

TID-BITS & STARTERS

Cape malay shrimp samoosas 85

With home-made spiced coconut chutney

Beef rib bruschetta 75

Chili jam, cream cheese & Pepper dew with chopped chives

Oxtail and marrow fritters 78

Chef Janine's 'Signature Bites'

Peri- peri chicken liver and toasted corn bread 70

Baked corn bread with traditional spicy peri -peri sauce

Big Easy spice rubbed lamb ribs 78

Grilled and basted with braai sauce

Baked cheesy jalapenos (V) 65

Smoked garlic, parmesan crumbs and spring onions

Lamb three ways 75

Masala spiced lamb Boeri with tomato relish

Lamb shoulder fritters with apricot chutney

Lamb burger with cumin raita

Beetroot and pepper cured salmon 85

Reddish remoulade, cucumber ribbons, fresh rocket lime and garlic aioli

Grilled rolled pork belly & bacon (P) 72

Sticky braai sauce marinade, jalapeno and pineapple salsa

Cherry tomato bruschetta (V) 62

Red onion, parmesan oil, fresh basil, parmesan shavings

Smoked pork shank croquette 70

Pickled red cabbage and apple, curried duck fat mayonnaise

Vegetable Platter to share 90

Charred mixed peppers with capers, feta, hummus and olives pickled bits and toasted baguette (V)

SALADS

Grilled Masala chicken, bacon and gem salad (P) 85

Avocado dressing, cherry tomatoes, toasted cashew nuts cucumber ribbons and candied bacon bits

Big easy Caesar salad 85

Local Romaine lettuce, boiled eggs, els-family recipe dressing and crispy croutons

Add: Chicken breast 35

Add: Smoked Wayfarer trout 65

Fresh seasonal garden salad (V) 60

Cherry tomatoes, cucumber, onion, peppers, garden greens

Add: Feta cheese 12

Add: Olives 12

Cranberry, butternut and baby spinach salad 75

Pan fried butternut with balsamic and parmesan shavings



THE GRILL

GRILL ITEMS ARE SERVED WITH CHOICE OF
'BIG EASY' FRIES / SIDE SALAD / SAUTÉED VEGETABLES/
RICE/MASHED POTATOES

Rump	350g	192		
Sirloin	200g	155	300g	180
Fillet	200g	195	300g	245
Sirloin on bone	600g	265		
T-Bone	600g	225		
Spiced rubbed chicken breast		145		
Pork Ribs	500g	207		
Lamb ribs	500g	195		
Lamb Cutlets	350g	225		
Peri- peri Baby Chicken		175		

SAUCES 30

Spicy Peri-Peri	Green pepper corn and brandy
Béarnaise	Creamy mushroom and leek
Big Easy' braai	Creamy gorgonzola cheese
Tomato and onion relish	Smoked garlic and parmesan

FLAVOURED BUTTER 30

Miami spiced butter (lemon, garlic, coriander, chilli)
Durban spiced butter (masala, turmeric, garlic, coriander)

SIDE ORDERS 35

Sautéed vegetables	Sweet chilli sweet potato wedges
Pap and tomato relish	Curried Corn Rice
Garlic and herb baby potatoes	Mashed potatoes
Creamed spinach	Greek Salad
Big Easy fries	Zucchini and tomato bake

We proudly feature produce sourced from local farms including:
Wayfarer Trout Farm, Dargle/ Gourmet Greek, Curry Post
Hope meat, Durban North

CHEF'S SELECTION

Bacon wrapped crocodile medallions 195

With a spicy crushed carrot and sweet potato, brandy and smoked mussel sauce

Grilled Norwegian Salmon 260

Sautéed garden peas, fennel & white wine reduction and baby potatoes

Chef Sbu's Peppered Rump steak 350g R235

The ultimate Iron Chef steak - topped with Gorgonzola crumbs, beef biltong, crispy streaky bacon and sliced jalapenos (served with mashed potatoes or big easy fries)

8 hour slow roasted de-boned beef short ribs 185

Anise and soya spiced glaze beef short ribs, cumin spiced spinach and butternut gnocchi

Spicy Chakalaka and sundried tomato maize rice risotto 145

With grilled zucchini and parmesan shavings (V)

Baked Line fish 185

Creamy mussel, lime and fresh coriander sauce, West coast smoor smoked snoek and onion rice

ERNIE'S FAVORITES

Durban lamb shank bunny chow 265

Slow cooked in a mild spicy curry sauce
A Durban classic

The 'Big Easy' Burger (P) 170

Local prime beef, plum tomatoes, onion marmalade, mature cheddar, bacon
Onion rings and 'Big Easy' fries

"The Braai" platter 395

(Sharing portions for 2)

Lamb chops/ boerewors/ sirloin steak/
Peri peri chicken winglets.

Served with selection of 2 sauces, pap or fries

Ernie's Champion steak 300gr 265

Beef fillet with braised cabbage and bacon mash, topped with a pepper dew cream cheese and beef marrow jus

DURBAN'S DISHES

Butter Midlands duck 225

Slow roasted midlands duck, creamy cashew nut butter curry sauce

served with sambal, rice and roti

(V) Vegetarian, (P) contains Pork

Chef de Cuisine: Sibusiso Nhleko / Sous Chef: Noel Kanyemba

April 2018 - July 2018