

Big Easy

Winebar & Grill

STARTERS

Beef Tartar

Quail Egg, Rocket Pesto, Olive Caramel

Steamed Bay Mussels

Chorizo, Confit Tomato, Chili, White Wine and Grilled homemade Bread

Snoek & Crab Cakes

Pan seared fish and crab cakes, corn, spiced mango cilantro sauce, lemon

Duck Prosciutto wrapped Scallops

butter and herbs, saffron aioli, salmon roe, herb crust

Blue Cheese Tart

Tomato Jam, Fresh Herb Salad

Masala Spiced Tomato Soup

SALADS

Shaved Asparagus & Pecorino

Hazelnuts, poached Duck egg, Verjuis

Young Rocket Leafs

Warm Potato & Bacon Dressing

Masala Chicken Breast

pineapple carpaccio, toasted cashew nut, basil yoghurt

Cold Smoked Wayfarer Trout

white radish remoulade, red radish, fresh salad leaves, toasted pumpkin seeds

THE BIG EASY BURGER

Big Easy Prime Rib & Brisket; Ostrich; New Zealand Lamb or Portobello, Eggplant & Quinoa

Served with heirloom plum tomatoes, onion marmalade, bacon, mature cheddar, rocket leaves, 'Big Easy' fries

CURRIES

Angry Duck Curry

duck breast simmered in Thai spiced curry with apple and pineapple

Red Tiger Shrimp Curry

Creamy cashew curry sauce, Hint of Ginger

Cape Malay Chicken Curry

Mango Chutney, poppadum and yoghurt

LOCAL FAVORITES

All Big Easy restaurants feature local specialties, culinary favorites from the region – a choice of 8-10 dishes that are local or regional delicacies.

FROM THE GRILL

Wagyu Sirloin

Bone-in Prime Tenderloin

Prime Ribeye

Veal Chop

Tomahawk XL

Ostrich Fillet

Rack of Lamb

Butterflied Prawns

Wild Salmon

Sauces

Choice of South African PiriPiri, Argentinian Chimichurri, Big Easy Braii, Japanese Soy & Wasabi, Madagascan Peppercorn

Spice Rubs

Dubai - paprika, allspice, cumin, cloves, cinnamon, cardamom, sumac, coriander

Durban - coriander, paprika, turmeric, cumin, cinnamon, cardamon, jaggery, fennel, ginger

Miami - salt, pepper, red chili, oregano, cumin, orange zest, citrus zest, brown sugar

Malaysia - coriander, cumin, fennel, brown sugar, turmeric, ginger, cinnamon, mustard,

SIDES

Mother of All Baked Potatoes

Duck confit, crisp bacon, Taleggio

Big Easy Fries

Potato wedges cooked in duck fat, marjoram and salt flakes

Grilled Spiced Artichoke Hearts

Saffron, lemon, ginger and honey

Butter Baked Sweet Potato

Assorted Wild Mushrooms

Niçoise Style Vegetables

Slow roast baby potato, green beans, roasted shallots and olives

TIDBITS FOR THE TABLE

Oxtail and Marrow Fritters

Spiced dip

Mini Boerie Rolls

lamb masala sausage, pork sausage, boerewors on homemade mini-buns

Chicken liver peri-peri

Fig Mustard Dip

Cape Malay Curried Chicken Bites

Coriander infused Yoghurt

Sosatie - Grilled Mini Skewers

Beef, Pork, Lamb & Chicken, Assorted Dips

Rolled Pork Belly & Bacon

Sticky Braai sauce

Bobotie Spring Roll

Sweet Ground Beef Curry & Spice Chutney

Spiced white-pot

Pear & Lamb chorizo - bread & butter soufflé

ENTREES

Shellfish Bouillabaisse

Braised Fennel, Rouille

Pan Fried Sea Bass Fillet

Kenya beans & wine-ripened cherry tomato

Crisp Wild Salmon Steak

Gruyère crusted salmon fillet, olive baby potato, baby spinach, asparagus sauce

New Zealand Red Deer Filet

Roots casserole, baby potato, mushroom ragout and rosemary cranberry jus

Lamb Shank Bunny Chow

A Durban Classic

Duck Confit Pot Pie

Braised Cabbage & Bacon

PASTA & GRAINS

Seafood and Linguine

asparagus, cherry tomato and wild rocket

Goat Cheese Ravioli

Grilled Goat Strips, Pine Nuts, Sage Butter & Shaved Parmesan

Braised Wagyu Cheeks

saffron barley risotto, caramelized radicchio