

TID-BITS & STARTERS

Cape Malay Shrimp Samosas 85

With home-made spiced coconut chutney

Beef Rib Bruschetta 75

Chili jam, cream cheese & Pepper dew with chopped chives

Cheesy Arancini (V) 78
Chef Noel's 'Signature Bites'

Peri-Peri Chicken Liver and Toasted Corn Bread 70

Baked corn bread with homemade spicy peri-peri sauce

Big Easy Spice Rubbed Lamb Ribs 78

With our signature spice rub and basting sauce

Bacon Wrapped Jalapenos (P) 70

Smokey garlic and spring onion, feta and cream cheese filling

Lamb Three Ways 75

Masala spiced lamb boerie with tomato relish

Lamb shoulder fritters with apricot chutney

Lamb burger with cumin raita

Grilled Rolled Pork Belly and Bacon (P) 78

Sticky braai sauce marinade, jalapeno and pineapple salsa

Cherry Tomato Bruschetta (V) 65

Buffalo bocconcini, roasted aubergine, basil pesto and fresh rocket

Salmon Croquette 70

Dill and shallot emulsion, leek and horseradish compote

Trio of Hummus (V) 60

Plain wholesome hummus, avocado coriander and lemon, beetroot and homemade grissini

SALADS

Grilled Masala Chicken, Bacon and Gem Salad (P) 110

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

Big Easy Caesar Salad 95

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) 65

Cherry tomatoes, cucumber, onion, peppers, garden greens

Add: Feta cheese 15

Add: Olives 15

Baked Plum Salad 110

Nutty crunch, baby gem lettuce, citrus and smoked plum dressing cocktail tomato and fresh mint leaves



CHEF'S LUNCH SPECIALS

Daily chef's speciality dishes available on the black boards

Business Lunch Special

2 courses – 185 / 3 courses - 215

Available Monday to Friday, including a soft drink /a glass of house wine

THE GRILL

GRILL ITEMS ARE SERVED WITH CHOICE OF

'BIG EASY' FRIES / SIDE SALAD / SAUTÉED VEGETABLES/
RICE/MASHED POTATOES

Rump	350g	205		
Sirloin	200g	165	300g	195
Fillet	200g	205	300g	245
Sirloin on bone	600g	265		
T-Bone	600g	225		
Spiced Rubbed Chicken Breast			145	
Pork Ribs	500g	195		
Lamb Ribs	500g	205		
Lamb Cutlets	350g	225		
Peri-Peri Baby Chicken		180		

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	Creamy Garlic Sauce

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

SANDWICHES & WRAPS

Our sandwiches are all served with a side-salad or "Big Easy" fries

Peppered Rump Steak 140

Tomato and apple chutney, topped with mature Cheddar and fried onions

'The Big Easy Club' (P) 125

Triple decker sandwich, smoked bacon, grilled chicken breast, tomato, mature Cheddar, fried egg and mayonnaise

Chicken Caesar Wrap 115

Grilled chicken breast, cos salad, parmesan cheese dressing

Big Easy Lamb Pita 120

Creamy garlic sauce, mixed garden herbs, red onion, feta cheese, pulled lamb and balsamic dressing

CHEF'S SELECTION

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

Masala Spiced Grilled Kingklip 210

Sauté sweet potato, coconut and lemon grass sauce, fresh tomato and coriander

Grilled Norwegian Salmon 260

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

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

Whole Smoked Beef Ribs 220

Sautéed onion, whisky and barbecue sauce
and Big Easy Fries

(V) Vegetarian, (P) Contains Pork
Chef de Cuisine: Noel Kanyemba
Nov 2018 – Jan 2018