

# SALT

Deli at Neethlingshof

ESTD **N** 1692  
NEETHLINGSHOF  
ESTATE WINE

## Breakfast Served between 8h30 and 11h00

### **Eggs benedict R95**

2 Poached eggs, English muffin, rocket, blush tomato, and hollandaise  
*A choice of bacon, ham or salmon,*

### **Full SALT breakfast R95**

2 Fried eggs, streaky bacon, pork bangers, brown mushroom, tomato and toast

### **French Toast R65**

Grilled banana, bacon, maple syrup, and mascarpone

### **Bacon, Feta, Avo, Egg Wrap R75**

Our rendition of an omelette, with homemade bread

### **The SALT block farmhouse breakfast R265**

100 gr sirloin steak, fried eggs, tomato, streaky bacon, sausage, and mushroom all cooked by you at the table.

Includes, a Glass of Hill & Dale bubbly, coffee, and toast

*Pre-Ordered only*

## Lunch From 12h00-15h00

### **The Reuben Sandwich R90**

*Filled with pastrami of beef, swiss cheese, sauerkraut, rye sourdough, ranch dressing and served with hand cut fries*

**Salty note,** Pastrami is a curing and smoking method, where raw meat is brined, partially dried seasoned with herbs and spice, then smoked and steamed.

### **“Denningsvleis” R210**

*Cape Malay style braised lamb shoulder, tamarind, baby potatoes, and glazed onion*

**Salty note:** Denningsvleis originated from the Javanese word dendeng, which translates to water buffalo meat, we use lamb or mutton in the cape.

### **Kingklip, prawns, mussel, and chorizo bisque R165**

*Seared kingklip, prawns, mussel, crispy chorizo, salsa, with chorizo and prawn bisque*

**Salty note,** Kingklip is cured for 4 days, in a mixture of salt, orange, juniper berries and fennel

### **Blackened chargrilled chicken R120**

*Heavy charred deboned chicken leg, with charred clementine, with a clementine and soy dressing*

**Salty notes,** Japanese soy sauce - Soybeans and wheat are combined with mould to produce koji, which is fermented and combined with salt, water, yeast and lactic acid to produce moromi. This can be fermented for 3 years. After fermentation it is pressed, filtered and heated to produce soy sauce

### **Grilled Sirloin steak R150**

*Grilled 200g Matured sirloin and sauce forestiere*

**Salty note,** on this dish we are using the Baleni Salt, one of my favourite salts, we call this a Finishing salt, it is truly delicious and has a well-balanced flavour, this crushed over the meat to give the dish is perfect seasoning,

## SIDES

### **Sauteed gnocchi R65**

*Gnocchi, mushroom, parmesan crème, truffle oil and chives*

### **The SALT Chips R45**

*Hand cut chips with our SALT spice*

### **Potato and parma ham phitivier R72**

*Potato dauphinoise wrapped in parma ham and baked in puff pastry*

### **Beetroot hasselback R55**

*Crispy beetroots, yogurt, with clementine, coriander and lime salsa*

### **Pilaff Rice R70**

*Jasmine rice cooked with root vegetables, herbs and chicken stock*

## Desserts

### **Flourless chocolate torte R95**

*Grilled citrus with thyme and red alaea ice cream*

### **Upside down pineapple cake R95**

*Pineapple and sage granita, coconut crumble, pineapple salsa*