

Reuben's

RESTAURANT & BAR

M E N U

# STARTERS / SMALL PLATES

## CHILLI SALTED SQUID

*Deep fried baby Patagonian squid, sweet chilli, fragrant mixed salad*

120

pair with Chenin Blanc (Beaumont)

## BEEF TARTAR AND CURED BEEF

*Gruberg crème, cured yolk, mushrooms, herb and truffle dressing*

130

Main course 250

pair with unwooded Chardonnay (La Bri)

## PORK RAVIOLI

*Asian broth, edamame beans, mange tout, bean sprouts, pork crackling*

125

pair with Riesling (Meinert The German Job)

## CRISP LINEFISH

*Sushi rice, wasabi mayo, avocado, radish, herbs, sesame seeds and spice lemon sauce*

95

pair with Sauvignon Blanc (La Motte) or Chenin Blanc (De Morgenzen)

## SUMMER TOMATOES,

*cucumber, goat's cheese with Lemon amasi dressing*

110

pair with Sauvignon Blanc (Tokara)

## HONEY BAKED BRIE

*Roasted beetroot and fennel, orange, nuts with verjuice dressing*

135

pair with unwooded Chardonnay (Backsberg) or Sauvignon Blanc ( Bellingham Homestead)

## PIRI - PIRI CHICKEN LIVERS

*Blue cheese Chantilly, beetroot pesto*

90

pair with Riesling (Meinert The German Job)

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# SIDES

GREEK SALAD

35

PARMESAN-TRUFFLE FRIES

45

PAPRIKA FRIES

35

BUTTER LETTUCE, SPICED WALNUTS,  
ROASTED PEAR, BLUE CHEESE, DRESSING

55

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# MAINS

## SEAFOOD RISOTTO

*Grilled prawns, pan fried squid, sauce amèricaine, butternut, basil, mascarpone, parmesan*

235

pair with unwooded Chardonnay (Jan Harmsgat)

## BLACK PEPPER GLAZED LINE FISH

*Mussels, asparagus, puffed grains, Pernod prawn sauce*

215

pair with unwooded Chardonnay (Douglas Green)

## ROAST DUCK

*Pak choi, Szechuan cucumber, mango pickle, cantonese sauce*

215

pair with Merlot (Boschendal 1685) or Shiraz (First Sighting by Strandveld)

## FIRE ROASTED BEEF FILLET

*Pomme anna, asparagus, crisp greens, parmesan, bordelaise sauce*

290

pair with Cabernet Sauvignon (Nitida) or Bordeaux Blend (Zevenwacht Tine Mine Red)

## BRAISED PORK BELLY

*Pomme puree, tenderstem broccoli, gochujang, Lemon koshu, red cabbage, chilli ginger caramel*

205

pair with Riesling (Meinert The German Job) or Merlot (Meerendal)

## COCONUT-TAMARIND CHICKEN CURRY

*Jasmine rice, vadouvan spiced cheddar croquette, sambals, poppadum*

185

add prawns 110

pair with wooded Chardonnay (De Wetshof Finesse) or Chenin Blanc (Mulderbosch Steen on Hout)

## BRAISED LAMB

*White bean puree, tenderstem broccoli, mango pickle, malay jus*

255

pair with Shiraz (Guardian Peak)

## SOYA GLAZED MUSHROOMS

*Smoked tofu, lentils, summer greens, tomato coconut sauce*

195

pair with Pinot Noir (Haute Cabriere unwooded)

## LINGUINI ARRABIATTA

*Summer tomato, chilli, basil*

130

add prawns 110

pair with Sauvignon Blanc

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# DESSERTS

## CHOCOLATE MOUSSE

*Coffee ice cream, vanilla, Frangelico, hazelnuts*

85

## ORANGE ICE CREAM

*White chocolate mousse, gooseberries, almonds*

120

## VANILLA CRÈME,

*Lemon, raspberry sorbet, pink peppercorn jelly berries, nuts*

105

## CAPE WINELANDS CHEESE BOARD

*preserves, pickles and sourdough*

120

## MALVA PUDDING

*White peach, orange ice cream, crème anglaise*

75

## CRISP MERINGUE,

*Seasonal berries, lemon curd, blueberry sorbet*

95

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