



STARTERS

Steak Tartar - Hand Cut Aged Sirloin
served with Focaccia, Wasabi Mayo

R95

Chicken Liver Pate – served with Focaccia

R60

Greek Salad – dressed

Ask for a large order for the table

R78

 **Chicken Sesame Salad** – Chicken Pieces
with an Asian Hot Dressing (contains nuts)

R95

Charred spring onion – served with
a Romesco Dressing (contains nuts)

R95

Tasting Board – Platter for 2,
Prawns, Rare Steak and Chimichurri Dressing,
Mini Game Pies, Chicken Satays,
Crumbed Mushrooms, Olives and Feta Bowl,
Vietnamese Veggie Wraps

R280

GLOSSARY

GNOCCHI – POTATO DUMPLINGS

SALSA ROSSA – SPICY TOMATO BASED SAUCE

TZATZIKI – YOGHURT MINT LEMON AND GARLIC

GREMOLATA- PARSLEY GARLIC AND CITRUS PEEL

ROMESCO- TOMATO BASE, NUTS AND ROASTED PEPPERS

BERNAISE- RICH BUTTERY TARRAGON SAUCE

SATAY – ASIAN SKEWERED MEAT

POMMES DAUPHINE – CRISP POTATO PUFFS

SKORDALIA- GREEK STYLED MASHED POTATOES

CORKAGE

Should you wish to BYOB a corkage fee will be charged

@ R 100-00 for sparkling/ champagne


R 60-00 for red and white wines



BISTRO  BISTRO



SEAFOOD AND PASTA

 **Rag Pasta** - Homemade Pasta, Prawns, Chorizo
Salsa Rossa and Gremolata

R145

Spaghetti Aglio E Olio – Spaghetti Tossed in Olive Oil
Chilli and Garlic(Olives Optional)

R80

Mussel Florentine Pasta – Homemade Pasta with
White Wine Butter Sauce and
Creamed Spinach Stuffed Mussels

R160

Oxtail Gnocchi – Handcut Gnocchi,
Red Wine Braised Oxtail,
Caramelised Onion and Parmesan

R145

Beer Battered Hake – Deep Fried Hake served
with Fries and Tartar Sauce

R145

Baked Kingklip – served with Two King Prawns,
Lemon Butter, Green Salad and
Choice Of Starch


R260

Seabass- Herb Crusted Seabass served with
Pomme Dauphine and Asparagus Spears

R210



FROM THE GRILL

 **Grilled Baby Chicken** - ±700g Peri Peri Chicken
served with Fries and Green Salad

R155

Prime Beef Burger –All The Trimmings,
Cheese and Fries

R128

Ladies Fillet – 200g Fillet Steak served with
Skordalia Mash, Bacon Wrapped Beans
and Green Salad

R190

Beef Sirloin – 300g Wet Aged Sirloin served with
Salad and Fries

R190

Game Pie – Homemade Organic Game Pie served
With Marula Jelly, Green Peppercorn Sauce,
Fries and Salad.

R160

 **Twice Cooked Pork Neck** – Barbecued Pork Neck
served with Asian Vegetables
and Fried Noodles

R170

Lamb Shank – Served with Skordalia Mash, Garlic Beans,
Honey Carrots and Caramel Sauce Pumpkin Fritters

R210

Slow Braised Beef Shortrib – served with Skordalia Mash
Garlic Mushrooms, Roasted Cherry Tomatoes,
Steamed Veg and Red Wine Jus

R160

SAUCES

Cheese Sauce / Mushroom Sauce
Pepper Sauce / Bearnaise Sauce

R25



PIZZA

Focaccia- Rosemary and Garlic Pizza Bread
R60

Ham and Cheese Pizza- Ham and Cheese
R90

Basil Pesto Pizza- Mozzarella, Tomato Slices and
Basil Pesto
R95

Wilted Spinach Pizza- Spinach, Field Mushrooms
Red Onion and Mozzarella
R125

Spiced Lamb Pizza- Lamb Mince,
Roasted Capsicum, Caramelised Onion,
Mozzarella and Tzatziki
R155

Pepperoni Pizza- Pepperoni, Roasted Capsicum,
Red onion and Mozzarella
R130

Meat Lovers- Pulled Pork, Ham, Pepperoni
Chorizo, Mozzarella and Barbeque Sauce
R140

Pulled Pork Pizza- Pulled Pork, Red Onion,
Mozzarella and Barbeque Sauce
R125

Anchovy Pizza- Capers, Anchovy, Kalamata Olives,
Cherry Tomatoes and Feta
R135



PIZZA
CONTINUED

Prawn Pizza- Crème Fraiche and Prawns
R170

Spiced Chicken Pizza- Grilled Chicken, Bacon,
Gorgonzola and Avo
R145

Artichoke Pizza- Salami, Artichokes, Olives
and Cherry Tomato
R145

Prosciutto Pizza- Prosciutto, Rocket and
Parmesan
R170

Extras

Prawn / Prosciutto/ Avo / Anchovy
R35

Pepperoni / Chorizo / Artichokes / Bacon / Cheese
R25

Pineapple / Ham / Capers / Olives / Mushrooms
R20

Gluten Free Base @ R30 Extra
Please Expect A 20 Minute Delay



DESSERTS

Homemade Ice Cream and
Salted Caramel Sauce

R60

Orange Crème Brûlée and
Pistachio Biscotti

R68

Coffee Panna Cotta, Caramel Sauce
and Honeycomb

R68

Decadent Chocolate Tart served with
Vanilla Bean Ice Cream/Cream
(Gluten Free)

R68

Chocolate Deli- Chocolate Mousse with
Caramel Center on a bed of
Vanilla Crumbs served with
Espresso Ice Cream

R78

Cake of the Day

SQ

MILKSHAKES AND DON PEDROS

Milkshakes- Vanilla/Chocolate/Strawberry/Coffee

R32

Kahlua Don Pedro

Single R47 / Double R74

Amarula Don Pedro

Single R42 / Double R74

Frangelico Don Pedro

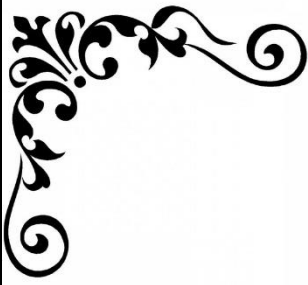
Single R47 / Double R74

Bells Don Pedro

Single R48 / Double R74



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IRISH COFFEE

Bells Irish Coffee
Single R46 / Double R71



Jameson Irish Coffee
Single R56 / Double R81

Kahlua Irish Coffee
Single R46 / Double R71

HOT BEVERAGES

Long Black/Espresso
R22

Flat White
R29

Double Espresso
R25

Cappuccino/Latte
R29

Green Tea / Five Roses / Rooibos/
Earl Grey Tea
R20

Hot Chocolate
R25





SOFT DRINKS

Coke/Coke Light/Coke Zero/Tab/Creme Soda/
Fanta/Sprite/Sprite Zero

R23

Rock Shandy/ Steelworx

R42

Ice Tea

R26

Appletizer/Graptizer

R32

Fruitree - Orange/Fruit Cocktail

R29

Valpre Still/Sparkling 500ml

R16

Red Bull 250ml

R36

CORDIALS

Kola Tonic/Lime/Passionfruit/
Roses/Grenadine/Bitters

R9

MIXERS

Halls Tomato Cocktail

R25

Fitch & Leedes 200ml-
Lemonade/Club Soda/Ginger Ale/
Bitter Lemon/Tonic/Tonic Lite/
Tonic Pink/Pink Lite

Coke

R22



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METHODE CAP CLASSIQUE

Pongrâcz Brut/Rosé
R350

Krone Night Nectar Vintage Demi Sec
R450

Krone Night Nectar Rosé Vintage Demi Sec
R450

SAUVIGNON BLANC

Durbanville Hills-Delightful Combination of Citrus,
Paw-Paw, Asparagus, Ripe Figs and Watermelon
Per Bottle R200 / Per Carafe R55

Kleine Zalze A Thirst-Quenching Palate with Layers of Fruit
Per Bottle R235

Spier Medium-Intense Notes of Oranges,
Mango, Melon & Gooseberry
Per Bottle R190

WHITE BLENDS

Duke White Pinotage- A White Pinotage That Beckons
You To Explore a Variety of Berry Flavours
Per Bottle R175

Zonnebloem Blanc De Blanc- Lime, Passionfruit &
Ripe Apple Aromas
Per Bottle R235 / Per Carafe R45

CHENIN BLANC

Kleine Zalze- Elegant Fruit and Oak Flavours with Earthy Finish
Per Bottle R200

Leeuwenkuil- Vibrant Aromas of Green Apple
& Tropical Fruit
Per Bottle R200



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CHARDONNAY

Durbanville Hills- Aromas of Peaches, Melon & Kiwi
That Ends with a Sweet Sensation

Per Bottle R198 / Per Carafe R55

Spier- Grapefruit, Lime, Apple Pear & Hints of Vanilla
Per Bottle R190

Kleine Zalze Unoaked- Vibrant Aromas of Melon
& Bartlett Pear with a Citrusy Raciness
Per Bottle R190

De Morgenzon DMZ- Sweet Vanilla & Almond Hints
with Clean Tropical Finish
Per Bottle R310

ROSÉ

Hermanuspietersfontein Bloos- A Unique
Blend of Raspberry, Mulberry, Cherry and Oak
Per Bottle R240

Durbanville Hills Merlot Rose- Hints of Berries
Per Bottle R180 / Per Carafe R55

PINOTAGE

Durbanville Pinotage- Flavours of Raspberry Alongside
Silky Smoothness
Per Bottle R230 / Per Carafe R60

Beyerskloof-A Classic Pinotage with Fruity Flavours
Per Bottle R220

PINOT NOIR

Nitida- Flavours of Strawberries, Cherries & Wild Ostrich
Per Bottle R550

Bosman Upper Hemel-En-Aarde- Rich with Berries and
Subtle Spicy Notes
Per Bottle R480



MERLOT

Durbanville Hills- Medium to Full Bodied Wine
with Sweet Fruits on Palete

Per Bottle R230 / Per Carafe R50

Kleine Zalze- Fresh & Natural Acidity Ensures Vibrant Finish

Per Bottle R260

CABERNET SAUVIGNON

Durbanville Hills- A Medium Bodied Wine with Ripe
Red Fruits on the Palate

Per Bottle R230 / Per Carafe R60

Glenelly Glass Collection- Blackcurrent Pastille Fruits
and Tangy Acidity are Hallmarks of the Collection

Per Bottle R260

RED BLENDS

Groote Post Old Man Blend- Soft and Smooth Wine
with Pepper, Spice and Raspberry Undertones

Per Bottle R260

Hermanuspietersfontein Kleinboet- Dark Fruits with
Savoury Notes such as Dried Herbs

Per Bottle R354

Alto Rouge- Blackberry Flavours followed with
Tobacco & Chocolate

Per Bottle R250 / Per Carafe R50

MALBEC

Neethlingshof- Dark Ruby Wine with Floral fragrance
and Dark Chocolate with Berry Flavours

Per Bottle R260



WHISKEY

**Bells/Bains/Johnnie Walker Red Label/J&B/Three Ships
R25**

**Scottish Leader 12 Years
R28**

**Jack Daniels/Jameson
R37**

**Johnnie Walker Black Label
R42**

**Glenfiddich 12 Year Single Malt
R56**

GIN

**Gordons
R22**

**Tanqueray
R30**

**Bombay Sapphire
R32**

BRANDY

**Klipdrift/Richelieu
R22**

**Klipdrift Premium
R24**

**Remy Martin
R61**

VODKA

**Smirnoff 1818
R22**

**Cruz
R25**

**Absolut
R39**



BISTRÖ | BISTRÖ



LUNCH SPECIALS



12:00-16:00(Tuesdays-Saturdays)

**Beef and Spinach Lasagne served
with Side Greek Salad
R100**

Add a Glass of Durbanville Hills
Cabernet Sauvignon/Merlot
R20

**Chicken Schnitzel & Cheese Sauce served
with Fries and Side Greek Salad
R100**

Add a Glass of Durbanville Hills
Cabernet Sauvignon/Chardonnay
R20

**175g Steak served with Fries
and Side Greek Salad
R100**

Add a Hunters Edge
R20

Optional Sauces-
Cheese/Pepper/Mushroom
R20

**Creamy Chicken Liver Pancakes
with Side Greek Salad
R80**

Add a Glass of Durbanville Hills Merlot Rosé
R20

 **Boa Buns with Asian Pulled Pork
R80**

Add a Glass of Durbanville Hills
Cabernet Sauvignon/ Merlot Rosé
R20



LIQUERS

**Amarula/Kahlua
R24**

**Frangelico/Monis/Martini
R27**

**Baileys Cream/Butlers Mint
R25**

**Jägermeister
R30**

**Cointreau
R41**

**Grappa
R60**

BEERS

**Amstel Lager/Amstel Light/Black Label/Castle Lager/
Castle Light/Millers/Windhoek Lager/Windhoek Light**

R26

Windhoek Draught

R30

Heineken

R27

CIDERS

Hunters Dry/Gold/Edge/Savannah Dry/Savannah Light

R29

RUM

Bacardi / Red Heart

R23

Captain Morgan – Dark Rum/Spiced Gold

R25

TEQUILA

Jose Cuervo – Silver/Gold

R30



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