

## **STARTERS**

Oven Roasted **Bone Marrow** served with Focaccia and Chimichurri

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

**Greek Salad** – Dressed  
**Small**  
**Large**

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

**Focaccia** - Rosemary and Garlic Pizza Bread

**Prawn and Fishcake** – served with tartare sauce

**Cauliflower Soup** – topped with a Blue cheese Crumble

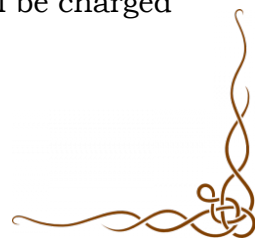
## **GLOSSARY**

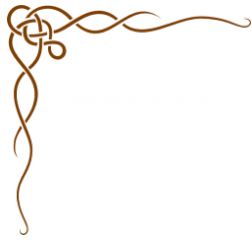
**Gnocchi** – POTATO DUMPLINGS  
**Beurre Noisette** – BURNT BUTTER SAUCE  
**Salsa Rossa** – SPICY TOMATO BASED SAUCE  
**Tzatziki** – YOGHURT MINT LEMON AND GARLIC  
**Gremolata**- PARSLEY GARLIC AND CITRUS PEEL  
**Béarnaise**- RICH BUTTERY TARRAGON SAUCE  
**Hummus** - CHICKPEA DIP  
**Skordalia**- 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


BISTRO | | BISTRO





## **SEAFOOD AND PASTA**

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

 **Spaghetti Aglio E Olio** – Spaghetti Tossed in Olive Oil  
Chilli and Garlic(Olives Optional)  
Add your choice of:

**Prawns**  
**Chorizo**

Mushroom & Walnut Duxel **Ravioli** with Ricotta served  
with Caramized Butternut and a Sage & Walnut Beurre  
Noisette sauce

### **Homemade Potato Gnocchi**

Handcut Gnocchi with selection of:

**Creamy Blue Cheese Sauce**  
**Vegetarian**  
**Ragu of Oxtail**  
**Red wine & caramelized onions**

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


**Baked Kingklip** – served with Two King Prawns,  
Lemon Butter, Green Salad and  
Fries **or** Mash

**6 Peri-Peri King Prawns** – served with Savoury Rice and  
Lemon Butter Sauce





## **FROM THE GRILL**

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

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

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

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

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

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

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

**Chinese 5 Spice Pork Belly** – served with mustard  
mash, wilted spinach and homemade applesauce and  
cider jus

**1.5kg T-Bone** – served with Baked Potatoes, Creamed  
Spinach, Field Mushrooms & Chimichurri Sauce  
(Serves 3 – 4)

**Lamb Curry** - served with Fragrant Rice, Sambals  
and Naan Bread

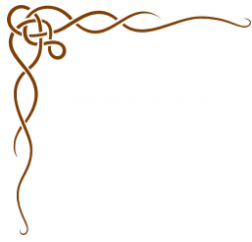
**Herb crusted Rack of Lamb (400g)** - served with  
parmesan baby potatoes, roast beetroot, tzatziki and a  
red wine jus

### **SAUCES**

Cheese Sauce / Pepper Sauce  
Mushroom Sauce

BISTRO  BISTRO





## **PIZZA**

**Margarita** – Tomato base with Mozzarella

**Ham and Cheese Pizza-** Ham and Cheese

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

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

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

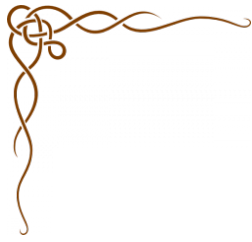
**Pepperoni Pizza-** Pepperoni, Roasted Capsicum, Red onion and Mozzarella

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

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

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





**PIZZA**  
**CONTINUED**

**Prawn Pizza-** Crème Fraiche and Prawns

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

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

**Prosciutto Pizza-** Prosciutto, Rocket and  
Parmesan

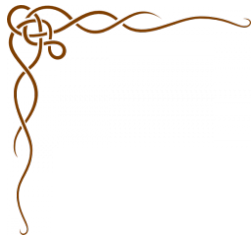
**Seafood Pizza-** Squid, Prawns, Mussels  
and Cherry Tomato

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

**Extras**

Prawn / Prosciutto/ Avo / Anchovy  
Pepperoni / Chorizo / Artichokes / Bacon / Cheese /  
Chicken / Pulled Pork / Parmesan  
Pineapple / Ham / Capers / Olives / Mushrooms





## **DESSERTS**

**Homemade Ice Cream and  
Salted Caramel Sauce**

**Orange Crème Brûlée and  
Pistachio Biscotti**

**Amarula Malva** served with Crème Anglaise

**Chocolate Fondant** served with  
Vanilla Bean Ice Cream/Cream

**Piet's Sago** served with Vanilla Bean Ice Cream

## **MILKSHAKES & DON PEDROS**

**Milkshakes-** Vanilla/Chocolate/Strawberry/Coffee

Kahlua Don Pedro

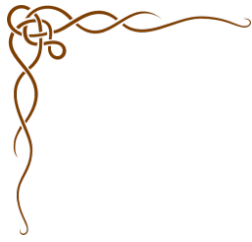
Amarula Don Pedro

Frangelico Don Pedro

Bells Don Pedro

Jameson Don Pedro





## **IRISH COFFEE**

Bells Irish coffee

Jameson Irish coffee

Kahlua Irish coffee

## **HOT BEVERAGES**

Long Black/Espresso

Flat White

Double Espresso

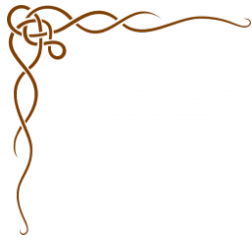
Cappuccino/Latte

Green Tea/Five Roses/Rooibos

Earl Grey Tea

Hot Chocolate





## **SOFT DRINKS**

Coke/Coke Light

Coke Zero

Creme Soda/Fanta/Sprite/Sprite Zero

Rock Shandy/ Steelworx

Ice Tea

Appetizer/Grappetizer

Juice - Orange/Fruit Cocktail

Valpre Still/Sparkling 500ml

Red Bull 250ml

## **CORDIALS**

Roses- Kola Tonic, Lime, Passionfruit

## **MIXERS**

Halls Tomato Cocktail

**Fitch & Leedes 200ml**

Lemonade/Club Soda/Tonic

**Fitch & Leedes 200ml**

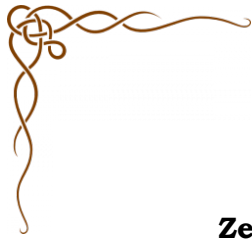
Bitter Lemon/ Ginger Ale / Tonic Pink/

Tonic Pink Sugar Free

Coke 200ml







## **WINE BY THE CARAFE**

**Zevenwacht 7even** Sauvignon Blanc  
**Zevenwacht 7even** Rosé

**Zevenwacht 7even** Bouquet Blanc Natural Sweet  
**Zevenwacht 7even** Pinotage  
**Zevenwacht 7even Rood** Red Blend

## **LIGHT RANGE**

**Perdeberg** Chenin Blanc/Light White

**Perdeberg** Pinotage/Light Red

**Perdeberg** Rose

## **METHODE CAP CLASSIQUE**

**Pongrâcz Brut**

Delicate yeasty tones, layered with toast and ripe fruit

## **SAUVIGNON BLANC**

**Zevenwacht 7even Sauvignon Blanc**

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

**Hermanuspietersfontein Kaalvoet Meisie**

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

## **CHENIN BLANC**

**Riebeek Cellars Chenin Blanc**

Intense tropical flavours balanced by crisp, fresh finish

**Groote Post Chenin Blanc**

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

## **CHARDONNAY**

**Kleine Zalze Unoaked**

Vibrant aromas of melon & bartlett pear with a citrusy raciness





## **WHITE BLENDS**

### **Zevenwacht 7even Bouquet Blanc Natural Sweet**

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

### **Neethlingshof Gewürtztraminer**

Sweetness with spicy flavour on the palate with some kiwifruit and litchi character.

## **ROSÉ**

### **Zevenwacht 7even Rosé**

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

### **Hermanuspietersfontein Bloos**

A unique blend of raspberry, mulberry, cherry and oak

## **CABERNET SAUVIGNON**

### **Riebeek Cellars Cabernet Sauvignon**

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

## **PINOTAGE**

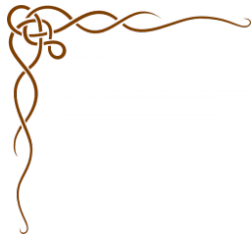
### **Zevenwacht 7even Pinotage**

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

### **Villiersdorp Pinotage**

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





## **MERLOT**

### **Kleine Zalze Merlot**

Fresh & natural acidity ensures vibrant finish

### **Morgenster Merlot**

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

## **SHIRAZ**

### **Villiersdorp 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

### **Hermanuspietersfontein Skoonma**

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

## **RED BLENDS**

### **Zevenwacht 7even Rood Red Blend**

First impression of red berries and chocolate with a slight cedar wood undertone.

### **Groote Post Old Mans Blend**

Soft and smooth wine with pepper, spice and raspberry undertones

## **MALBEC**

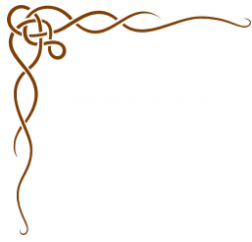
### **Neethlingshof**

Dark ruby wine with floral fragrance and dark chocolate with berry flavours

### **Vrede en Lust Malbec**

Coffee and mocha with cherries, abundant red berries, mulberry, blackberry and an explosion of fruit on the palate make up this fun filled wine





**WHISKEY**

J&B

Three Ships

Bells

Bains/Johnnie Walker Red Label

Jack Daniels

Scottish Leader 12 Years

Jameson

Johnnie Walker Black Label

Glenmorangie

Glenfiddich 12 Year Single Malt

Hennessy

**GIN**

Gordons

Tanqueray

Bombay Sapphire

**Old Packhouse Handcrafted Gin**

(Valencia Gin, Crystal Gin, Blueberry Gin,)

**Old Packhouse Handcrafted Gin**

(Mandarin Gin, Dragon Fruit Gin)

**BRANDY**

Richelieu

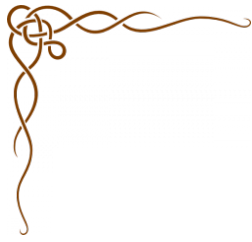
Klipdrift

Klipdrift Premium

1920 Brandy

Remy Martin





**Tapas Selection**  
**(Available All Day)**

**White Wine Mussels**

**Chicken Gizzards in White Wine Sauce**

**Crumbed Prawns and Lemon Butter Sauce**

**Salt and Pepper Squid**

**Hummus with Small Focaccia**

**Crumbed Mushrooms and Cheese Sauce**

**Crumbed Chicken Strips and Cheese Sauce**

**Focaccia**

**Light Meals**

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

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

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

**Lamb Burger** served with Fries





## **LIQUERS**

Amarula/Kahlua/Monis Sherry/Martini

Baileys Cream/Butlers Mint

Frangelico/Jägermeister/Southern Comfort

Disaronno / Cointreau

Grappa

## **BEERS**

Amstel Lager/ Black Label/Castle Lager

Castle Light/Millers/Windhoek Lager

Windhoek Draught

Heineken

## **CIDERS**

Hunters- Dry/Gold

Savannah Dry/ Light

## **RUM**

Bacardi / Red Heart /

Captain Morgan – Dark Rum/Spiced Gold

## **TEQUILA**

Jose Cuervo – Silver/Gold

## **VODKA**

Smirnoff 1818

Cruz

Absolut

