

Blonde





# MENU



## TO START



Spice-fried **baby calamari**, sautéed julienne vegetables and spicy peanut dressing  
**forty nine**

Smoked **buffalo mozzarella salad** with roast baby onions, sweet vine tomatoes and aged balsamic reduction  
**fifty nine**

Roast tomato **tarte tatin**, balsamic reduction and Drakensberg goat's feta  
**seventy nine**

White **onion velouté**, seared scallops and petite onion rings  
**seventy nine**

Butter-poached **crayfish tail**, risotto croquette, citrus beurre blanc  
**one hundred nine**

Smoked **duck breast**, potato rösti, tomato chutney and poultry reduction  
**eighty nine**

**Calamari ceviche**, fresh basil, sweet vine tomatoes, lemon vinaigrette and baby leaves  
**forty nine**

Roasted **foie gras**, beetroot and onion chutney and balsamic reduction  
**one hundred fifty nine**

**Tartare of beef**, truffle velouté and pickled vegetables  
**sixty nine**

Roast **vegetable salad**, Danish feta, toasted almonds and aged balsamic vinaigrette  
**forty nine**



## SIMPLY BLONDE



**Chicken breast**, caramelised onion and goat's cheese tart, tomato and green bean fricassee and poultry reduction  
**one hundred nine**

Braised **kingklip**, onion pommes purée, confit leeks and butter and herb emulsion  
**one hundred twenty nine**

**Penne**, tossed with fresh basil and olive oil, mange tout and Drakensberg goat's feta  
**eighty nine**

Calamari, crayfish and kingklip, pan-fried with a red **curry** velouté  
**one hundred twenty nine**

**Fillet** steak, garlic and thyme roasted pommes neuf and beef reduction  
**one hundred twenty nine**

**East coast sole** sautéed in butter, pommes frites and citrus and herb salt  
**one hundred nine**

**Salmon** seared with olive oil and braised vegetables  
**one hundred nineteen**

Dukkah-spiced **duck**, honey-glazed root vegetables and sautéed bok choy  
**one hundred twenty nine**

Slow-cooked **lamb shank pie**, parmesan pommes purée and puff pastry  
**one hundred nineteen**

**Fillet mignon**, herbed pommes neuf and a star anise and onion chutney  
**one hundred nineteen**

Beef ragout **pot pie**, slow-cooked in its own gravy with pomme frites  
**one hundred nineteen**



# MENU



## MAINS



**Lamb rump**, matafam potatoes,  
tomato compôte and lamb  
and mint reduction  
**one hundred thirty nine**

Smoked **springbok loin**, potato fondant,  
apple and date purée, roasted carrots  
and beef reduction  
**one hundred forty nine**

**Trio of duck**, confit duck leg roll, sautéed foie  
gras, truffle pommes purée, poultry reduction  
**one hundred sixty nine**

**Pan-fried linefish**, warm new potato  
and rocket salad and roasted  
capsicum cream sauce  
**one hundred twenty nine**

**Truffle-infused fillet**, deep-fried risotto  
balls, mushroom ragout, truffle velouté  
and beef reduction  
**one hundred eighty nine**

**Pan-fried ostrich**, butternut and ginger  
purée, ratatouille tart and poultry reduction  
**one hundred forty nine**



## SIDES




Buttered pommes purée  
Pommes frites  
Roasted butternut  
Braised mixed vegetables

All sides **twenty five**



### NEXT TIME AT BLONDE

Lamb ribs, slow-braised for twenty  
four hours, deboned and roasted,  
thyme-infused potatoes and  
mint and yoghurt emulsion.



"anything but pepenero"



---

A discretionary 13% service charge will be  
added to your bill. Please feel free to ask us  
to remove it if you are not comfortable with  
this addition.

---

dine@blondedining.co.za | +27 21 462 5793  
129 Hatfield Street | Gardens | 8001