

# graze

restaurant

emeraldcasino.co.za

## GRAZING BUFFET

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**STARTER, MAIN AND DESSERT INCLUDED.**

**265**

An assortment of salads and starters.

TWO options from our Grill Station with a selection of starches and vegetables.

A selection of sweet creations.

*Some dishes may contain nuts or nut traces. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help.*

*V – Vegetarian / VG – Vegan / P – Contains Pork / N – Contains Nuts / A – Contains Alcohol / SF – Contains Shellfish  
Prices subject to change.*

# à la carte

## HEALTHY GRAZING

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**SMOKED RAINBOW TROUT SALAD** 160

*Rooibos seeded toast, cream cheese, red onion and deep-fried capers.*

**GARDEN CHICKEN SALAD** 110

*Tender chicken with crispy greens, feta, avocado, cherry tomato, red onion and toasted almonds, and topped with a zesty honey mustard vinaigrette.*

**POACHED PEAR AND GORGONZOLA MOUSSE SALAD (V)** 130

*Red wine poached pear, walnut tuile, burnt onion cream, and rocket served with Gorgonzola mousse and Italian balsamic reduction.*

**QUINOA AND BABY SPINACH SALAD (V)** 120

*Fresh baby spinach tossed with Quinoa, roasted chickpeas, butternut, avocado, grapes and green peas, dressed with a honey, citrus and sesame dressing.*

**SKILPADJIES** 160

*A traditional South African delicacy of lamb liver wrapped in bacon served with a Chimichurri salsa.*

**MUSSEL BROTH** 140

*Half-shell mussels served with lemon, cream, butter, coriander and garlic.*

## MAINS

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**GRAZE SIGNATURE BURGER** 175

*200g Premium brisket and chuck burger patty, pulled smoked brisket, onion rings, Jalapeno slices, and soft melted Brie with a delicious tomato confit and rustic potato wedges.*

**BONE MARROW RUMP** 235

*Lamb rump topped with beef bone marrow-infused compound butter served with your choice of side.*

**KINGKLIP** 290

*Pan-seared Kingklip with red pepper and basil pesto, crispy potato gnocchi, and topped with sautéed Asian vegetables and Tempura Nori.*

**PORK BELLY (P)** 210

*Slow-roasted pork belly served on a smoked apple compote, apple and fennel salsa, drizzled with cherry Jus and crispy pork skin.*

**CAMEMBERT AND MUSHROOM (V)** 180

*Crumbed and deep-fried Camembert served with grilled brown mushroom, caramelised onions, Rocket and Tempura onion rings.*

**BEEF RAGU** 190

*Slow braised oxtail and short rib stuffed Cannelloni, served with sautéed mushroom and cherry tomatoes in a creamy sauce and topped with Parmesan shavings and fresh parsley.*

**TOMATO MEDLEY (V)** 140

*Tomato and fresh basil Linguini pasta served with mozzarella balls drizzled with Balsamic vinegar and toasted garlic breadcrumbs.*

**CURRY OF THE DAY** 160

*Served with savoury rice and sambals.*

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## SWEET CREATIONS

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### TRADITIONAL MALVA PUDDING

85

*Served with vanilla bean-infused custard.*

### GRAZE HOMEMADE ICE CREAM BOARD

75

*Ice cream served with Chef's surprise: toppings  
and a sauce to tantalise your taste buds.*

### APPLE CRUMBLE TART

85

*Apples stewed with cinnamon and raisins, layered  
over a crumbed biscuit base with custard, topped  
with a streusel crumble pastry, and served with  
homemade vanilla ice cream.*

### FRUIT SALAD MEDLEY

80

*A decadent dessert of seasonal fruit served with a  
passion fruit mousse.*

### CAKE OF THE DAY

85

### CHEESEBOARD

110

*Selection of South African cheeses served with  
Crackers and preserves.*

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# wine list

Spier Signature Chardonnay	240		Procupine Ridge Cabernet Sauvignon	190	65
Warwick The First Lady Chardonnay	270	90	Tokara Cabernet Sauvignon	375	
Ken Forrester Petit Chenin Blanc	210	70	Thelema Cabernet Sauvignon	610	
Kleine Zalze Vineyard Selection Chenin Blanc	320		Spier Signature Merlot	250	85
Durbanville Hills Sauvignon Blanc	230	80	Rustenberg Stellenbosch Merlot	350	
Neil Ellis West Coast Sauvignon Blanc	250		Thelema Merlot	400	
Fat Bastard Sauvignon Blanc	270		Beyerskloof Pinotage	285	95
Tokara Sauvignon Blanc	320		Kanonkop Kadette Pinotage	320	
Thelema Sauvignon Blanc	325		The Wolftrap Red Blend	190	
DeMorgenzon DMZ Sauvignon Blanc	340		Alto Rouge	320	
Creation Viognier	345		Rupert & Rothschild Classique	495	
The Wolftrap White Blend	185	65	Seriously Old Dirt by Vilafonté	650	
De Krans Premium White Perlé (semi-sweet)	220		The Chocolate Block	625	
Haute Cabrière Chardonnay Pinot Noir	250		Leeuwenkuil Shiraz	225	80
Retief Reserve Cape White	295		Zandvliet Shiraz	350	

## ROSÉ

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Spier Signature Chardonnay/Pinot Noir Rose	195	
Bon Courage Lady of the House Pinotage Rose	185	90

## SPARKLING

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Krone Night Nectar Demi-Sec	450
Krone Night Nectar Rosé	450
Moët & Chandon Brut Imperial	1400
Moët & Chandon Rose Imperial	1400
Durbanville Hills Sparkling	275
Durbanville Hills Sparkling Rosé	290