

TID-BITS & STARTERS

Big easy KZN Charcuterie tile (P) 245

(Sharing portion)

Cured cold cut selection, pork and herb pate, biltong dusted goats cheese rolls , Gourmet Greek mature cheddar, ashed brie cheese, Indezi cheese, fresh fruit, pickles and bread

Cape Malay curried shrimp samosas 85

Medium spicy, toasted coconut aioli and home-made mango chutney

Baked cheesy jalapenos (V) 55

Smoked garlic, parmesan crumbs and spring onions

Bobotie spiced beef strips 85

Pineapple relish and crispy poppadum's

Oxtail and marrow fritters 78

Chef Janine's 'Signature Bites'

Smoked snoek and corn fish cakes 70

Coriander, garlic mayonnaise and nutty cole slaw

Grilled rolled pork belly & bacon (P) 72

Sticky braai sauce marinade, jalapeno and pineapple salsa

Peri- peri chicken liver and toasted corn bread 65

Baked corn bread with traditional spicy peri -peri chicken livers

Cherry tomato bruschetta (V) 62

Red onion, parmesan oil, fresh basil, parmesan shavings, goats cheese basil rolls

Mini boerie rolls (P) 92

3 Mini bread rolls with lamb masala sausage, pork sausage and boerewors

SALADS

Grilled Masala chicken, bacon and gem salad (P) 78

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

Big easy Caesar salad 78

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) 55

Cherry tomatoes, cucumber, onion, peppers, garden greens

Add: Feta cheese 12

Add: Olives 12

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



THE GRILL

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

Rump	300g	175	400g	215
Sirloin	200g	155	300g	175
Fillet	200g	195	300g	245
Rib-eye	350g	215		
T-Bone	600g	225		
Chicken breast		145		
Pork Ribs	500g	175		
Lamb Cutlets	350g	225		
Peri- peri Baby Chicken		175		

SAUCES 30

Peri-Peri / Trio Pepper / Béarnaise / Creamy mushroom /
'Big Easy' braai / Gorgonzola cheese / Tomato relish

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
Masala spiced braised red cabbage
Pap and tomato relish
Garlic and herb baby potatoes
Mashed potatoes
Creamed spinach
Greek Salad
Samp and beans with sundried tomatoes
Pap and corn bake
Cabbage and chard colcannon

(V) Vegetarian, (P) contains Pork

Head Chef: Janine Fourie / Sous Chef: Sbu Nhleko

April 2017 - June 2017

CHEF'S SELECTION

Grilled Norwegian Salmon 255

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

Baked Linefish 185

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

Grilled Ostrich fan fillet 210

Dried cranberry salsa, masala spiced braised red cabbage sweet potato, port and mint jus

Chef Sbu's Peppered Rump steak 300gr R225

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, cabbage and chard colcannon, balsamic onions

Pan-fried halloumi layers 145

Roasted bell pepper, grill zucchini, sundried tomato pesto and sauté spinach

ERNIE'S FAVORITES

Durban lamb shank bunny chow 215

Slow cooked in a mild spicy curry sauce
A Durban classic

The 'Big Easy' Burger (P) 135

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

"The Braai" platter 365

(Sharing portions for 2)
Lamb chops/ boerewors/ sirloin steak/
peri peri chicken winglets.
Served with selection of 2 sauces, pap or fries

DURBAN'S DISHES

Malak Panneer (V) 145

Sautéed panneer and green peas in a spiced tomato curry sauce

Butter Midlands duck 190

Slow roasted midlands duck, creamy cashew nut butter curry sauce
served with sambal, rice and roti