

# 3603.

Cafe & Bistro



## Starters

**Sourdough bread** with orange & ginger butter **25pp.**

**Red wine poached, Honey baked Pear** with gorgonzola, toasted pecan nuts & rocket, finished with spiced red wine reduction. **70**

**Soup of the day** with sourdough bread. **60**

**Pan seared calamari** on smashed cucumber and chilli salad, with crispy onions and a coconut and sesame dipping sauce. **110**

**Tea smoked Ostrich** with white chocolate & bergamot cream, sweet potato, blueberries and bitter chocolate jus. **90**

**Steak Tartare** – hand minced, raw beef fillet, prepared with diced onion, sliced gherkin, chopped capers, parsley and chives, olive oil, cracked black pepper and a touch of chilli. Served with toasted sourdough, a raw egg yolk, crispy pancetta & Dijon Mustard. **90**

## Café Things

**Warm salad of Harissa spiced Halloumi** & roast butternut, with honey roast carrots, fresh orange slices, mixed greens and strained herb yoghurt. **170 (v)**

**Roast Root Vegetable Tart** with basil pesto, Danish feta and herb salad. **150**

**Fish & Chips** 180g fresh, panfried line fish, napped with lemon and caper butter and served with a full portion of fries or a side salad & beet slaw. **195**

**Bacon & Blue cheese Burger** 150g House made beef patty with bacon and blue cheese, onion marmalade, rocket, garlic aioli and tomato with a full portion of fries or a side salad. **160**

**Korean Chicken Burger** Crispy panko crumbed chicken breast, finished with gochujang glaze, house made kimchi slaw, pickled cucumber & sesame mayo. served with a full portion of fries or a side salad. **155**

**Beef Steak** with hand cut chips & greens. Served with your choice of steak and sauce.

200g Fillet – **220**  
250g Rump – **195**  
300g Rib Eye – **275**

Madagascan Green Peppercorn Sauce  
Port & Mushroom Sauce  
Chimmichurri Sauce



## Bistro Things

**Panfried Linefish** and prawns in a coconut Madras curry, with tomato, ginger garlic and onion, served with nigella seed flat bread, coriander & yoghurt chutney and carrot salad. **230**

**Fillet of Beef** served with hand cut fries, Sauce Borderlaise: Red wine sauce with smoked bone marrow. Served with a tree tomato & herb salsa. **240**

**Slow Roast Pork Belly** on Vietnamese salad, with basil, mint & coriander, edamame and sesame seeds and topped with crispy rice noodles. **220**

**Creamy Garlic & Parmesan Chicken Breast** on roast pumpkin with grilled zucchini and wilted spinach. **170**

**Lamb Loin Rack** with creamy scalloped potato gratin, cumin roast carrots, sauteéd green beans with toasted almonds and red wine sauce. **250**

**Imam bayildi**, "And the Sultan fainted!" – Turkish suffed aubergine, braised in olive oil with tomato, onion, saffron, garlic, toasted pine nuts & sultanas. Served on house-made hummus and crispy chickpeas. **160** (ve)

## Dessert

**Cheese Board** – Selection of South African cheeses with sourdough bread & house-made pickles. **95**

**"Apple Pie"** – Spiced apple compote with an almond & brown butter friand (little cake), vanilla ice cream and salted miso caramel. **80**

**Persian Love Cake** with yoghurt panna cotta & dark chocolate ganache. **80**

**Crème caramel** with spiced orange & pistachio. **70**

**Textures of Chocolate** – Chocolate brownie, white chocolate oil and creme, dark chocolate truffle, milk chocolate mousse, cocoa nibs & Belgian chocolate ice cream. **80**

**Swedish chocolate torte** with creme fraiche & mixed berry compote. **70**

### Dom Pedro

Jameson whiskey, Kalhua, Frangelico or Amarula, blended with vanilla ice cream. **75**

### Irish Coffee

Jameson whiskey, with freshly brewed black coffee, topped with softly whipped cream. **75**