

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

Crocodile

Smoked Crocodile Carpaccio with parmesan soil, Arugula and white mushroom, garlic and balsamic vinaigrette

R79

Tartar

21 day Matured Beef Fillet chopped up raw marinated in a balsamic soya black pepper vinaigrette topped with pickled quail egg finished with French toast point, Rocket and caper mustard sauce

R89

Snails

Smoked bacon, Snails and Litchis smothered in a creamy garlic sauce accompanied with baked puff stick

R84

Vegetarian (V)

Burnt Camembert Cheese with onion fig marmalade finished off in a vol au vent casing

R84

Black Pot

West Coast Mussels cooked and served in a creamy white wine garlic sauce accompanied with french toast point

R80

Livers

Creamy Pan-fried Chicken livers prepared in a spicy chilli sauce served with grissini sticks

(Your choice of spicy or mild)

R74

Soup of the day

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



Gourmet Salads

Ga Rouge Apple Caesar

Delectable greens, baby tomatoes, sliced apple, croutons, coriander and chicken served with a Garouge style Caesar dressing

R79

Peppered Roasted Beef

Roasted butternut, feta, rocket, pumpkin seeds, peppered roast beef and carmalised onion served with dressing on the side

R89

Greek Salad (V)

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

R69

Peach Salmon

Smoked Norwegian Salmon Carpaccio, mint, cucumber, Peach, cream cheese and delectable greens

R89

Biltong

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

R84

Citrus Popped Sorghum (V)

Delectable greens, cucumber, feta, popped sorghum, olives and orange served with a Ga Rouge style Greek dressing

R79



Entrée

Cape Curry

Mild and sweet Malayan style chicken and prawn coconut curry, basmati rice, sambals and poppadum

R179

Beef Fillet (220g)

Grilled Beef Fillet pepper crusted or basted accompanied by garlic butter pepper mash with parmesan Frangelico sauce and finished off with wilted spinach and fried red pepper

R209

Sesame Crusted Salmon

Chefs Seared Sesame crusted Salmon, accompanied with sweet potato carrot humus puree, asparagus tips and Teriyaki sauce

R211

Lamb Shank

Old Traditional favourite with a twist... Slowly roasted and served with vanilla cinnamon potato puree and oven roasted mixed vegetables

R214

Squid

Moroccan spiced squid steak strips pan-fried served with yum sweet potato rosti, peanut butter pumpkin puree, mixed stir-fry vegetables and lemon butter sauce

R171



Entrée

Kingklip

Pan Seared Kingklip seasoned with Ga Rouge spice and finished off in the oven, served with garlic ginger sweet potato mash, green beans and almonds topped with your choice of Lemon butter or Thermidor sauce

R 190

Rib Eye (300g)

Perfectly Grilled 21 day matured Ribeye, off the bone, served with garlic herb mash, Whiskey Chilli Pepper jus topped with Rocket and Poached Pears

R215

Scoglio

Creamy Italian seafood pasta with spicy Napolitano sauce served with Fettuccine

R144

Lamb Rack

Medium Moroccan Spiced Oven roasted lamb rack with peanut flavoured pumpkin, wilted green beans and crumbed onion rings

R 200

Venison

Venison of the day..... with an old brown sherry, coriander mash topped with wilted bok choy and finished off with a red wine cranberry reduction

R218



Entrée

Sea Bass

Pan-Seared Sea Bass finished off in the oven with Basil Pea Puree, crispy Pommies Anna, asparagus and creamy garlic lemon sauce

R218

Chicken Roulade

Succulent chicken breast stuffed with basil, feta, sundried tomato and cheddar cheese wrapped in smoked bacon served on Arrabiata Fettucine pasta and a three-cheese sauce

R189

Pork Slab

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

R180

Ostrich

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

R218



Entrée

Risotto (V)

Creamy wild mushroom risotto with thyme
and parmesan cheese

R115

Vegetarian Curry (V)

A mild, sweet vegetable coconut curry, basmati rice,
sambals and poppadum

R144





From the Grill

Include a side of your choice

Sirloin 200g	R120
Fillet 200g	R160
Rump 300g	R130
Ribeye 300g (Off the bone)	R155
T-Bone 450g	R149

Sauces

Three Cheese Sauce	R32
Creamy Garlic Sauce	R32
Pepper Sauce	R32
Chilli Sauce	R32
Mushroom Sauce	R32

Gourmet Sauces

Amarula mushroom sauce	R39
Biltong Cheese Sauce	R39
Creamy Frangelico Pepper Sauce	R39
Whiskey Chilli Chocolate Sauce	R39

Sides

Bread Basket	R15
Side Greek Salad	R45
Rustic Cut Potato Fries	R28
Garlic Pepper Mash	R38
Sweet Potato Fries	R30
Roasted Vegetables	R35
Stir-Fry Vegetables	R35
Ga Rouge Peanut butter pumpkin mash	R38
Sweet Potato Hummus Puree	R38



Origin of Chalmar Beef



Chalmar Beef has great colour, grain and fantastic marbling (the fat found within a cut of meat and between the muscle fibres themselves). It delivers a beefy flavour and unbeatable texture thanks to its firm and tender muscle. There's minimal shrinkage in the cooking process.

In 1965 on a modest plot in Kempton Park. Wimpie Wethmar, who was 17 years of age, bought his first 4 Friesian cattle. These 4 cattle were lovingly tended to until they were harvested and sold for a profit in December of that same year igniting a passion that would continue to this day. After that Wimpie expanded his herd to accommodate 10 cattle whilst completing his schooling and working for Mr. Chaliner, a chicken farmer, during school holidays.

After Wimpie matriculated with university exemption, and to the dismay of his parents who wanted Wimpie to become an accountant. Mr. Chaliner offered him a permanent position on the chicken farm. Wimpie took the position on one condition; that he was going to continue raising cattle. Mr. Chaliner agreed with a condition of his own; Mr. Chaliner was to be a partner in the cattle raising venture. Furthermore, he would put the money up to purchase the cattle and Wimpie would provide the labour before and after work on the chicken farm. With these conditions acceptable on both parties a gentlemen's agreement was struck.

Sadly, a year later Mr. Chaliner passed away. Mrs. Chaliner decided to continue with the farming operations with Wimpie and in 1969 the cattle venture had expanded to 1,000 head of cattle. The original plot in Kempton Park was bursting at the seams and the decision was made to relocate the operation close to Bapsfontein. In 1969 a company called CHALMAR BEEF (Pty) Ltd. was registered. The name a combination of **CHAL**iner and weth**MAR**. In 1970 the chicken business was closed to focus solely on producing quality, tender beef.

In 1976 Wimpie Wethmar bought the Chaliner 50% stake in Chalmar Beef (Pty) Ltd to become the sole owner of Chalmar Beef. Through hard work, a passion for cattle and an entrepreneurial spirit Chalmar Beef has grown to become one of the most trusted and sought-after beef to restaurateurs, premium butchers and chefs throughout South Africa.

Grain feeding of cattle solves the problem of seasonal supply and it improves the quality of the beef. The cattle are fed a balanced diet daily. The ration that is given to the cattle is formulated by an expert feedlot nutritionist. The right amount of proteins, vitamins, minerals, fibre and energy are given to the cattle to ensure a healthy and strong immune system and maximise the animals growth potential.



Desserts

De-constructive whizz

Creamy Strawberry Cheese Cake served with ginger crumb soil topped with white chocolate chard and finished off with a red berry coulis

R 69

Panna Cotta with a twist

Creamy White Cape Velvet Panna Cotta served with Black Lemon Ice Cream and granadilla coulis

R 64

Malva Pudding

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

R 68

Cheese board for 1

Selection of local & imported cheeses accompanied by olives, biscuits and condiments

R 95

Mississippi Mud Pie

Dense chocolate mud sponge and a dark chocolate filling With crème Chantilly and fine Belgium chocolate shavings

R 74

Sticky Toffee

A moist, traditional sticky toffee pudding, baked with dates and a delicious toffee sauce

R 79

