



COCKTAILS
A LA CARTE
DESSERT
Menu



HOST YOUR PRIVATE EVENT AT 101 MEADE

Celebrate the little things, the big things and everything in between at 101 Meade with our private Event Packages. We cater for various occasions at our restaurant or a venue of your choice. Birthday parties, weddings, corporate functions, product launches and more.

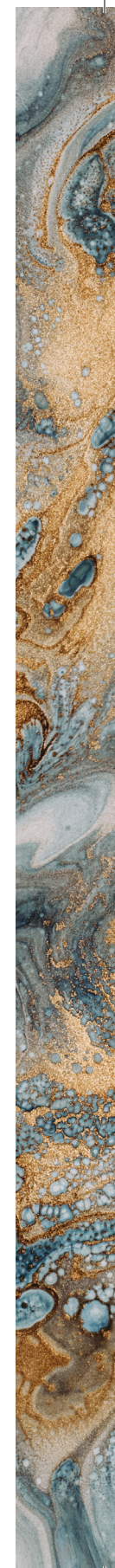
We have a number of areas where we can host your event and would be very happy to chat to you about your requirements. Our events coordinator will make sure that every detail is taken care of.

events@wildroutegroup.co.za

- **BREAKFAST MEETINGS**
- **HIGH TEAS**
- **BIRTHDAY PARTIES**
- **EXCLUSIVE EVENTS**
- **PRODUCT LAUNCHES**
- **WINE DINNERS**
- **CREATIVE DINNERS**
- **WEDDINGS**
- **OUTSIDE CATERING**

Cocktails

- | | |
|--|----|
| LITCHI BOMB | 98 |
| A fruity champagne cocktail bursting with fresh litchi & hints of rosewater | |
| CLASSIC MOJITO | 98 |
| Stripped down to just the bare essentials, rum, lime juice, sugar, soda water & mint | |
| MIXED BERRY MOJITO | 98 |
| A refreshing cocktail of white rum, fresh lime & sweet muddled mint with hints of fresh berries | |
| CUCUMBER MOJITO | 98 |
| A refreshing twist on a mojito for all the cucumber lovers! | |
| CLASSIC VODKA MARTINI | 98 |
| A classic vodka cocktail with Absolute Vodka & vermouth, enjoyed shaken or stirred; wet or dry | |
| PEACH AND MANGO MARGARITA | 98 |
| A Margarita as fruity as your personality! | |
| PINEAPPLE MARGARITA | 98 |
| A harmony of pineapple & tequila with a lil chili salt on the side to spice things up ofcourse | |
| PINA COLADA CLASSIC | 98 |
| A creamy, tropical blend of pineapple juice, coconut cream & light rum evoking the essence of a coastal summer! | |
| COSMOPOLITAN | 98 |
| Citron vodka, triple sec, lime juice shaken with cranberry juice | |
| WHISKEY SOUR | 98 |
| Classic cocktail that dates back to the 1870's a whiskey sour is a shaken mix of whiskey, lemon juice, sugar syrup & egg white | |
| GIN MARTINI | 98 |
| A classic Gin cocktail with Tanqueray gin & vermouth, enjoyed shaken or stirred; wet or dry | |





AMBER GIN MARTINI

A delicious twist on a classic Gin Martini with Inverroche Amber & Vermouth

98

DIRTY SHIRLEY

A Dirty Shirley cocktail is the grown-up version of your favourite mocktail - the Shirley Temple

98

GIN SOURS

Family of the Whiskey Sour, made with Tanqueray gin for a sweeter lemony twist

98

VANILLA VODKA SOURS

Back by popular demand, this cocktail is a must try!

98

CHAMBORD SOURS

A delicious cocktail combining blackcurrent & floral gin leaving an aftertaste worth savoring

98

HAZELNUT ESPRESSO MARTINI

An Espresso Martini with a sweet nutty twist of Frangelico & hazelnut syrup

98

STRAWBERRY DAIQUIRI

Another classically refreshing blend of rum & strawberry flavours

105

HOLY WATER

Sweet, fruity & refreshing! Like summer in a glass!

105

AMERETTO SOURS

This Amaretto Sour cocktail recipe highlights the flavor balance that can be achieved with Amaretto & fresh lemon juice

110

OLD FASHIONED

A classic Bourbon drink packed with bitters, brown sugar orange zest & a maraschino cherry

110

APEROL SPRITZ

A thirst quencher of note - sparkling wine, aperol fresh orange slices & a dash of soda

115

NEW YORK SOURS

The perfect balance of fruity red wine and smoky-sweet bourbon the New York Sour cocktail is a classic for a reason

125**CHAMBORD ROYAL**

An elegant combination of blackcurrent & sparkling wine that makes the perfect toast for any occasion

125

NON-ALCOHOLIC COCKTAILS

NOJITO

A mojito that doesn't need alcohol to be a good time!

70**MIXED BERRY NOJITO**

A berry good friend of the Nojito

70**COOL CUCUMBER MOJITO**

Another cool friend of the Nojito who knows how to say NO when it matters

70**PINO COLADA**

When you need that creamy, cold, fruity goodness but don't need the rum

70**NUTTY COLADA**

A Pino Colada with a nutty twist

70**NON ALC STRAWBERRY DAIQUIRI**

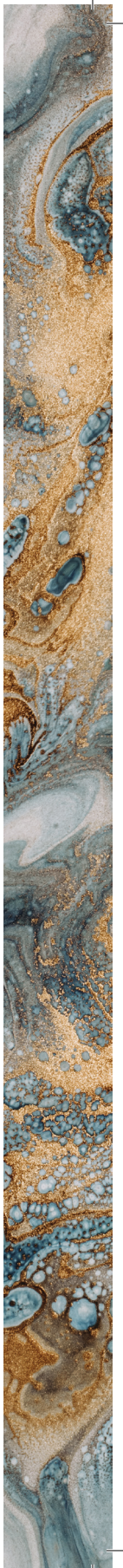
A strawberry daiquiri on a permanent sabbatical

70**MOCK BERRY CRUSH**

Refreshing drink with mint, lemon, crushed ice, sprite & topped off with our delicious homemade berry compote

70**HOMEMADE LEMONADE**

Some things stay good

70



Small Plates

OYSTERS

3 Saldana bay oysters, mignonette dressing

SQ

LAMB SKILPADJIES

Grilled diced lambs liver wrapped in netvet, bacon lardons, glazed baby onions, creamy red wine jus

105

PATAGONIA SQUID & CHORIZO

Lightly dusted & fried calamari, Spanish dried chorizo, roast garlic aioli

130

VEGETARIAN SMALL PLATES

ROAST PUMPKIN & BUTTERNUT SOUP

Creamy pumpkin & butternut soup, garlic croutons, seed sprinkle & crème fraîche

80

WILD FOREST MUSHROOMS

Shitake, shimeji & king oyster mushrooms, parsnip cauliflower purée, smoked potato croquette
toasted pine nuts, crispy sage

110

SHORT RIB & BONE MARROW

Braised Japanese beef short rib, roast bone marrow, crostini

125

SNAILS

Garlic butter snails, parsley, sunblush tomato, toasted creamy gorgonzola brioche

125

TOGARASHI TUNA

Sashimi tuna, togarashi dressing, avocado, asian micro leaf salad, crispy wonton crackers, ponzu aioli

140

CHARRED OCTOPUS

Chipotle & honey glazed octopus, pearly couscous, grilled jalapeño, crispy capers
pico de gallo & burnt lemon

135

Salads

GREEK SALAD ✓

Mixed leaves, cucumber, tomatoes, olives, feta, red onion, balsamic house dressing

70 / 155

BEETROOT & WHIPPED FETA ✓

Pickled beetroot salad, whipped feta, smoked beet purée, apple, baby gem lettuce
turmeric garlic crostini, roasted spiced walnuts, honey drizzle

115

BROCCOLI & AVOCADO SALAD ✓

Mixed leaves, mint, cucumber, broccoli, avocado, exotic tomatoes, mung bean sprouts
garlic croutons, toasted almonds, nicoise dressing

125

BACON & FIG

Crispy bacon lardons, blue cheese, avocado, preserved green fig, cucumber, pickled red onion
heritage tomato & rocket, mustard dressing

155

SEARED NORWEGIAN SALMON NICOISE

Norwegian salmon, green beans, new potato, heritage tomatoes, basil, olives
baby gem, boiled egg, nicoise dressing

185

Curry

TOFU TIKKA MASALA ✓

Fried curried tofu, charred mixed peppers, tikka masala sauce, basmati rice
chickpea & potato chaat, tamarind, poppadom

195

RED CHICKEN CURRY

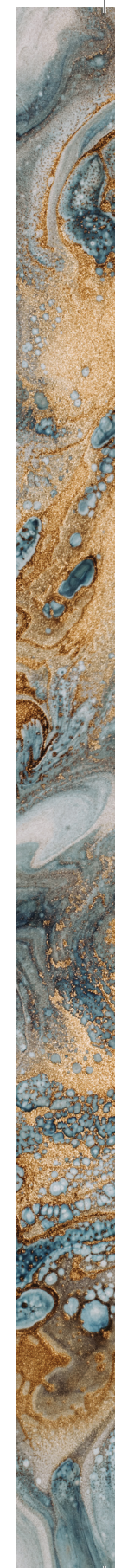
Red tandoori chicken, fragrant curry sauce, raita, lemon scented turmeric rice, fresh naan
tamarind chutney, fried onion rings

220

LAMB ROGAN JOSH

Kashmiri lamb Rogan Josh curry, vibrant flavour, aromatic spices, basmati rice
fried onion rings, potato, sambals, raita & poppadom

295





Mains

SMOKED CHIMICHURRI TOFU V	185
Smoked tofu, couscous, asparagus, chimichurri, spring greens, sunblush tomatoes & chickpeas	
EXOTIC MUSHROOM RISOTTO V	195
Shimeji, king oyster & shitake mushrooms, forest mushroom stock, parmesan & truffle oil	
PORK FILLET DIANE	200
Cracked black pepper, sautéed mushrooms, brandy flambé butter, cream sautéed new potato, green beans, glazed onions	
OXTAIL RAVIOLI	225
Braised red wine oxtail ravioli, parsnip cream, fried cauliflower florets crispy sage, pine nuts, oxtail jus	
LINEFISH	245
Green Thai butter linefish, sautéed new potatoes, summer greens, mung bean sprouts coriander, sizzled spring onion, chilli & ginger	
KUDU FILLET	275
Grilled kudu fillet, biltong mash, port wine jus, brandied apricots, tenderstem broccoli	
STEAK ESCARGOT	275
Grilled rump, snails, creamy gorgonzola & spinach sauce, roast garlic mash sautéed tender stem broccoli	
BEEF FILLET & PRAWNS	320
Grilled fillet, 3 grilled prawns, creamy prawn bisque, rustic chips	
KAROO LAMB CHOPS	320
Grilled 360g lamb chops, roast sweet potato salad, goats cheese, feta candied pecan nuts, pickles rocket & balsamic glaze	
SEAFOOD PLATTER	475
Grilled linefish, 6 prawns, mussels & grilled patagonia baby squid, creamy prawn bisque basmati rice & side greek salad	

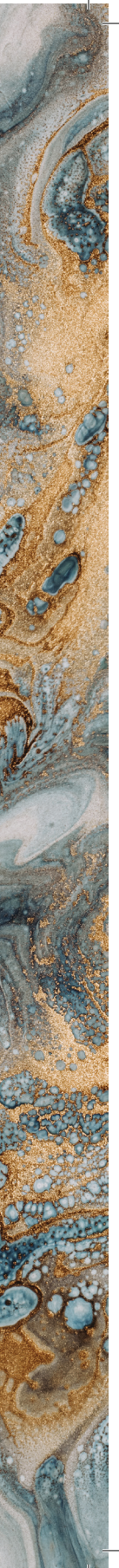
FROM THE *Grill*

All meats served with a roast bone marrow

RUMP 250G	185
SIRLOIN 350G	200
FILLET 200G	225
KUDU FILLET	225
LAMB CHOPS 360G	285

Sides & Sauces

RUSTIC CHIPS	40	GREEN PEPPERCORN SAUCE	40
SWEET POTATO FRIES	40	EXOTIC MUSHROOM SAUCE	40
ROAST BONE MARROW	40	BLUE CHEESE & FIG SAUCE	40
SEASONAL SAUTÉED VEGETABLES	60	CAFE AU LAIT	40
WHOLE GRAIN MUSTARD MASH	40		





Dessert

CARROT CAKE

75

Pecan nut & carrot cake, cream cheese frosting, chantilly cream

BERRIES & CREAM

85

Choux au Craquelin, berry creme pat, berry compote, berry gel, chantilly cream & white chocolate

LITCHI & PINEAPPLE

85

Litchi sorbet, spiced pineapple carpaccio, Malibu dressing

CRÈME BRÛLÉE

90

Vanilla crème brûlée, beetroot dust, burnt swiss meringue, fresh berries

APPLE CRUMBLE

90

Spiced apple & raisin nut crumble, salted caramel ice cream

CHEESE CAKE

95

Baked cheesecake, lemon curd, wild berry compote, chantilly cream

CHOCOLATE MARQUISE

105

Mirror glaze, Swiss meringue, fresh summer berries, orange & almond crumble

DESSERT COCKTAILS

DON PEDRO

90

SALTED CARAMEL BAILEYS DON PEDRO

90

HAZELNUT ESPRESSO MARTINI

90

IRISH COFFEE

90

LUNCH

at 101

JALAPEÑO CHEESE BALLS 95

Panko crusted cheese balls
Spanish chorizo, chipotle mayo

SMOKED THAI FISH CAKES 125

Flaked smoked haddock, Thai spiced
panko crust, togarashi Asian micro salad
ponzu aioli

FRIED CHICKEN WRAP 135

Curried fried chicken, piccalilli, cucumber ribbons
bobotie creme fraiche, toasted turmeric tortilla
tomato, red onion rocket salad

STEAK ROLL 140

Garlic butter steak strips, fried onion rings
pickled pepper slaw, sesame baguette
German mustard, smoked mayo

LAMB ROTI 155

Lamb frikkadel, tzatziki, slaw, hummus, red onion
sunblush tomato, mint, chilli, scallion, coriander & burnt lime

FISH & CHIPS 175

Traditional English battered hake
rustic chips, homemade tartar sauce

BEEF BURGER 175

Bourbon BBQ, grilled bacon, melted provolone cheese
smoked mayo, lettuce, tomato, red onion
sesame seed bun, rustic chips

DESSERT

CARROT CAKE 75

Pecan nut & carrot cake, cream cheese frosting
chantilly cream

BERRIES & CREAM 85

Choux au Craquelin, berry creme pat, berry compote
berry gel, chantily cream & white chocolate

LITCHI & PINEAPPLE 85

Litchi sorbet, spiced pineapple carpaccio
Malibu dressing

CRÈME BRÛLÉE 90

Vanilla crème brûlée, beetroot dust
burnt swiss meringue, fresh berries

APPLE CRUMBLE 90

Spiced apple & raisin nut crumble
salted caramel ice cream

CHEESE CAKE 95

Baked cheesecake, lemon curd, wild berry compote
chantilly cream

CHOCOLATE MARQUISE 105

Mirror glaze, Swiss meringue, fresh summer berries
orange & almond crumble

DESSERT COCKTAILS

DON PEDRO 90

SALTED CARAMEL BAILEYS DON PEDRO 90

HAZELNUT ESPRESSO MARTINI 90

IRISH COFFEE 90

101MEADE

RESTAURANT & BAR