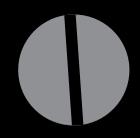
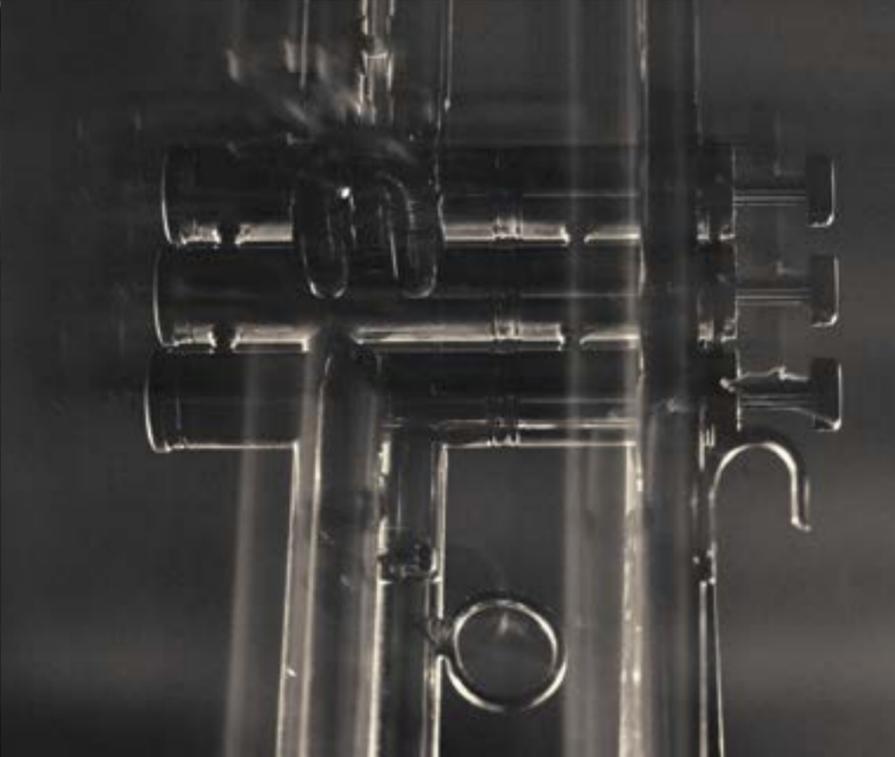




Back o' the Moon

Menu







Introduction

The original Back o' the Moon was a famous shebeen in the historic Sophiatown of the 1950's. It was a special place where rich and poor, the elite and the ordinary folk alike would meet in their Sunday best and enjoy music and great food. Some of the early legends of the South African music scene plied their trade at the Back o' the Moon.

Back o' the Moon was immortalised by Miriam Makeba in the late 50's stage play, King Kong in which she sang the song Back o' the Moon – a tribute to the rich history of Sophiatown of the late 50's.

Today, our own Back o' the Moon is a feast for the senses. It is the complete dining experience, offering an exquisite menu, impeccable service and great entertainment in a lavish and contemporary environment. Sit back, relax and enjoy the experience.

* A minimum spend of R200pp applies.

* A service charge of 10% will be added to your bill.



Starters

Blue Cheese Terrine

Accompanied by preserved fig, air dried strawberry, homemade Melba toast and radish shoots

R 65.00

Prawn and Scallop Vietnamese Roll

Prawns and scallops wrapped in rice paper, served with Asian greens and a chilli dip

R 79.00

Trilogy of Seafood

Prawn salsa on a savoury pancake, tuna nigiri with wasabi mayo and smoked salmon with thinly sliced red onion accompanied by crème fraiche

R 79.00

Deboned Chicken Winglets

Grilled winglets filled with spinach and chilli mousseline and sweet Thai chilli sauce

R 70.00

Confit of Duck

Duck leg served with citrus segments, crushed toasted almonds, saffron foam and rocket leaves

R 79.00

Study of Beetroot

Beetroot carpaccio, beetroot jelly and beetroot puree served with sesame and peppered goat cheese and a balsamic reduction

R 59.00

Back O' The Moon

Vegetable nibbles (pickled mushroom, beetroot, potato skewers, spinach & chickpea parcel and green apple) served with condiments

R 69.00

Chicken Livers

Spicy grilled livers and chilled parfait served with ciabatta

R 75.00

Beef Carpaccio

Thinly sliced delectable beef, accompanied by onion marmalade, pickled carrot puree and parmesan shavings

R 85.00

Shrimp Cocktail

A traditional shrimp cocktail, peppered oyster Bloody Mary gel, avocado and red pepper aioli

R 85.00

Norwegian Smoked Salmon

Thinly sliced smoked salmon served with capers, slivers of chilli, sliced red onion, cream cheese and topped with caviar

R 79.00

Spinach and Piquante Peppers Tartlet

Savoury tartlet filled with spinach and piquante peppers, sprinkled with ricotta cheese and served with garden greens

R 59.00

Crocodile Carpaccio

Thinly sliced smoked crocodile served with a compote of dried fruits and wonton crisps

R 85.00

Garlic Escargots

Tender escargots and mushroom textures with garlic and parsley butter and topped with grated parmesan

R 75.00



Salads

Beef Couscous

Grain-fed beef strips and Mediterranean vegetable couscous smothered in sweet chilli

R 65.00

Crunchy Spinach

Fresh baby spinach mixed with olive oil, sundried tomato, parsley and garlic croutons

R 55.00

Local Sweet Corn

Sweet Corn served with honey glazed sweet potato, fresh coriander and drizzled with coriander oil

R 59.00

The Famous Greek

A Mediterranean delight tossed in basil oil

R 65.00

Rocket To The Moon

Roast pine nuts, butternut, Danish feta, lentils and crunchy rocket leaves

R 69.00

Jalapeno Chicken

Slithers of chicken fillet, coriander shoots, red onion, romaine lettuce, cocktail tomatoes, pine nuts, topped with jalapenos

R 75.00

Caprese Salad with Anchovy Salsa

Thinly sliced mozzarella and tomato drizzled with basil pesto and served with anchovy salsa

R 69.00



Soups

Chilled Tomato Gazpacho
Served with a grissini stick and guacamole

R 75.00

Lobster Bisque
Flamed with cognac and topped with fresh cream

R 100.00

Soup of the day

R 75.00



Seafood

Grilled Calamari

Roasted garlic and dill infused calamari served on assorted lentils, lemon-grass velouté and vegetables

R 155.00

Duo of Calamari

Baby calamari with Moroccan couscous and flame grilled Cajun calamari steak, braised fennel and fennel salad

R 169.00

Sole Roulade

Poached sole fillets served with a medley of Mediterranean vegetables and potato batons, drizzled with a chardonnay reduction

R 165.00

Fresh Line Fish

Grilled catch of the day served with mussels, lemon reduction, seasonal vegetables and a choice of starch

SQ

Norwegian Salmon

A choice of grilled or poached Norwegian salmon with seasonal vegetables, caper berry salsa and a choice of starch

R 195.00

Grilled Queen Prawns with Seafood Paella

Seafood paella, 6 queen prawns, lemon butter drizzling and peri- peri reduction

R 225.00

Grilled Mozambican King Prawns

Served with basmati rice, seasonal vegetables and lemon butter, garlic butter or peri-peri sauce

R 265.00

Grilled Crayfish

Grilled in lemon and garlic butter and served on a bed of Spanish rice

R 275.00

Lobster Thermidor

Lobster pieces cooked in a creamy white wine sauce, flambéed with a splash of cognac and served with riz pilaf and seasonal vegetables

R 395.00

Curries & Vegetable Dishes



Cape Malay Prawn Curry

Cooked in a Malay curry sauce and served with saffron basmati rice and condiments

R 185.00

North Indian Lamb Curry

Deboned lamb cooked in rich garam masala and coriander, served with basmati rice and condiments

R 165.00

Lentil and Vegetable Bunny Chow

Prepared with aniseed and sticks of cinnamon, served in a mini brioche

R 105.00

Leek and Sundried Tomato Tortellini

Served on a bed of dhal with braised shiitake mushrooms

R 115.00

Exotic Mushroom Ravioli

Topped with chunky Napolitana sauce or basil pesto

R 115.00



Poultry

Mexican Peri-Peri Chicken Skewer

Skewers of marinated chicken breast served with herb sautéed Parisian potatoes and Bulgarian carrot shoot yoghurt

R 135.00

Chicken Supreme

Chicken fillet pan fried in sage ghee served with potato gratin and baby vegetables, topped with sundried tomato foam and drizzled with sundried tomato jus

R 145.00

Chicken Roulade

Stuffed with peppadew spinach served with grilled courgettes, potatoes, lemon and garlic

R 169.00

Duck Calvados

Roasted duck, served on a layer of our famous Calvados apple glaze, seasonal vegetables and a choice of starch

R 155.00



Flame Grills & Meats

Ostrich Fillet

Tender grilled ostrich fillet with fruity polenta and berry sage reduction, served with roasted root vegetables

R 179.00

Moroccan-Spiced Lamb Cutlets

Grilled and served with mint flavoured mash, sweetened baby carrots, mint and thyme jus

R 180.00

Pepper Crusted Rack of Lamb

Served with potato crisp and green beans accompanied by creamy lamb kidney reduction

R 195.00

Karoo Lamb Loin

Succulent grilled loin served with parmesan risotto, porcini mushrooms, shallots and lamb jus

R 185.00

MONTH AGED STEAKS

300gr Flame Grilled Fillet of Beef

Served with sweet potato quenelle, pea puree and pinotage jus

R 175.00

300gr Rump

R 155.00

450gr Rib Eye

R 169.00

450gr T-Bone

R 169.00

Served with Roasted Corn and a choice of Chips, Jacket Potato or Garden Greens



Back O' The Moon

Signatures

African Kudu Loin

Grilled kudu loin served with maize croquettes, honey caramelized sweet potato fondant and peppercorn jus

R 185.00

Piquante Tripe Pie

Served with grilled butternut and nutmeg dust

R 139.00

Oxtail Potjie

Served on a bed of samp and beans with roasted root vegetables

R 169.00

Sophiatown Lamb Shank

Slowly braised and accompanied by mini dumplings and chunky vegetables

R 185.00

SAUCES & SIDES

Peri – Peri, Creamy Garlic, Lemon and Herb Butter

R 25.00

Mushroom, Béarnaise, Hollandaise, Tomato Chilli Jam, Blue Cheese

R 30.00

Pepper, Plain Gravy

R 20.00

Garlic Roll

R 15.00

Side orders available on request



Desserts

Minty White Chocolate Mousse

Served with berry salad and crushed pine nuts

R 62.00

Chocolate Gateau

Accompanied by strawberry compote and melon salsa

R 59.00

Pecan Nut Tart

Served with Back O' The Moon apricot frozen yoghurt

R 65.00

Passion Fruit & Lemon Meringue

Homemade passion fruit and lemon meringue accompanied with sweet pastry biscuit and brandy snap cone

R 59.00

Duo of Homemade Ice Cream

Pistachio nut ice cream and ginger ice cream served with vanilla crumbles and assorted jellies

R 49.00

Rooibos Flavoured Panacotta

Served with caramelized apple and lavender foam

R 55.00

Cream Cheese Cake

Accompanied by a duo of macaroons and assorted berries

R 65.00

Malva Pudding

Proudly South African baked and served with amarula anglaise

R 65.00

Cheese Platter

Selection of cheeses served with condiments, sundried flat bread and crackers

R 85.00

