

# GrannyMouse Bistro

## STARTERS

<p><b>Whipped Brie Salad (v)</b> Whipped Brie Cheese, Caramelized Pear, Apple Spheres, Strawberry Consommé, Micro and Rocket Salad white Truffle Oil Homemade</p> <p><b>Marinated Beef &amp; Miso Aubergine Salad</b> Marinated Fillet of Beef Strips, Miso Yaki Grilled Aubergine, Scorched Baby Corn, Slow Roasted Tomato, Baby Spinach, Thai Inspired Dressing and Parmesan Shavings</p>	<p>110</p> <p>105</p>	<p><b>Marinated Skewer of Chicken</b> Marinated Chicken Skewers, Grilled Cayenne Pineapple Mango Salsa with a Dressed Infused Micro Salad</p> <p><b>"The Slider"</b> Flame-Grilled Pure Ground <b>beef or chicken</b> Breast Fillet Patty, Home-made Brioche Cocktail Roll &amp; Shaved Baby Potato Crisps</p> <p><b>Duck Liver Parfait</b> Rich Duck Liver Parfait, Cranberry Szechuan Chutney with Home-made Melba Toast</p>	<p>85</p> <p>85</p> <p>95</p>
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## MAINS

<p><b>Burgers</b> (All burgers served with a choice of chips or salad)</p> <p><b>BBQ Burger</b> 100% Ground <b>Beef, Chicken or Vegan</b> Patty, Homemade Bun, Flame Grilled in our Craft Basting Sauce.</p> <p><b>Naked Burger</b> Plain and Simple with no Frills, no Garnish just the Home-made Bun, Patty and Roasted Garlic Aioli</p> <p><b>Bacon Chilli Cheese Burger</b> 100% Ground <b>Beef, Chicken or Crumbed</b> Patty, Home-made Bun, Streak Bacon, Jalapeno &amp; Cheddar Cheese</p> <p><b>SG Burger</b> Sliced Marinated Beef Fillet, Home-made Bun, Bacon jam and Smoked Mozzarella Cheese Topped with Tempura Onion Rings</p>	<p>160</p> <p>140</p> <p>160</p> <p>210</p>	<p><b>Meat</b> All Dishes with *are served with a choice of Fried Potato Chips or Roasted Vegetables</p> <p><b>Fillet Mignon*</b> Pan Seared &amp; Butter Roasted, Flash Fried Broccolini, Truffle Teriyaki Jus</p> <p><b>Belly Of Pork*</b> Braised and Compressed Belly of Pork, Braised Baby Pak- Choi with a Spiced Apple Puree</p> <p><b>Lamb Saddle</b> Boneless Saddle of Lamb, Lavender and Cashew Crust, Butternut and Carrot Puree "Natural demi-glace"</p> <p><b>Smoked Pork Loin Ribs</b> Dry Rub and Smoked, Purple Coleslaw, Corn Bread, Home-made Basting Sauce</p> <p><b>Catch Of The Day</b> Pan Seared and Oved Baked, Smoked Tomato &amp; White Bean Cassoulet, Caper Popcorn, Infused Olive Oil</p> <p><b>Galantine of Chicken*</b> Boneless Chicken Roulade, Forgotten Rainbow Carrots, Stuffing and Jus Gras</p>	<p>195</p> <p>145</p> <p>195</p> <p>155</p> <p>185</p> <p>125</p>
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## Mains cont'd

<p><b>Mushroom Risotto (v)</b> <i>Served with Mushroom 3 Ways, Parmesan Shatter and White Truffle Oil</i></p>	<b>115</b>	<p><b>Curry of the Week</b> <i>Served with Cucumber Raita, Banana Yoghurt Sambals, &amp; Home-made roti</i></p>	<b>140</b>
<p><b>Home-Made Gnocchi (v)</b> <i>Potato Gnocchi Pillows, Butternut &amp; Sweet Potato Fondant, Parmesan Shavings, Crispy Sage with White Truffle Oil</i></p>	<b>125</b>	<p><b>Citrus and Pesto Pasta (v)</b> <i>Penne Pasta Dressed in a Home-made Basil Pesto, Freshly Grated Citrus Zest, Parmesan Shaving and Roasted Pine Nuts</i></p>	<b>160</b>
<p><b>Butternut &amp; Feta Ravioli (v)</b> <i>Hand Craft Ravioli's filled with Butternut and Feta Mousse, Napoli Sauce, Parmesan Shavings</i></p>	<b>170</b>	<p><b>Spaghetti &amp; Meat Balls</b> <i>Hand Craft Meat Balls, Napoli Sauce, Fresh Basil and Parmesan Shavings</i></p>	<b>155</b>
<p><b><u>ADDITIONAL SIDES @ R29.00 each</u></b> <i>Creamy Mash Potato, Herb Basmati Rice, Thick Cut Fries, Sautéed Vegetables, House Salad, Onion Rings &amp; Butter Fried Baby Potatoes</i></p>		<p><b><u>ADDITIONAL SIDES @ R29.00 each</u></b> <i>Creamy Mash Potato, Herb Basmati Rice, Thick Cut Fries, Sautéed Vegetables, House Salad, Onion Rings &amp; Butter Fried Baby Potatoes</i></p>	

## DESSERT

<p><b>Crème Brule</b> <i>Belgian White Chocolate &amp; Lavender Crème Brule with Summer Berry Compote</i></p>	<b>85</b>	<p><b>Cheese Board Selection</b> <i>Selection of Local Cheese with Preserves, Grapes and Home-made Schiacciatine Biscuits</i></p>	<b>110</b>
<p><b>Summer Pavlova</b> <i>served with Home-made Meringue with a Custard base, Fresh Summer Fruits and Boozy Orange Sorbet</i></p>	<b>85</b>	<p><b>The Mouse Pie</b> <i>Dark Chocolate Chip Cookie Base, Home-made Marshmallow Whip, all dipped in Dark Chocolate</i></p>	<b>85</b>
<p><b>Salted Pear Tart-Tatin</b> <i>Caramelized Pears with Puff Pastry, Cinnamon Anglaise and Cardamom Ice-Cream</i></p>	<b>85</b>	<p><b>Trio of Home Made Alcoholic Ice Cream</b></p>	<b>85</b>
		<p><b>Trio of Home Made Sorbet</b></p>	<b>85</b>

All dishes may have allergens and traces of nuts  
 SHARING PLATES ARE CHARGED AT ADDITIONAL R75 PER PERSON  
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 RESERVATIONS: [reservations@grannymouse.co.za](mailto:reservations@grannymouse.co.za) / 033 234 4071  
 TERMS AND CONDITIONS APPLY TO THE MENU AND ANY SPECIALS  
 PRICES MAY CHANGE AT SHORT NOTICE AND OR WITHOUT NOTICE