



STARTERS

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

R95

Greek Salad – Dressed

Small R45

Large R78

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

R95

Focaccia- Rosemary and Garlic Pizza Bread

R60

GLOSSARY

GNOCCHI – POTATO DUMPLINGS

SALSA ROSSA – SPICY TOMATO BASED SAUCE

TZATZIKI – YOGHURT MINT LEMON AND GARLIC

GREMOLATA- PARSLEY GARLIC AND CITRUS PEEL

BERNAISE- RICH BUTTERY TARRAGON SAUCE

HUMMUS- CHICKPEA DIP

SKORDALIA- GREEK STYLED MASHED POTATOES

TANDOORI- COOKED UNDER IMMENSE HEAT

TAPAS- SMALL APPETIZER OR SNACK

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

Homemade Potato Gnocchi – Handcut Gnocchi with selection of
Creamy Blue Cheese Sauce
or
Seasonal Vegetarian Option
R115


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





FROM THE GRILL

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

R155

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

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

R210

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

R160

Tandori Chicken Curry- Butter Chicken Curry
served with Fragrant Rice, Sambals
and Naan Bread

R155

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

Seafood Pizza- Squid, Prawns, Mussels
and Cherry Tomato
R170

 **Mozambique Pizza-** Peri Peri Chicken Livers,
Peppers and Red Onions
R90

Extras

Prawn / Prosciutto/ Avo / Anchovy
R35

Pepperoni / Chorizo / Artichokes / Bacon / Cheese
R25

Pineapple / Ham / Capers / Olives / Mushrooms
R20





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

**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





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/Grapetizer

R32

Fruitree - Orange/Fruit Cocktail

R29

Valpre Still/Sparkling 500ml

R16

Red Bull 250ml

R36

CORDIALS

Roses- Kola Tonic, Lime, Passionfruit
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





WINE BY THE CARAFE

Zevenwacht 7even Sauvignon Blanc

Zevenwacht 7even Rosé

Zevenwacht 7even Bouquet Blanc Natural Sweet

Zevenwacht 7even Pinotage

R50

METHODE CAP CLASSIQUE

Pongrâcz Brut

Delicate yeasty tones, layered with toast and ripe fruit

R345

Durbanville Hills Sparkling

Hints of citrus and tropical fruits with a touch of peach

R240

SAUVIGNON BLANC

Zevenwacht 7even Sauvignon Blanc

An elegant, refreshing, fruit driven wine with a zesty lime citrus finish

R135

Villiersdorp Sauvignon Blanc

Fresh tropical fruit and cut grass on the nose with hints of asparagus and guava

R175

CHENIN BLANC

Riebeek Chenin Blanc

Intense tropical flavours blananced by crisp, fresh finish

R135

Groote Post Chenin Blanc

Melon and Guava are prominent on the nose, pear and green fig flavours

R175

CHARDONNAY

Kleine Zalze Unwooded

Vibrant Aromas of Melon & Bartlett Pear with a Citrusy Raciness

R185

BISTRO | BISTRO





WHITE BLENDS

Zevenwacht 7even Bouquet Blanc Natural Sweet

Perfumed nose with fragrant aromas of rose petal, litchi and Turkish delight with hints of citrus

R135

Zonnebloem Blanc de Blanc

Crisp acidity, tropical fruit flavours such as guava and sweet melon.

R125

ROSÉ

Zevenwacht 7even Rosé

Rose petals on the nose with fresh ripe strawberries on the palate, elegant and soft

R135

Hermanuspietersfontein Bloos

A Unique blend of Raspberry, Mulberry, Cherry and Oak

R195

Durbanville Hills Merlot Rosé

Notes of strawberry and sweet berries on the nose and sweet berries on the palate

R160

CABERNET SAUVIGNON

Riebeek Cabernet Sauvignon

Rish dark berry fruit with a hint of cigar, balanced by a velvety, lingering finish

R155

Durbanville Hills Cabernet Sauvignon

An elegant wine with blackcurrant, balanced with wood and aniseed flavours.

R180

PINOTAGE

Zevenwacht 7even Pinotage

Vibrant pinotage with chocolate, plum and dark cherry aromas that follow through the palate

R135

Villiersdorp Pinotage

Nose dominated by red fruit and spicy nuances which carry through on the palate and supported by subtle tannins

R195





MERLOT

Kleine Zalze Merlot

Fresh & Natural Acidity Ensures Vibrant Finish

R175

Morgenster Merlot

Smooth with fine tannins and palate weight, giving an extra dimension to the abundance of fruit introduced by the nose

R240

SHIRAZ

Elgin Vintners Syrah

Brooding fruit, dark spice and smoked meat appeal on the nose. Palate finishes spicy and peppery with gentle tannins and a long, lingering, balanced after taste

R295

Hermanuspietersfontein Skoonma

Shiraz driven, showing sweet spice nuances and black olive; elegant structure and persistent finish

R350

RED BLENDS

Groote Post Old Man Blend

Soft and Smooth Wine with Pepper, Spice and Raspberry Undertones

R195

Zonnebloem Noir de Noir

Notes of red cherries on the nose, followed by hints of sweet vanilla and oak spices

R140

MALBEC

Neethlingshof

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

R220



WHISKEY

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

Scottish Leader 12 Years
R28

Jack Daniels/Jameson/Glenmorangie
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

BISTRO  BISTRO





Tapas Selection

(Available All Day)

**White Wine Mussels
R45**

**Chicken Gizzards in White Wine Sauce
R30**

**Crumbed Prawns and Garlic Butter Sauce
R40**

**Salt and Pepper Squid
R40**

**Hummus with Small Focaccia
R28**

**Crumbed Mushrooms and Cheese Sauce
R28**

**Crumbed Chicken Strips and Cheese Sauce
R35**

**Hake Goujons and Tartar Sauce
R32**

**Focaccia
R60**

Light Meals

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

**½ Peri Peri Baby Chicken served with Fries
and Side Salad
R80**

**½ Hake Portion served with Fries
and Side Salad
R75**

BISTRO  BISTRO





LIQUERS

Amarula/Kahlua/Port
R24

Frangelico/Monis Sherry/Martini
R27

Baileys Cream/Butlers Mint /Disaronno
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
Savannah Dry/ Light
R29

RUM

Bacardi / Red Heart
R23

Captain Morgan – Dark Rum/Spiced Gold
R25

TEQUILA

Jose Cuervo – Silver/Gold
R30



