

# Theatre Restaurant

## at the Brass Bell

### THE OPENING SCENE

<b>Fresh Saldanha Bay Oysters (6)</b>	149
Served on ice with fresh lemon	
Individual Oysters - R27 each	
<b>West Coast Black Mussels</b>	85 / 149
Steamed in white wine, with garlic and a dash of cream.	
Served with ciabatta.	
<b>Atlantic Calamari Strips &amp; Tentacles</b>	85 / 155
Fried or grilled, fresh rocket, salsa, lemon & tartar sauce	
<b>Spicy Chicken Livers</b>	65
Gently pan-fried, finished with a creamy prego sauce.	
Served with ciabatta	
<b>Hummus, roasted lime, orange &amp; rosemary marinated olives</b>	79
With ciabatta	
<b>Beef Tataki</b>	95
Marinated , thinly sliced & seared.	
Topped with spring onion & drizzled with Ponzu sauce	

### SUPPORTING ACT

<b>Beetroot &amp; Feta Salad</b>	95
Beetroot, toasted sunflower seeds, feta and quinoa, drizzled with an apple & mustard dressing	
<b>Bell Salad</b>	95
Sweet corn, avocado, blue cheese, toasted pumpkin seeds, greens and a coriander & balsamic dressing	
+ fillet strips 89   + grilled chicken 42   + Seared king prawns (2) 69   + Seared tuna 89	

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## ACT 1 - OCEAN TALES

<b>Fish &amp; Chips</b>	125 / 145
Sustainable hake, beer-battered or grilled	
<b>The Bell Combo</b>	175
Hake fillet and calamari strips, tartar sauce & chips	
<b>Seared King Prawns (6 / 9)</b>	199 / 299
With rice and your choice of sauce - lemon butter   garlic butter	
<b>Seared Tuna</b>	229
With seasonal veg and a soy & ginger reduction <i>or</i> peppercorn sauce	

## ACT 2 - GRAZING LEGENDS

<b>Chargrilled Fillet</b>	289
With caramelized carrots, wilted spinach, thick cut fries & a marrowbone jus	
<b>Slow-roasted Pork Belly</b>	185
With a truffled potato puree and apple butter	
<b>Chicken Ballotine</b>	139
Stuffed chicken breast, filled with peppadews & feta. Wrapped in streaky bacon and served with mashed potatoes & chilli jam	
<b>Bell Burger</b>	129
Flame-grilled beef patty with rocket, gherkin, fresh tomato, caramelized onion, and a garlic aioli. Served with a side of chips & onion rings. <i>*vegan mushroom &amp; lentil burger available</i>	
<b>Melanzane Parmigiana</b>	95
Baked aubergine, mozzarella and parmsan cheese in a Napolitano sauce. Served with a side of green salad.	



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# CURTAIN CALL

Crème Brûlée	75
A traditional French classic	
Chocolate Mousse	59
Dark chocolate mousse with whipped cream & mini choc chip cookies	
Sorbet Trio	75
Salted almond brittle   Strawberry   Dark chocolate	
<i>Vegan ice-cream &amp; sorbets available</i>	

# BACKSTAGE

MCC & Sparkling Wine	125ml / bottle
Krone Borealis Brut MCC	409
Steenberg Sparkling Sauvignon Blanc	60 / 319
White, Red & Blends	250ml / bottle
Two Oceans Sauvignon Blanc	65 / 169
Neil Ellis West Coast Sauvignon Blanc	225
Steenberg Sauvignon Blanc	319
Sophie te'Blanche Sauvignon Blanc	89 / 255
Stellenzicht Thunderstone Chardonnay	95 / 265
Steenberg Chardonnay (Wooded)	399
KWV Chenin Blanc	69 / 199
Neil Ellis Wildflower Rosé	85 / 225
Villiera Down to Earth White Blend	225
KWV Cabernet Sauvignon	75 / 219
Barista Pinotage	229
Mr P Pinot Noir	109 / 319
Saronsberg Shiraz	355
Steenberg Merlot	589