

Russells

ON THE

Port

STARTERS

1 Bronwen Street,
Port Owen, Veldrif
(022) 783 0158

info@russellsontheport.co.za
Wednesday to Saturday 08h00 - 22h00
Sunday 08h00 - 17h00

Homemade Ciabatta With roast garlic olive oil	R 25	Marinated Olives Mixed olives with chili, rosemary & lemon	R 45
Seasonal Soup with focaccia	R 65	Chickpea Fritters Hummus, herb yoghurt, tomato salsa & grilled aubergine	R 65
Salt & Pepper Squid Succulent fried Patagonia with garlic mayo	R 85	Prawn Pil Pil Shelled prawn tails, Spanish paprika, chili, garlic & olive oil	R 110
Smoked Pork Croquettes Pork & Pea with asian dressed salad	R 70	Prime Beef Carpaccio Shaved parmesan, balsamic tomatoes, onions & greens	R 90
Caesar Salad Bacon, Crouton, Parmesan, poach egg, Anchovy	R 75	Goats Cheese & Onion Tartlet Olive tapenade, crunchy rocket & roast baby tomatoes	R 80
		West Coast Mussels Your choice of creamy white wine & garlic or spicy tomato & herb	R 75
		Sticky Chicken Wings Honey, chilli, sesame & coriander with garlic mayo	R 75

THE STEAKS

All of our Steaks are cooked to your liking & served with chips

250g Fillet R 175
Tender premium cut
Recommended Serve | Rare

300g Sirloin R 150
A delicate flavour with a firmer texture
Recommended Serve | Medium Rare

300g Rump R 165
Firm texture & rich flavour
Recommended Serve | Medium

300g Ribeye R 165
Bursting with flavour
Recommended Serve | Medium Rare

SAUCES Peppercorn, Mushroom, Blue Cheese, Garlic & Herb Butter, Chimichurri or Onion Gravy R35

ULTIMATES

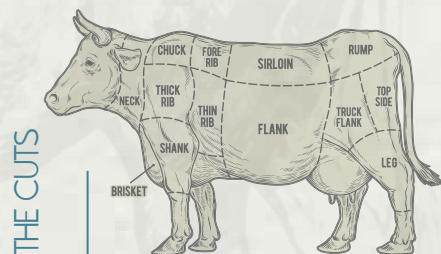
Butchers Sharing Board R 445
150g ribeye, 250g fillet, 200g rump, oxtail croquettes with any 2 sides and 2 sauces (serves 2)

T Bone with MCP Sauce R 285
500g T Bone, with grilled braai broodjtjie, thin fries, onion rings & marinated beetroot

Pork Sharing Board R 345
BBQ glazed pork chop, crispy pork belly, smoked pork croquettes pork with any 2 sides and 2 sauces (serves 2)

SIDES

Triple cooked chips	R30
Thin Fries	R30
House Salad	R45
Roast Butternut with Cinnamon	R25
Sautéed Greens	R35
Creamed Spinach	R35
Beer Battered Onion Rings	R25



MAIN COURSES

Russell's Gourmet Burger R 135
200g prime beef burger topped with bacon, mature cheddar, crisp lettuce, tomato, dill pickle and spicy mayonnaise & chips

Grilled Pork Chop R 145
German Style potato salad, mint peas & onion gravy

Prawn & Mussel Linguini R 210
Served in a Spicy Chorizo & Tomato Sauce

Crispy Pork Belly R 175
BBQ glazed belly with crackling, apple sauce and mash

Seafood Platter R 225
Grilled Kingklip, beer battered Hake
Garlic Mussels, Prawns, garlic butter & Chips

Herb Roasted Chicken Breast R 145
Served with spring onion & bacon, crushed new potatoes, creamed spinach & herb chilli pesto

Char-Grilled Vegetable R 125

Cous Cous
Aubergine, pepper & field mushroom with spicy tomato sauce, herb pesto & feta

Pan Fried Kingklip R 195
Sautéed greens, with sweet potato mash, tomato salsa & curry beurre blanc

Gnocchi with Mushroom & Chimichurri sauce R 135
Spinach, peas, pumpkin seed & parmesan

Charlie's Beer Battered Hake R 145
Served with mushy peas, tartare sauce & a wedge of lemon & chips

Braised Springbok Shank R 180
With red wine & apricot, cooked low and slow served with creamy mash and mint gravy

DESSERTS

Dark chocolate delice R 75
Coffee cream & berries

Sticky Toffee Pudding R 65
Served with homemade custard ice cream

Petit fours R 120
Chefs selection of sweet little bites for two

"Melkert" Panna Cotta R 65
Vanilla Sponge, Cinnamon Phyllo & Pastry Crème

Homemade ice cream R 65
Choose a flavour

Cheese board R 125
Selection of local cheeses
green fig preserves & crostini