

Brass Bell

Restaurants & Pubs

SEAWEED AND SALT

TAPAS MENU

Oysters

Classic fresh on ice 125 for 6

Cheesy Loaded Rustic Fries 69

topped with crispy bacon bits, Jalapeño peppers and spring scallions

Pan con Tomate 55

toasted crusty bread with crushed tomatoes, basil and ripped bocconcini

Chevre and Mushroom Croquettes 75

herbed Goats Cheese and portabello ragu, in crispy fresh crumb, balsamic glaze

Beetroot Carpaccio 55

whole grain mustard with candied macadamias, shaved celery and burnt orange

Yummy Honey Chicken Kebabs 70

tender honey mustard infused deboned thigh, skewered, with mushroom and cherry tomatoes

Gambas Pil Pil 119

spicy, garlic, chilli prawns with rustic baguette

Bell Mini Fish Cakes 95

flavours of Asia a perfect balance, light, sweet, sour and piquant

Creamy West Coast Mussels 79

Chardonnay steamed with garlic, Spanish onion, refreshing parsley and griddled bread

Mushroom Arancini 75

risotto filled balls with parmesan and garlic cream

Picnic Flat bread 45

olive oil, balsamic vinegar, tomatoes and a smear of goat's cheese

BRASS BELL FAVOURITES

Grilled Baby Calamari 75

served with chips, rice or salad on a bed of rocket, sweet coriander chutney and roasted cherry tomatoes

Greek Salad 68

fresh greens, red onion, cherry tomato, feta, and olives

Hake and Chips 119

deep-fried in beer batter or grilled with mixed herb butter, served with chips and peas

Hake and Calamari Combo 159

deep-fried or grilled, served with roasted cherry tomato, pesto and chips, rice or salad

Hake Fillet Goujons 85

sustainable fish deep fried till golden in our beer batter with either chips, seasonal vegetables or side salad

Oven Roasted Kingklip 175

Fillet of kingklip oven roasted in a citrus dill butter. Served with baby potatoes and wilted baby spinach

Seared L1 Prawns (6 Or 12) 185/350

served with choice of sauce and served on a bed of savoury rice

Grilled Fillet 200g 159

served with mixed roasted vegetables, chips and a choice of pepper or mushroom sauce

BURGERS

all burgers are layered with rocket, gherkins, tomato, and onion served with chips and deep-fried onion rings

Home Made Beef Burgers 98

Free Range Chicken Burgers 98

Vegan Burger 115

Additions: 28

bacon, cheddar, mushroom sauce or pepper sauce

We hereby respectfully advise that gratuity (tip) is not included in our menu prices. The norm for good service is 10% of the total bill. The payment of gratuity is entirely voluntary and the amount is based on the quality of service. However, a 10% discretionary service charge will be levied on tables of 6 guests or more. Regrettably, no cheques accepted.

Salt and Pepper Calamari 59
small tubes and tentacles, coated and fried with salsa verdi

Ante Pasta Plate 85
vegetable crudités, baby tomatoes, calamata olives, mini pita with variety of dips

Al Fresco Deck Salad 85
our green leaf and crunchy vegetable plate, with avocado fries

Grilled Beef Tataki 115
sliced pink on wild rocket, slow dried tomatoes, balsamic reduction and shavings of parmesan

Tomato Ragu Quinoa Risotto 68
vegetarian speciality al fresco presentation with tender baby summer veg

Lourenço Marques Chicken Livers 64
Portuguese caponata on creamed polenta and parmesan

3 Cheese Fondue 120
rich emulsion of smooth curd with the following dipping's
Chorizo sausage
Steamed Emerald Asparagus
Roasted Potato cheeks
Beef Koftas
Ripped toasted bread

Tempura Panko Prawns 119
crispy batter, blacken mayonnaise and homemade sweet chilli dressing

DESSERTS

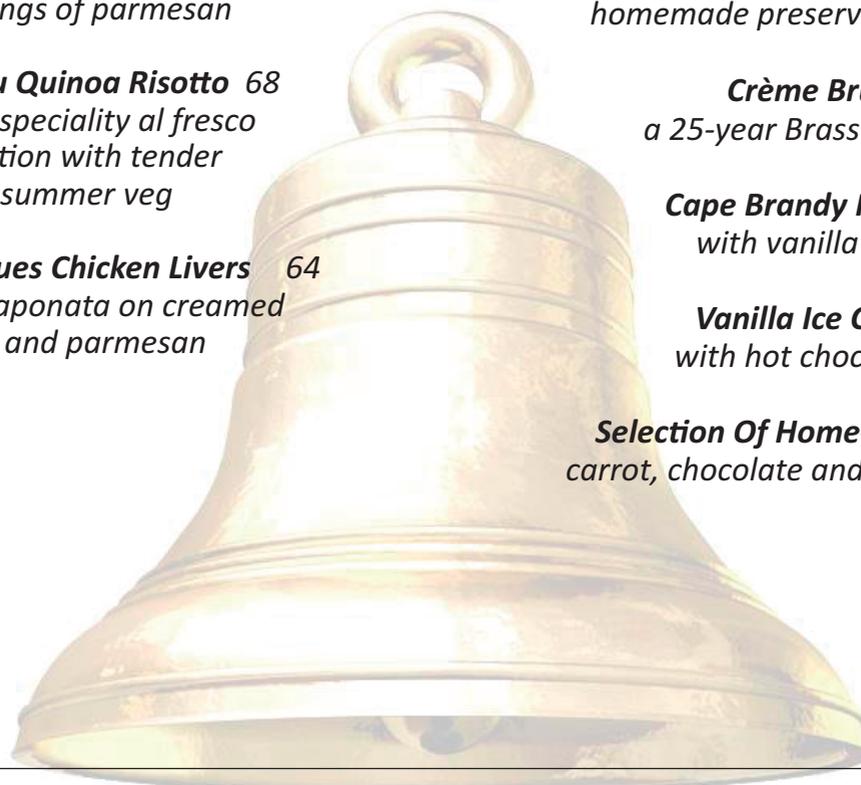
Local Cheese Platter 85
choice selected cheese, water crackers, homemade preserves and lace bread

Crème Brûlée 68
a 25-year Brass Bell favourite

Cape Brandy Pudding 65
with vanilla ice cream

Vanilla Ice Cream 45
with hot chocolate sauce

Selection Of Home-made Cakes 49
carrot, chocolate and baked cheese cake



PASTAS – PENNE OR TAGLIATELLE

Pasta Verdi 85
with olive oil, cherry tomato, fresh basil, garlic and basil pesto

Pollo Pesto 92
free range chicken shredded with mixed peppers, mushrooms, onion and a pesto cream

Seafood Pasta 145
sustainable fish, baby calamari, mussels, chili, mushrooms, mixed peppers and a garlic and tarragon cream

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