



The Countess

www.thecountess.co.za

Mains

Starters

Ribs 100g	R 66
Brisket 100g	R 60
Spicy or BBQ smoked chicken wings	R 56
Beer battered, deep fried fish (Pangasius – known for it's tender and moist texture) with a caper & gherkin aioli	R 59
Chicken Liver Parfait topped with honey & black lava salt	R 56
Deep fried Chicken Strips with a sweet mustard mayo	R 50
Artichoke & parmesan pâté with toasted ciabatta	R 61 V
Baked brie & thyme with toasted ciabatta	R 66 V
Corn dog with home made mustard	R 58

Planks

Starter Plank – a fun way to explore the menu – fun as a main or share between friends as an appetiser

- any 3 starters and 2 home made pickles	R 165
- any 5 starters and 2 home made pickles	R 260

Chef's Plank – Changes regularly – ask your waiter R 185

Charcuterie & Fromage Plank – selection of decadent local cheeses, home cured speciality meats (coppa, salami, chorizo, etc.), pickles and bread sticks

For one	R 110
To share	R 260

Salads

Caesar Salad	R 83
Cos lettuce, poached eggs, parmesan, anchovy & croutons	
Vegetable Salad	R 84 V
Greens, roasted pumpkin and beet, feta, quinoa and mixed seeds	
Chicken Salad	R 94
Greens, slaw, BBQ grilled chicken, onion, cucumber & avo, topped with deep fried onion rings.	

Pasta

Truffle Macaroni & Cheese served with garlic confit toast & side salad	R 93 V
Smoked Brisket Lasagna served with garlic confit toast & side salad	R 125

- ALL MAIN MEALS INCLUDE A SIDE OF YOUR CHOICE

Buttermilk marinated southern fried chicken with gravy	R 87
Beer battered fish (Pangasius) with caper & gherkin aioli	R 98
Moroccan veg stack - harissa paste, roasted aubergines, red peppers & mozzarella, topped with chick peas and home made basil pesto	R 94 V
Rib Eye with butter & thyme (250gr 28 day wet aged)	R 124
Rib Eye with butter & thyme (400gr 28 day wet aged)	R 162
AND NEW ON OUR MENU..... no side needed	
Brisket Cottage Pie with our garlic mash topping	R 110

OUT OF THE SMOKER - Smoked low & slow with our blend of woodchips

	300g	500g	1Kg
Sticky Pork Ribs	R 110	R 176	R 283
Chicken Wings (Spicy or BBQ)	R 88	R 125	R 230
Brisket	R 148		

(Our Brisket is smoked for 18 hours on site, transforming this tough cut into juicy tenderness. Brisket has a high fat content - one of the reasons we like it so much!)

Burgers

- ALL BURGERS ARE SERVED ON A BRIOCHE BUN AND INCLUDES A SIDE

Beef Burgers: 220gr home made beef patty

BBQ Burger: R 96

- Patty, BBQ aioli, tomato & gherkin

Countess Burger: R110

- Patty, bacon, mozzarella, caramelized onion, BBQ aioli, thin slices of pickled beet & fried pineapple

Mature Brie Burger: R 98

- Patty, brie cheese, aioli, tomato & pickle

Chilli Burger: R 97

- Chilli Patty, chopped fresh chilli, explosive chilli aioli, cheddar cheese, chilli fried onion rings

BIG Classic Burger: R 134

- 2 Patties, with layers of onion, tomato, cheddar, pink sauce.

Chicken Burgers: 220g Chicken fillet

Grilled chicken fillet, slaw, mozzarella, BBQ aioli R 90

Deep fried chicken fillet, gherkin, onion rings & maple syrup R 95

Vegetarian Burger: R 94 **V**

Chickpeas, brown basmati rice and chilli patty with mozzarella cheese, slaw & greens

Fish Burger: 240gr R 103

Deep-fried beer battered fish goujons, grated crispy potato fries and pink sauce

Rib Burger: R 116

180gr Deboned pork ribs, red cabbage strips, lettuce, onion, tomato with a sweet bourbon and soy sauce

Hogs and Other Buns

- SERVED WITH A SIDE OF YOUR CHOICE

Hotdog - Frank, toasted roll, pickled mustard seeds, mozzarella, bacon jam, and crispy fried onion bits R 74

Pulled pork bun – Slow-cooked cajun pulled pork shoulder, slaw, red onion, and pickled carrot strips on a brioche roll R 96

French dipping sandwich – brioche roll with slow cooked brisket, onion consommé, mozzarella, lettuce & spring onion R 104

Crispy Panini with 250gr sliced rib eye steak strips, mushrooms, caramelised onions and blue cheese aioli – medium rare R 124

Sides

Hand cut triple fried chips R27 **V**

Creamy garlic mashed potatoes

Slow cooked yams (sweet potato) topped with marshmallows

Cauliflower mash – banting friendly

Mexican corn on the cob, grilled and dusted with chilli flakes and parmesan cheese with a dollop of homemade aioli

Slaw with aioli, carrot and raisins

Green side salad

Deep fried onion rings

Deep fried, battered pickled Gherkin

Onion ring with cheese, wrapped in Bacon, fried in beer batter R 40

Dirty Fries – Chips, bacon jam, Mayo, cheese - YUM R 40

Truffle macaroni & cheese R 40

Compliments

All home made with natural ingredients

As we make these fresh please check on availability R22

SAUCES

Bacon jam

Explosive chilli Sauce - HOT

Explosive chilli Aioli – Mild

BBQ aioli

Blue cheese aioli

Mustard - Mild

Sour Cream & Chives

Tomato Sauce / Ketchup

Mango & Tomato Chutney

PICKLES

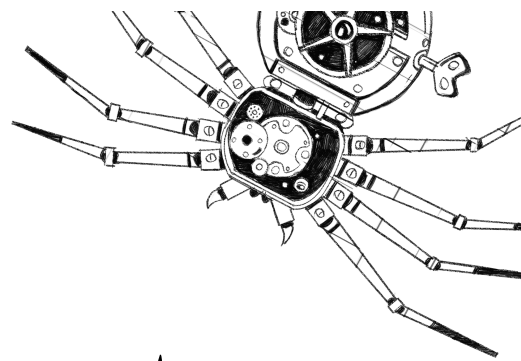
Pickled onions

Carrot strips

Pickled beetroot slices

Piccaililly

Celery strips



Something Sweet

Individually sized portions – served with a scoop of vanilla ice cream, we use only real butter and locally sourced South African chocolate of the highest quality

R57

Pot de Crème

This is our famous dessert – it is a twist on the traditional Crème Brulee – it is richer with less sugar and we cook it sous-vide for the perfect velvety smooth texture.

- **Original** – Topped with maple syrup and black lava salt

- **Fleur** – White 33% cocoa chocolate with Rhubarb perfume and Hibiscus syrup – floral and sweet

- **Chocolat** - 75% Dark chocolate – rich and decadent

Rocky Road

- Belgian white chocolate melted into a bar with loads of sweets crammed inside: smarties, speckled eggs, marshmallows, nuts, dried fruit, nougat, etc...

Chocolate and Red Wine Cake with Chocolate Ganache

- Individually sized and baked cake fortified with wine and topped with a freshly prepared ganache

Carrot cake

- Carrot, pineapple, cranberries and pecan nuts – not your average carrot cake... Topped with a dollop of cream cheese and lemon icing.

Croissant Bread and Butter Pudding

- Silky and rich custard pudding with croissant. We add white chocolate, cranberries and spice.

Crêpe stack

- Layers of tiny French crepes sandwiched between a mixture of Cointreau and a rich cream cheese filling with orange zest.

Chocolate Brownie

- Dark chocolate, nuts, cranberries, zest of orange – Crusty outside, moist inside – a brownie, The Countess way

Thick crispy fresh Belgian Waffle

Classic: Whipped Cream, Ice Cream and Golden Syrup

Notes on Our cooking:

- We try to stay true to the traditional (home made) way of creating food, wherever possible with our hands, always without compromise and usually with a lot of fun.
- We say no to processed ingredients and cook fresh from raw with very few exceptions
- Support local! We do wherever we can and it's fun too! It's good to know where the produce comes from and how it is farmed.
- You will not find ingredients in our kitchen filled with preservatives, MSG, artificial flavours or colours.
- We use butter, never margarine and always real cream!
- Among the usual cooking techniques, we also use some very old and some rather interesting ways to prepare food:
 - o We have a smoker in our kitchen and import our wood chips from the USA so that we can create a flavour profile that is subtle and layered by using woods such as Apple, Cherry, Hickory, Maple and Mesquite, which are not available locally. We have formulated our own recipe that adds a lot of flavor with no harsh smokey profiles.
 - o Sous vide is an incredible cooking technique allowing precise cooking at lower temperature, ensuring perfect doneness and a level of repeatability that is uncanny, it is used in combination with smoking, grilling or frying to achieve magical results (think chicken liver parfait, pot de crème and perfectly slow cooked cuts).
 - o Confit is the art of preserving in fat or oil – we use this to make our decadent garlic confit to add flavor to charred homemade ciabatta – magic!
- The pickles on our menu are a well-considered accompaniment to the dishes we serve. The acidity (by way of vinegar) in the pickles help cut through the fat in some of the heartier dishes and act as a palate cleanser, enhancing the flavour, especially something like pickled celery! The pickles are made at home in Henley-on-Klip, often with fresh ingredients from the garden!

PLEASE SIT BACK, TAKE A LOAD OFF, HAVE A DRINK AND ENJOY!

Tables of 8 or more attract a 12.5% service fee