

*Appetite*

MENU



### *The Journey*

Welcome to Appetite, where our passion for culinary excellence meets an elegantly rustic dining experience.

Our menu, crafted with the finest ingredients and innovative techniques, reflects our respect for culinary traditions and commitment to quality and creativity. From interactive breakfast buffets to elegantly rustic à la carte options for lunch and dinner, every meal is designed to delight your senses and create memorable moments.

Our team of dedicated chefs curates dishes showcasing diverse flavours and culinary styles, sourcing the best local and seasonal ingredients. With live cooking stations and interactive dining experiences, we engage you in the joy of cooking, complemented by carefully selected wines and cocktails.

At Appetite, we strive to provide an experience that delights all your senses and creates lasting memories. Thank you for choosing Appetite, and we look forward to making your dining experience truly unforgettable.

Bon Appétit!



*Adrian Vaughan*

**Adrian Vaughan**  
**Complex Executive Chef**

#### Dietary Guide



Vegetarian



Nuts



Sesame



Hot



Shellfish



Soy



Spicy



Contains Pork

# Tapas

## Marinated Olives

28-day marinated Calamata & green olives, lemon, chilli, garlic, olive oil & aged balsamic

**R45**

## Spicy Roast Nuts

Honey & Cajun marinated & roasted cashew, pecan & macadamia nuts

**R60**

## Marinated Biltong

Marinated in balsamic, parmesan & finished with fresh herbs

**R125**

## Crispy Duck Bao Buns

Black bean & hoisin sauce slaw, pickled shitake mushroom

**R95**

## Trio of Samosa

Choice of - Lamb, Beef, Chicken, or Potato | Served with cilantro chutney

**R60**

## Baked Chicken Wings

Korean style with a gochujang sauce & topped with sesame seeds & spring onion

**R90**

## Appetite Magwinya

Slow cooked & pulled lamb shoulder, charred corn & pumpkin pickle salsa

**R85**

## Prawn & Sesame Toast

Deep fried & served with sweet chili sauce & topped with spring onion & chili

**R105**

## Bourbon Barbecue Pork Ribs

Served with a chive crema & topped with bacon relish

**R90**

## Artisanal Bread & Butter

Appetite bread selection served with sundried tomato pesto & café de Paris butter

**R65**

# Starters

## Cauliflower & Parmesan Soup

Served with candied hazelnut & fresh lemon gremolata. Served with artisanal bread

**R80**

## Salt & Pepper Squid

Deep fried & served with chili & garlic mayo, Chinese five spice salt & charred lime

**R105**

## Beef Tartare

Dressed in gentleman's relish served with a petit herb salad & sourdough crouton

**R140**

## Appetite Avo Ritz

Charred prawns, avocado, crisp lettuce, tobacco onion. Served with classic Marie rose sauce

**R170**

## Chicken Liver Paté

Served with pear chutney, petit herb salad, toasted brioche

**R95**

## Cured Salmon

Marinated with beetroot & liquorice glaze, served with roasted baby beets, salmon rillette, seed crackers

**R175**

## Mezze Board

Choose 3 tapas to create your own tasting board

**R225**

## Charcuterie Board

Selection of cured meats, cheese, fresh fruit, crackers, sliced bread & chutney

**R235**



Crispy Duck Bao Buns

Mezze Board

Cured Salmon

Beef Tartare

# Salads

## Appetite House <sup>u</sup>

Feta, cherry tomato, candied pecans, pickled carrots, red onion, greens. Served with our classic house dressing

**R125**

## Caesar

Chargrilled chicken, Sourdough croutons, shaved pecorino, maple bacon with our homemade Caesar dressing

**R145**

## Niçoise

Seared Tuna, olive tapenade, green bean, marinated potatoes, confit tomato. Served with a jalapeno vinaigrette

**R155**

## Burrata & Tomato <sup>u</sup>

Black pepper marinated burrata, heritage tomato, basil shoots, topped with a balsamic onion vinaigrette

**R175**

# Sandwiches

Served with Rustic Chips

## Steak Sandwich

Marinated sirloin, Chimichurri, gouda slice, fried egg, Guinness mustard onions

**R175**

## Cubano <sup>p</sup>

Barbecue marinated pork shoulder, Emmenthal & dill pickle

**R145**

# Burgers

Served with Rustic Chips

## Appetite Beef Burger

Homemade beef Pattie layered with donkey sauce, lettuce, tomato, onion, dill pickle

**R150**

## Roasted Black Bean Burger <sup>u</sup>

Served with avocado, Pico de gallo, pickled red onion topped with melted cheddar

**R135**

## Hot Honey Chicken Burger <sup>h</sup>

Crispy chicken breast tossed in our hot honey, served with yoghurt mayo, slaw, pickled cucumber & jalapeno

**R140**

# Pasta

Choose from Penne, Spaghetti, or Fettuccine

## Wild Mushroom <sup>u</sup>

Creamy Alfredo sauce topped with garlic croutons & pumpkin pickle

**R150**

## Chicken Tandoori Alfredo <sup>h</sup>

Charred tandoori chicken breast, sundried tomatoes, Shimeji mushroom finished with coriander chutney

**R155**

## Bolognaise

Classic bolognaise served with shaved parmesan & fresh herb salad

**R155**

## Spicy Prawn & Mussel <sup>u</sup> <sup>sp</sup> <sup>p</sup>

Topped with chorizo soil & parsley gremolata in a white wine & lemon butter sauce

**R230**



Niçoise Salad



Appetite Beef Burger

Roasted Black Bean Burger

Spicy Prawn & Mussel

# Prime Grills

Presented with Café de Paris butter & your choice of side

## Chalmar Beef

Since 1969, Chalmar has been creating a marriage of science & heart leading to an extraordinary level of quality cuts

<b>Rump</b>	<b>300g</b>	<b>R190</b>
<b>Sirloin</b>	<b>300g</b>	<b>R200</b>
<b>Fillet</b>	<b>250g</b>	<b>R285</b>

**8 Queen Prawns** **R275**

**Chipotle & Lime Chicken Thighs** **R175**

**Spareribs 600g** **R275**

**Chermoula Rubbed Lamb Cutlets 350g** **R250**

**Sides** **R40**

House side salad, Mash potato, Steamed rice, Rustic chips, Smashed garlic & parsley potatoes  
Roasted seasonal vegetables, Roasted coriander & orange carrots, Roasted butternut

**Sauces** **R35**

Chimichurri, Creamy cognac & green peppercorn, Wild mushroom, Bourbon barbecue, Classic jus, Lemon butter

# Appetite Plates

**Durban Lamb Curry** **R245**

Classic Durban style lamb curry served with sambals, rice, roti

**Classic Oxtail Stew** **R205**

Colcannon, baby vegetables, sweet & sour pickled pumpkin served with a pimento Chimichurri

**Winter Duck Confit** **R195**

Creamed polenta, coriander & orange baby carrots, sauteed mushrooms finished with a light jus

**Fish & Chips** **R175**

Deep fried Tempura hake, smashed minted peas, tartare sauce, rustic chips

**Butter Chicken Curry** **R170**

Basmati rice, coriander chutney, atchar  
Add 4 Queen Prawns | R150

**Butter Vegetable Curry** **R150**

Basmati rice, coriander chutney, atchar

**Roasted Cauliflower Steak** **R150**

Roasted butternut, pico de gallo, chimichurri, garlic green beans



Chalmar Sirloin

Chipotle & Lime Chicken Thighs

Chermoula Rubbed Lamb Cutlets

Winter Duck Confit

Fish & Chips

# Desserts

## *Gin & Tonic Tart*

Shaved fizzy white chocolate, filled with lime curd & topped with marshmallow

**R115**

## *Leopard Tiramisu*

Coffee biscuit layered with mascarpone cream

**R125**

## *Amarula Malva Pudding*

Served with a naartjie crème anglaise & candied ginger

**R120**

## *Mango & Passion Fruit Cheesecake*

New York style finished with oat crumble & passion fruit curd

**R125**

## *Chocolate Torte*

Oven baked torte served with smoked butterscotch sauce & crème fraiche sorbet

**R135**

## *Ice Cream Sandwich*

Check with the waiter for today's flavours

**R95**

## *South African Cheese Board*

Local artisan cheese, pear & saffron chutney, cheese biscuits

**R175**



Chocolate Torte

Leopard Tiramisu

*Sun*

The Maslow

TIME SQUARE

209 Aramist Avenue  
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