

TAPAS

BIG BABY OYSTERS | 19each

Saldanha oysters, mignonette dressing

BREADS | 30

Flavoured artisan breads

BUTTERNUT SOUP | 55

Rich butternut soup with creme fraiche

HAKE STRIPS | 58

Beer battered hake strips with tartar sauce

HUMMUS | 60

Hummus, smoked olives & chorizo

SPARE RIBS | 60

Pork spare ribs with sherry glaze

RISOTTO | 65

Wild mushroom risotto, parmesan shaving truffle oil

CAMEMBERT | 68

Deep fried camembert, black cherry coulis tumeric & roast onion crostini

SKILPADJIES | 70

Skilpadjies, crispy bacon, glazed baby onions with a creamy red wine sauce

KAROO LAMB TAILS | 75

Massala lamb tails with a Greek yogurt dip

101 CEASAR | 85

Grilled pancetta, white anchovies beetroot croutons, parmesan shavings

FRITTO MISTO | 90

Lightly battered mussels, calamari, prawns peri peri sauce

PRAWNS | 96

Chilli & coriander lightly battered prawns with chipotle mayo



MAINS



KUDU PAPPARDELLE | 95

Braised kudu ragu with fresh pappardelle pasta parmesan shavings

POTATO GNOCCHI | 125

Potato gnocchi with spiced butternut, baby spinach red onion, toasted almonds & parmesan cream

MUSHROOM RAVIOLI | 135

Wild mushroom ravioli, sauteed cauliflower sage butter, toasted pine nuts, parmesan & burnt lemon

EISBEIN | 140

Roast honey glazed pickled eisbein with sauerkraut wholegrain mustard mash & apple sauce

SPRINGBOK SHANK | 150

Slow braised springbok shank with roast garlic mash sauteed rainbow carrots & parsnips

BEEF SHORT RIB | 160

Glazed 400g beef short rib, wholegrain mustard potato mash, peppered sprouts red wine sauce

LINE CAUGHT FISH | SQ

Herb crusted "Line Caught Fish" sauteed greens caper hollandaise sauce

WEST COAST SOLE | 175

Pan fried sole thermidor with ½ shell local mussels lemon scented basmati rice

SURF & TURF | 190

300g sirloin, deep fried calamari, grilled prawns served with rustic chips, peri peri sauce

We grew up eating curries in Empangeni to Brick Lane in London. We cook, you taste, the love affair continues...

CHICKEN CURRY | 125

Balti chicken curry, lemon scented basmati rice sambals, curried banana & poppadom

LAMB CURRY | 175

Braised lamb shank curry, crispy baby potatoes lemon scented basmati rice, sambals curried banana & poppadom

THE GRILL

All served with chips and roast bone marrow

300g sirloin steak	145
360g Laingsburg lamb loin chops	165
200g beef fillet	170
500g t-bone steak	185

ADD A SAUCE | 25

Blue cheese
Exotic mushroom & white wine
Green peppercorn & brandy
Monkey gland
Creamy peri peri

SIDES

POTATO | 25

Rustic chips
Sweet potato chips
Sweet garlic mash
Wholegrain mustard mash

GARDEN | 40

Seasonal sauteed vegetables
French salad
Greek salad

DESSERT

MALVA PUDDING | 55

Warm malva pudding with butterscotch sauce milk tart ice cream

ICE CREAM | 55

Selection of artisan ice creams with tuille biscuit

CRÈME BRULEE | 60

Vanilla crème brulee with Italian kahlua coffee Afigatto

SPICY APPLE CRUMBLE | 60

Spiced apple nutty crumble with salted caramel ice cream & pouring cream

PEAR TARTE TATIN | 65

Baked pear tarte tatin, vanilla ice cream with toffee sauce

CHOCOLATE FONDANT | 70

Warm rich chocolate fondant white chocolate ice cream, chocolate soil honeycomb

DESSERT COCKTAILS

DON PEDRO | 50

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

IRISH COFFEE | 50

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

EXPRESSO MARTINI | 55

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

CINNAMON SPICE | 55

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



COCKTAILS

SPICED MOJITO | 55

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 | 65

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 | 65

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

GIN LADY | 65

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

WHISKEY SOUR | 55

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 | 60

This classic is crammed full of juicy fruit plus aromatic mint

NON-ALCOHOLIC COCKTAILS

BERRY CRUSH | 40

Winter berries, homemade lemonade, 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

WINE BY THE GLASS

Glass 175ml | Carafe 500ml

WHITE

Villiersdorp Cellar "Slowine" Chenin Blanc / Sauvignon Blanc, Villiersdorp (2016)	32	84	125
Karusa "Litchi bomb" Muscadel Blanc, Oudtshoorn (2016)	40	108	160
Haute Cabriere, Pierre Jourdan, Chardonnay / Pinot Noir, Franshhoek (2016)	48	128	190
Stone Town, Sauvignon Blanc, Darling (2016)	34	90	145
Diemersdal Estate, Sauvignon Blanc, Durbanville (2017)	42	112	165
Niel Joubert Estate, Chenin Blanc, Paarl (2016)	34	90	135
Alle Bleu "Blue Owl" Unwooded Chardonnay, Coastal Regions (2016)	34	90	135

ROSE & SPARKLING

Saronsberg Rose, Provenance, Tulbagh (2017)	38	98	145
L'Ormarins "Brut Classique" Chardonnay / Pinot Noir, Franschoek (NV)	55		210

RED

Granger Bay, Cabernet Sauvignon / Merlot, Cape Town (2015)	33	88	130
Longridge Konkelberg, Rouge Blend, Stellenbosch (2015)	42	112	165
Louisevale Estate "Stone Road" Cabernet Sauvignon, Stellenbosch (2014)	35	126	140
Ernie Els "Big Easy" Cabernet Sauvignon, Stellenbosch (2015)	48	126	190
Ken Forrester, Petit Pinotage, Stellenbosch (2016)	35	95	140
Ormonde Estate "Alexanderfontein" Shiraz, Darling (2015)	38	100	150
Newton Johnson "Felicite" Pinot Noir, Walker Bay (2016)	45	120	180
Guardian Peak, Merlot, Stellenbosch (2016)	40	106	160

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
Boston's Arid light Ale, Cape Town 2% 45
South African "Skollie" Apple Cider 4.5% 44
Boston Premium Lager 4.7% 440ml Cape Town 48
Raw Craft Beer, "Sneeu Koppie" Blonde Ale, Breederiver, 440ml, 3.8% R44
Jack Black, Cape Pale Ale, Cape Town 4.9% R36
Jack Black Brewers Lager, Cape Town 5% R36

044 874 0343 | www.101meade.co.za



SOUTH AFRICAN GINS

Inverroche Amber | 30

wild cape fynbos botanicals

a distinctive aromatic gin, smooth with a hint of spice

Inverroche Verdant | 30

wild cape fynbos botanicals

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

Woodstock Gin | 30

Inception premium beer distilled | 30

bold malty bouquet, rich aromatic spice

Woodstock Gin | 30

Inception premium wine distilled

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

Woodstock Gin | 30

Inception premium grape distilled

local Cape fynbos extracts of honey bush, rooibos and buchu

Black Mountain Karoo Wood Fired Gin | 30

Triple Distilled

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

Bloedlemoen Gin | 45

Handcrafted, small batch distilled, London dry style

Hand crafted with extracts of juniper, blood orange and orange peel



WE'RE OPEN ON SUNDAYS!

BREAKFAST / LUNCH

9am - 3pm

CARNIVORE STEAK NIGHTS

GET 20% OFF SPECIAL

DRY AGED STEAKS

Every Friday & Saturday

from 14 July until 16 Sept

