

Ga Rouge

RESTAURANT & WINE CELLAR

Our Heritage

In the 1800's, long before the town of Pretoria came to be, the Erasmus family settled on Brakfontein farm. The "waenhuis", built in 1841, and the "Voortrekkershuis", built around 1854 still stand on the property today. The location has been declared a Historical Heritage Site.

In 1895, the "Here Huis", was built, and the house remained largely unchanged from its original form until 2007/8 when it was beautifully and painstakingly restored to its previous splendour.

The "Here Huis" is now a restaurant where people can come to enjoy and admire this historical monument! Much of the original building materials, brought from England to South Africa by sea, still remain in the house. There are even original chandeliers, restored to their former beauty, hanging in some rooms. The restored Douglas-fir wooden floors were brought over from the Americas by Spanish ships in the eighteenth century and are not to be missed.

Today we invite you to join in the preservation and celebration of this remarkable piece of history in the true spirit of South Africa and her people. Let our world renowned hospitality, unique interpretation of traditional cuisine and elegant country charm allow you to experience extraordinary fused gourmet.



Homestead (completed 1895)



Ga Rouge Restaurant (since 2008)



Hors d'Oeuvre

Snails

Snails, smoked bacon, litchi and garlic cream sauce topped with a wedge of brie

R84

Beef Tartar

21 day Matured Beef Fillet chopped up raw marinated in a balsamic soya black pepper vinaigrette topped with pickled quail egg finished with a home-style baked bread, watercress and caper mustard sauce

R84

Foie Gras

Seared Fattened goose liver, Caramelised Onions, Crème brûlée Peaches, Arugula topped with red wine berry sauce

R89

Vegetarian Carpaccio (V)

Beetroot cut carpaccio style dressed with mint vinaigrette topped with crumbed Goats cheese and Arugula

R66

Mussel Pot

West Coast Mussels cooked and served in a creamy white wine garlic sauce accompanied with home-style baked bread

R79

Livers

Pan-fried Chicken livers served on home-style baked bread topped with a spicy creamy sauce

R74

Carpaccio

Smoked Ostrich, capers, parmesan soil, tomato salad dressed with a white mushroom, garlic and balsamic vinaigrette

R79

Soup of the day

Our Chefs have prepared something special for today, please ask you waiter



Gourmet Salads

Ga Rouge Chicken Caesar

Delectable greens, Anchovies, grilled chicken, bacon, croutons, parmesan, half boiled egg dressed with Caesar dressing

R81

Winter Butternut

Roasted butternut, feta, rocket, pumpkin seeds and mixed nuts served with dressing on the side

R79

Greek Salad (V)

Delectable greens, tomatoes, sliced cucumbers, onion, Danish feta and olives

R65

Roasted Beef

Oven roasted Spicy Red Pepper, Haloumi, caramelised onions and Roasted Beef

R89

Biltong Pear

Biltong, red wine poached pears, creamy soft blue cheese served with a honey peppadew mayo dressing

R84

Salmon

Smoked Norwegian salmon, cottage cheese, croutons, lemon and delectable greens

R87

Beets (V)

Honey Roasted beets, haloumi, sweet onion mixed nuts on crispy lettuce served with a Dijon mustard, honey and orange dressing

R75



Entrée

Oxtail Pot

Traditional South African oxtail stew cooked, flavoured and smothered in red wine to perfection served with basmati rice on the side

R180

Rib Eye (300g)

Pepper, coffee crusted Rib eye, parmesan and chive mash, trio of chocolate, chilli and port jus and stir-fry vegetables

R190

Lamb Shank

Slow roasted lamb shank served with creamy potato puree, vine tomatoes and oven roasted mixed vegetables

R185

Salmon

Pan-fried Salmon sesame crusted, accompanied with sweet potato carrot humus puree, asparagus tips and a Teriyaki sauce

R189

Amarula Infused Fillet (200g)

Beef fillet. crusted or basted, wilted spinach, yum sweet potato rosti, caramelized onion and covered in mushroom and Amarula sauce

R182



Entrée

Grilled Kingklip

Pan-fried Kingklip served with ginger garlic sweet potato mash, green beans and roasted almonds finished off with your choice of Lemon butter or Thermidor Sauce

R190

Pork Belly

Oven Roasted Pork belly, sweet potato humus puree, sautéed baby potatoes, wilted green beans and apple sour red wine berry reduction

R159

Sole

East Coast Sole served on top of Fettucine pasta, with wilted greens and a white wine shrimp sauce

R175

Curry

Cape Malayan mild spicy, sweet chicken and prawn coconut curry, basmati rice, sambals and poppadum

R170

Ostrich

Ostrich fillet grilled to perfection. Served with sweet potato humus puree and honey glazed baby carrots with a Cranberry red wine reduction

R190



Entrée

Springbok Medallion

Springbok fillet cut into medallions with an old brown sherry and coriander mash topped with wilted bok choy and finished off with a red wine cranberry reduction

R189

Balantine

Chicken breast stuffed with sundried tomato, basil, feta and cheddar, wrapped in smoked bacon served with a trio cheese sauce, garlic and herb mash and baby carrots

R 165

Calamari

Calamari steak seasoned with Moroccan spices, pan-fried served with yum sweet potato rosti, peanut butter pumpkin puree, mixed stir-fry vegetables and served with lemon butter sauce

R149

Duck

Grilled Duck breast, honey glazed carrots, peanut butter butternut puree served with a red wine orange sauce

R 189

Spice Rubbed Cutlets

Mixture of Moroccan rub spices. Grilled medium, served with peanut flavoured pumpkin, a homemade sweet potato rosti and stir-fry vegetables

R 165



Desserts

Cheese Cake

Deconstructive Berry Cheese cake served with a ginger crumb soil topped with salted Caramel Popcorn

R 68

Milktart Crème Brûlée

Traditional South African Milktart done the French way (brûlée style) topped with fresh cream

R 64

Malva Pudding

Old South African classic with a twist. Drenched in a rich dark chocolate, Amarula and Milo sauce

R 65

Chocolate Delight

Decadent rich dark chocolate mousse served with peppermint crisp cream

R 72

Molten Cake

Dark Baked Chocolate Fondant served with fresh cream and a berry coulis

R 68

Crumble

Old School Apple Crumble topped with Hot Crème Anglaise served with your choice of cream or ice cream

R 75

White Chocolate Mousse

Perfect combination of the smoothest white chocolate mousse and pieces of hazelnut praline served with a lemon curd and ginger soil

R79



Hot Beverages

Filter Coffee	R20
Tea (Rooibos / Ceylon)	R20
Espresso	R22
Hot Chocolate	R28
Mochaccino	R31
Cappuccino	R24
Café Latte	R26
Flavoured Teas (Camomile, Earl Grey)	R27

Cold Beverages

Appletizer / Grapetizer	R27
Soft drinks 330ml cans	R21
Soft drinks 200ml cans	R17
Lipton Iced Tea	R27
Fruit Juice (Sir Juice)	R20
Mineral Water (1L)	R39
Cordials	R 9
Red Bull	R45
Tomato Cocktail	R27

Beers & Ciders

Local Beers	R27	Craft Beer	
Heineken / Peroni	R31	(Please ask your waiter about our variety of Craft beer)	
Miller's / Windhoek	R31		
Corona	R52		
Stella Artois	R42	Brutal Fruit	R32
Kilkenny	R48	Red Square	R42
Guinness	R51	Bacardi Breezer	R32
Hunters	R31	Smirnoff Spin / Storm	R32
Savanna	R31	Archer's	R32



Trading Hours

<i>Mondays</i>	<i>Closed</i>
<i>Tuesday – Friday</i>	<i>10:30 – 22:00</i>
<i>Saturday</i>	<i>8:30 – 22:00</i>
<i>Sunday</i>	<i>8:30 – 16:30</i>

Functions

We cater for all kinds of functions including stork teas, kitchen teas, birthdays, year-end functions, corporate events, intimate weddings and many more

Please enquire about our menu options and packages on functions@garouge.co.za or 079 432 5795

Garden Picnic

Book your picnic basket and come and enjoy a romantic or family picnic on our luscious lawn. We provide a picnic basket with a selection of local and imported cheeses, fresh fruit, savoury tarts, sweet snacks and a variety of canapés completed with a bottle of wine and/or juice.

Sunday Lunch Buffet

We serve a delectable lunch buffet every Sunday comprising of the freshest ingredients available in the season. Please arrange booking in advance to ensure your seat for our next feast

Daily Specials

Bookings

functions@garouge.co.za

079 432 5795

