

SMALL PLATES

Available all-day

- 120 / **Droëwors or Biltong**
- 130 / **Spicy Mixed Nuts**
Macadamia, cashews and peanuts
- 65 / **Smoked Olives**
Limes, olive oil, and thyme
- 90 / **Ravioli**
Deep-fried ravioli, smoked paprika, and tomato concasse
- 85 / **Chipotle Livers**
Pan-fried chicken livers, peri-peri buttery polenta, parmesan, rocket, and extra virgin olive oil

SALADS

- 95 / **'Classic' Caesar / Chicken / Grilled Vegetable**
Cured egg, baby leaf, Caesar dressing, bacon, anchovies, and garlic croutons
- 75 / **Green Salad with Tarragon Vinaigrette**
French beans, cucumber, spring onion and herbs, carrots, and pamplemousse
- 115 / **Mediterranean Cobb Salad**
Chopped, seeded and peeled cucumber, minced fresh parsley, torn romaine, fresh baby spinach, large hard-boiled eggs, cherry tomato, ripe avocado, feta cheese, roasted red peppers, artichoke hearts, bacon strips, and pipped black olives
- 150 / **Smoked Salmon Salad Niçoise**
Small red potatoes, green beans, dried dill, mixed salad greens, cucumber, and cherry tomatoes

SOUPS

- 75 / **Roasted Plum Tomato and Basil Soup**
- 85 / **Herbed Chicken and Spinach Soup**
- 75 / **Slow-cooked Butternut Soup**

BIG PLATES

- 90 / **All-day Breakfast**
Two fried eggs, two rashers of bacon, tomato, The Maslow beans, grilled sausage, mushrooms and toast
- 90 / **Triple-grilled Cheese Sandwich**
Gruyère cheese, cheddar, parmesan, tomato and black pepper, served with rustic chips
- 90 / **Roast Chicken Mayonnaise Sandwich**
Homemade mayonnaise with chives and onions served with rustic chips
- 105 / **Good Old-fashioned Club Sandwich**
Ciabatta, chicken breast, fried egg, avocado, streaky bacon, lettuce, tomato and mature cheddar cheese and rustic chips
- 205 / **Flame-grilled Baby Chicken**
Peri-peri chicken and rustic chips
- 220 / **Chicken and Prawn Curry**
Savoury basmati rice, sambals, pickles and papadum
- 245 / **Memphis Tennessee Pork Ribs**
Served rustic chips
- 130 / **Beef, Chicken or Vegetarian Burger**
Melly cheese sauce, shredded iceberg lettuce, tomato, onions, garlic mayonnaise, brioche bun, and rustic chips
- 95 / **Arrabbiata**
Al dente rigatoni, habanero, tomato concasse, basil, and Grana Padano

- 120 / **A Touch of India**
Spicy dhal, vegetable curry and Jeera rice
- 130 / **Golden Crisp Fish and Chips**
Crispy battered fish with rustic chips
- 250 / **King Prawn Skewer**
Indian Ocean marinated King Prawns, served with steamed rice and garlic butter sauce
- 320 / **Surf and Turf**
Marinated 200 g of prime fillet and King Prawn with mushroom fricassee and rustic chips
- 180 / **Prawn Masala**
Lemon Basmati rice, sambals, pickles and Roti
- 285 / **Pan-fried Pave of Norwegian Salmon**
Rustic potatoes, wilted spinach, mushrooms and fennel emulsion
- 250 / **Karoo Lamb Chops**
Hasselback potatoes, baby vegetables and roast lamb gravy
- 295 / **Aged Meat of the Day**
Chef's recommendation of either Sirloin 300g, T-Bone 500g, or Chalmar Fillet Steak 250g, perfectly dry-aged and ready for the grill. Served with baby vegetables in beurre noisette, a choice of butter parmesan mash or rustic chips, with a choice of garlic mushroom sauce, pepper sauce or peri-peri sauce
- 570 / **Platter to Share - The Hannibal**
Beef sliders, five smoked pork ribs, five BBQ beef ribs, sticky Sriracha buffalo wings, and rustic chips

45 / SIDES

Baby Vegetables in Beurre Noisette
Buttery Parmesan Mash
Rustic Chips
Savoury Basmati Rice
Garlic Mushroom Sauce
Pepper Sauce
Peri-peri Sauce
Melted Cheese Sauce

KIDDIES

- 85 / **Fish Fingers and Rustic Chips**
- 90 / **Macaroni and Cheese**
- 65 / **Slider (mini burgers) - Chicken, Beef or Vegetarian served with rustic chips**

DESSERTS

- 65 / **Homemade Gelato**
Per scoop Ferrero Rocher with Nuts
Dark Chocolate
Mango Sorbet
Raspberry Sorbet
- 85 / **Lemon Meringue Pie**
Condensed Milk Panna Cotta, Lime Sherbet and Chocolate Springs
- 85 / **Chocolate and Orange**
Chocolate Parfait, Marmalade Gel, Almond Brittle, Cointreau Crème and Vanilla Bean Macarons
- 85 / **Rose, Lime, and Coffee**
Turkish Delight Sphere, Coffee Crèmeux, Pistachio Honeycomb, Arabic Aalabia, Orange Blossom Syrup, and Gold Leaf
- 80 / **Fromage**
Cape Karoo Crumble, Cape Fig Preserve, and Seed Loaf Toast

Chilli Nuts Pork Seafood Vegetarian

lacuna
AT The Maslow

THE MASLOW SANDTON

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