

CALLIES "Christmas in July" MENU

Steak, Egg & Chips

Prime sirloin 150gr with a fried egg and chips.

Cottage Pie

Traditional Cottage Pie served with side salad..

Chilli Con Carne

Spicy Mexican style mince served with rice and tortilla crisps. Served mild – ask for extra hot.

Bangers and Mash

Pork sausages, grilled onions, butternut and creamed spinach, creamy mash and rich gravy.

Barristers Beef Croquettes

Slow cooked beef, pulled and rolled – lightly crumbed. Served with creamy mash and your choice of sauce.

Masala Steak with Mash or Rice

Grilled Onions and Steak cubes simmered in creamy masala sauce..

The Hot Bull

Cubed beef sautéed in a tomato and hot chilli sauce with just a dash of cream. Served with fresh baked bread.

Chicken Livers

Sautéed with smoky bacon and onions with masala paste and cream. Served with fresh baked bread.

Chicken Schnitzel

Tenderized chicken fillets, crumbed and deep fried – served with a sauce of choice* and chips.

Grilled Chicken Breast

Tender chicken breast covered in a sauce of choice* with chips or side salad.

***Choose your sauce*:** Barristers, Monkey Gland, Roquefort, Mushroom, Garlic Butter, Hot Chilli, Madagascar, Cheese, White Wine & Garlic



Wraps:

Chicken Wrap: Grilled in either lemon butter or masala paste, or crumbed and wrapped with rocket, lettuce, feta and peppers.

Hawaiian Chicken Wrap: Chicken grilled in either lemon butter or masala paste, or crumbed and wrapped with lettuce, pineapple, carrot and a sweet chilli mayo dressing.

Chicken Parmesan Wrap: Grilled chicken strips coated with parmesan cheese, basil pesto mayo, avocado, lettuce and coriander.

Grilled Vegetable Wrap (V): Grilled carrots, peppers, baby marrow with feta, avocado, lettuce with a sweet honey dressing.



Chicken, Beef or Vegetable Stir Fry (can be V):

Choice of Chicken, Beef or Vegetarian tossed with cashew nuts, egg noodles and stir fry vegetables. Prepared in sesame seeds and soy sauce, pineapple juice and fresh ginger.

Aubergine Au Parmesan (V):

Layers of aubergine, baby marrow, home-made tomato sauce, herbs and parmesan cheese.

Roast Beetroot & Butternut Salad (V):

Beetroot gently roasted with our oven baked butternut; tossed in fresh salad leaves, rocket and feta, with a final sprinkling of caramelised pumpkin seed. Drizzled with a balsamic reduction.



Desserts:

Ice Cream & Hot Chocolate Sauce: Barristers famous 1980 Recipe: Hot Chocolate Sauce – made from dark chocolate and fresh cocoa and simmered for hours – one of the richest chocolate sauces in Cape Town.

White Chocolate Cream Crème Brulee: A traditional vanilla & custard crème Brulee with melted white chocolate

**NB: ALL ORDERS TO BE PLACED WITH THE WAITER AT BARRISTERS
PLEASE DON'T ORDER WHEN BOOKING**