh chantilly cream just leaves you wanting more

EXPRESSO MARTINI | 45

blend of vodka, fresh brewed espresso coffee honey and irish cream liqueur is a very modern drink based on an old classic

CINNAMON SPICE | 45

rich, aromatic and creamy, this is an indulgent drink that leaves you with vanilla and nutty notes plus a fragrant, spicy, cinnamon finish

MIDNIGHT MINT | 45

the ideal after dinner drink, with a fine shaken combination of Irish cream and mint

WINE BY THE GLASS

Glass 175ml | Carafe 500ml

WHITE

Villersdorp Cellar "Slowine" Chenin Blanc / Sauvignon Blanc, Villersdorp (2016)	32 84
Karusa "Litchi bomb" Muscadel Blanc, Oudtshoorn (2016)	40 108
Haute Cabriere, Pierre Jourdan, Chardonnay / Pinot Noir, Fransshoek (2016)	48 128
Stone Town, Sauvignon Blanc, Darling (2016)	34 90
Diemersdal Estate, Sauvignon Blanc, Durbanville (2017)	42 112
Niel Joubert Estate, Chenin Blanc, Paarl (2016)	34 90
Alle Bleu "Blue Owl" Unwooded Chardonnay, Coastal Regions (2016)	34 90

ROSE & SPARKLING

De Grendel Rose, Tygerberg Hill (2016)	40 110
L'Ormarins "Brut Classique" Chardonnay / Pinot Noir, Franschoek (NV)	55

CRAFT BEERS & CIDERS

Fraser's Folly Old Raj "Indian Pale Ale" 5.7% 440ml Struisbaai 48
Fraser's Folly "Pale Ale" 3.7% 440ml Struisbaai 48
Naked Mexican "Larger Style" 4.5% 440ml Cape Town 48
Boston's Arid light Ale, Cape Town 2% 45
Boston "Wild Honey Blonde" Crystal Weiss 5% 440ml Cape Town 48
South African "Skollie" Apple Cider 4.5% 44
Boston Premium Larger 4.7% 440ml Cape Town 48
Rebellion Craft, Red Ale, Stellenbosch, 440ml 5% 48
Raw Craft Beer, "Sneeu Koppie" Blonde Ale, Breederiver, 440ml, 3.8% R44

SOUTH AFRICAN GINS

Inverroche Amber – wild cape fynbos botanicals | 30

a distinctive aromatic gin, smooth with a hint of spice

Inverrouche verdant – wild cape fynbos botanicals | 30

delicate floral gin, satin soft and fragrant, subtle juniper, sweet citrus

Woodstock Gin – Inception premium beer distilled | 30

bold malty bouquet, rich aromatic spice

Woodstock Gin – Inception premium wine distilled | 30

very smooth, elegant with a slight hint of jasmine and coriander

Woodstock Gin – Inception premium grape distilled | 30

local Cape fynbos extracts of honey bush, rooibos and buchu

Black Mountain Karoo Wood Fired Gin, Triple Distilled | 30

Crafted with 10 Botanicals including juniper berry, citrus, peel and rose petals

RED

Granger Bay, Cabernet Sauvignon / Merlot, Cape Town (2015)	33 88
Longridge Konkelberg, Rouge Blend, Stellenbosch (2015)	42 112
Louisevale Estate "Stone Road" Cabernet Sauvignon, Stellenbosch (2014)	35 126
Ernie Els "Big Easy" Cabernet Sauvignon, Stellenbosch (2015)	48 126
Ken Forrester, Petit Pinotage, Stellenbosch (2016)	35 95
Ormonde Estate "Alexanderfontein" Shiraz, Darling (2015)	38 100
Newton Johnson "Felicite" Pinot Noir, Walker Bay (2016)	45 120
Guardian Peak, Merlot, Stellenbosch (2016)	40 106



101 MEADE Street

WE'RE OPEN ON SUNDAYS!

BREAKFAST / LUNCH

9am - 3pm

CONTACT US

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