

## LICORISH SIGNATURE TASTING PLATES

### BEEF ~ R185

- » Beef fillet with confit garlic & mustard hollandaise served with wilted spinach and a potato rosti
- » Sautéed beef strips with mushroom veloute served in a pastry bouche
- » Kalahari truffle crusted beef fillet with mushroom duxelle and red wine jus

### LAMB ~ R185

- » Sage-crusted lamb chop with mint mash and black pepper veloute
- » Roasted lamb ribbetjie with spring onion and corn phutu cake with tomato atchar
- » Lamb bobotie samoosa with brinjal chutney & mandras cream and a brinjal mansoor

### FISH ~ R185

- » Tuna bobotie samoosa with tomato atchar & brinjal chutney
- » Smoked Salmon Trout fish cake with cucumber noodles & cardamom mayonnaise & tomato-chive ponzu
- » Blackened Kingklip with coconut risotto & pineapple chutney

C H E F S



BOUTIQUE CATERING COMPANY

KAREL JACOBS

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## S T A R T E R S

**FRESH MUSSELS** steamed in coconut and apricot broth 85

**CHILI SALT SQUID** with cardamom mayo, tomato atchar and sesame bean sprout salad 85

**BOBOTIE SPRING ROLLS** served with brinjal chutney and coconut mayo 75

**ROOIBOS TEA SMOKED OSTRICH** with a rocket, pine nut and soft-dried tomato salad with red wine jam 75

**SMOKED DUCK SALAD** with plum dressing, crispy spring onion and sunflower dukkah 80

**DE-BONED BEEF RIBS** with a plum dressing, sweet potato cubes, and tomato atchar 80

**APRICOT & MUSTARD GLAZED PORK BELLY** with caramelised fennel and a salted caramel bourbon 80

**GRILLED ARTICHOKE SALAD** with grilled peppers, grilled brinjals, sun blushed tomato, rocket, micro greens & Parmesan 75

**OXTAIL SAMOOSAS** braised in cinnamon & milk stout served with a red wine jus, baby spinach and pineapple chutney 90

**SPINACH, FETA & CORIANDER SAMOOSAS** with a hint of chili, served with garlic mayo, apple chutney, Za-atar spice and candied peanuts 75

**CHIPOTLE SPICED SQUID HEADS** with smoked paprika roasted sweet potato & banana curry mayo 70

**CAJUN SPICED ZUCCHINI FRIES** with cumin tzatziki 60

## S T R E E T F O O D

12:00 - 18:00

### { B O W L S }

**STIR FRY VEGGIE BOWL** made with shredded cabbage, spring onion, mange tout, carrots, zucchini, fresh cherry tomatoes, baby spinach, fresh basil, a seed dukkah and fresh sprouts 65

**Add beef fillet strips** + R65

**LEAFY GREENS BOWL** of fresh baby spinach, fresh basil & mint leaves, mange tout, steamed broccoli, red onion, shredded cabbage, avocado, black sesame seeds and a lemon chili dressing 65

**Add chicken** + R30

**CAJUN GRILLED CHICKEN SALAD** served with bacon, avocado, peppers, cucumber, tomato, parmesan, fresh greens and mustard aioli 85

### { W R A P S }

**PRAWN GATSBY** with cardamom mayo, chili jam, paw paw chutney & fresh greens served with wedges 95

**CRISPY FRIED CHICKEN** with mung chaat, spinach, curry mayo and tomato chutney served with wedges 75

**SPICY MUSHROOM TEMPURA** with lentil and beansprout salad, sweet potato chutney and a tahini dressing served with wedges 70

### { S A R M I E S }

**FILLET STEAK SARMIE** with sautéed onions, mushrooms and mustard mayo & side of potato skins 95

**NKOMAZI CHICKEN BUNNY CHOW** with butternut Chakalaka and tomato atchar 75

### { B U R G E R S }

**THE LICORISH BEEF BURGER** - served with bacon, smoked mozzarella, avocado, fresh cucumber, tomato, fresh greens and a condensed milk mayo with a side of wedges 85

**CHICKEN PREGO BURGER** served with prego sauce, fresh rocket, red onion and tomato with a side of potato wedges 80

**MOROCCAN VEGAN BURGER** - Chickpea patty made with lentils, peas, spinach, parsley & lemon zest served on a burger bun with sundried tomato paste, shaved roasted carrots, Chermoula, rocket & red onion with a side of potato wedges 75

**LAMB BURGER** served with sundried tomato pesto, rocket, feta and red onion marmalade 85

## M A I N S

**ROASTED PORK BELLY** with succotash & butternut & fennel Atchar 175

**SEAFOOD LAKSA** with udon noodles, prawns, mussels, crab & grilled lobster 265

**GRILLED KINGKLIP** & carrot hummus with a curry, coconut sauce alongside a pineapple & chili chutney 185

**MASALA ROASTED SEA BASS** with a coconut risotto and tomato chutney 220

**KALAHARI TRUFFLE CRUSTED BEEF FILLET** with mushroom veloute and baby spinach 185

**LAMB SHANK KORMA** with a brown rice pilaf and tomato atchar 205

**SIRLOIN** with roasted bone marrow, bordelaise sauce & hand cut chips 165

**HARISSA DUSTED SALMON** with zucchini, curry & coconut samoosa & passionfruit hollandaise 210

**PEANUT BUTTER CAULIFLOWER SAMOOSAS** with sweet potato Dahl and a savoury sago with lentils & toasted coconut 115

**FLAME-GRILLED BEEF RIB-EYE** marinated with wholegrain mustard and thyme, served with mustard veloute, salt & vinegar potato skins 180

**DE-BONED TANDOORI CHICKEN** thighs with garlic naan and tomato & coriander salsa with cumin tzatziki 155

**SEARED TUNA** with a zucchini, curry & coconut cigar served with a tomato chive ponzu 210

**BEEF FILLET** with confit garlic & mustard hollandaise served with fresh greens and potato rosti 185

LICORISH BISTRO

## BREAKFAST

{ Fri to Sun ~ until 12:00 }

<b>PLAIN OMELETTE</b>	<b>30</b>
Add mozzarella	20
Add tomato	15
Add onion	15
Add mushroom	30
Add bacon	30
Add chourizo	35
<b>PARMA HAM POTATO ROSTI</b> with rocket, avocado, poached eggs, Parmesan and basil pesto	80
<b>HERBED BEEF CHIPOLATA CORN FRITTERS</b> with eggs, grilled tomato, rosemary cream cheese and balsamic onion marmalade	75
<b>FLAPJACKS &amp; GINGER BISCUIT ICECREAM</b> with maple-flavoured syrup & crispy bacon	70
<b>ENGLISH BREAKFAST</b> with eggs, bacon, sautéed mushrooms, pork sausages and bobotie springrolls	95
<b>SALMON BENEDICT</b> with poached eggs, beechwood smoked salmon trout and hollandaise	80
<b>SPRING ONION, SWEET CORN PHUTU CAKES</b> with tomato atchar, poached eggs, pork sausages and brinjal chutney	80
<b>BABKA FRENCH TOAST</b> with ginger biscuit ice cream & bacon chips	75
<b>KONKE OKUBABAYO</b> fried eggs, jalapeño chimichurri, black bean salsa, mushrooms, bacon, masala-tomato chutney & spicy guacamole	75

## FRESH JUICES

{ all day }

Orange .....	38
Carrot & Apple.....	38
Apple, ginger, pineapple & lime.....	38
Strawberry, banana, grapefruit and kiwi.....	42
Litchi, Asian pear, apple and winter melon .....	38
Raspberry, litchi, Asian pear and green apple .....	40
Spanspek, carrot, ginger and red apple .....	38
Mango, orange, banana and peach.....	40
Add ginger .....	10

## DESSERTS

<b>CHOCOLATE FONDANT</b> with Nutella ice cream, white chocolate mousse & a chocolate crumb	75
<b>MILKTART PANNACOTTA</b> on a Stroopwafel with crumbled honeycomb	75
<b>STICKY CARROT CAKE</b> with lime cream cheese frosting, Amarula custard and rum-stewed Cajun pineapple	75
<b>DECONSTRUCTED BERRY CRUMBLE</b> ~ Mixed berry compote with a crumble, served with burnt caramel, dehydrated edible flowers and fresh baby mint and our signature liquorice icecream	75
<b>TOFFEE APPLE CHEESECAKE</b> with naartjie & cinnamon jelly served with a caramel sauce	75
<b>DESSERT TRIO</b> sticky ginger & date pudding with condensed milk ice cream, Piña colada cheesecake with strawberry crumble & liquorice icecream	100

## SIDES - R 25

<b>HAND CUT CHIPS</b> crispy fried potato wedges
<b>WILTED GREENS</b> steamed dark leafy greens
<b>FONDANT POTATO</b> oven-roasted
<b>SWEET POTATO FONDANT</b> oven-roasted
<b>GREEN SALAD</b> seasonal crunchy greens with Parmesan shavings & balsamic dressing
<b>CARROT HUMMUS</b> cumin roasted carrots blended with tahini, olive oil & lemon juice



## COCKTAILS

<b>FRENCH MARTINI { R60 }</b> Fresh muddled pineapple shaken with Chambord and Smirnoff Black vodka
<b>APPLE CRUMBLE MARTINI { R55 }</b> Famous Grouse whiskey shaken with fresh pressed apple juice and butterscotch syrup
<b>PEAR &amp; GINGER MARTINI { R55 }</b> Freshly pressed pear and ginger juice shake with Smirnoff Black vodka and ginger syrup
<b>LEMON-MERINGUE MARTINI { R55 }</b> Nuff said.
<b>STRAWBERRY BLONDE MARTINI { R80 }</b> fresh strawberries shaken with fresh basil, cranberry, orange liqueur, Smirnoff vodka and extra bold pepper
<b>GUCCI MARTINI { R60 }</b> Fresh muddled watermelons shaken with granadilla, apple and Hendricks Gin
<b>COGNAC BLESSER MARTINI { R80 }</b> Henneys Cognac, orange liquer and fresh lemon juice finished with a lemon twist sugared rim
<b>PLUM &amp; VANILLA MARTINI { R55 }</b> Smirnoff vodka, vanilla & plum
<b>GINGERBREAD MARTINI { R55 }</b> Smirnoff vodka, Cape Velvet and ginger
<b>NAARTJIE &amp; CINNAMON MARTINI { R70 }</b> Naartjie, Woodfordreserve whiskey and cinnamon
<b>THE PALOMAR MARTINI { R55 }</b> Spiced Gold Rum, Sauvignon Blanc, cinnamon & vanilla
<b>LITCHI &amp; LEMONGRASS MARTINI { R55 }</b> Triple Sec, Gordon's Dry Gin & litchi