STORIES OF FOOD & WINE

Welcome to Noop. We hope you feel at home here, because that's how we think of our restaurant. After all, we spend more time here than we do at our homes. Our beautiful heritage building breathes warmth and hospitality. We know many of our guests by name; some of them have become our friends.

As for us, we were customers before we became owners. Noop was established in 2005, and we had an affinity for the restaurant when we took it over in 2012. It's still as popular with returning locals as it is with visiting tourists, and we've kept everything people love about it while also making it our own.

The menu you're reading, for example, has got bigger and more adventurous. There's plenty for you to choose from, and we're sure you'll find something you like. The meals are all fresh, and so is the inspiration on our specials board. If you have special requests, we'll try our best to accommodate them. Whatever you order, you can enjoy it knowing that we make the same kind of food here as we do at home. Unpretentious. Often spontaneous. Always delicious.

Zian

Noop

STARTERS

Keep it fresh, keep it local, keep it simple. This is what we try to do with each meal. Nothing comes out of a tin, so if something on our menu isn't available, it's because we couldn't get an ingredient that day. As much as possible, we try to support local suppliers: our fruit, vegetables and flowers almost always come from nearby, herbs come from our very own garden. And we don't over-elaborate or unnecessarily complicate recipes, because we like to respect the purity of our ingredients. We think food tastes better that way.

Noop

Homemade Potato Gnocchi (V)

Wild & cultivated mushrooms, balsamic poached pears, crispy sage, basil pesto, parmesan, truffle butter.

R82.00

Fresh Saldanha Bay Black Mussels

Chardonnay, garlic, onion, herbs & cream.

**subject to availability*

R85.00/R165.00

Pork Belly

Slow roasted with honey & soya served with cashew nut curry cream, carrot purée, tempura litchi & parsnip crisps.

R89.00

Beef Sirloin Tagliata

Seared & sliced thin, lemon & thyme olive oil, smoked salt, parmesan, wild rocket, ciabatta.

R89.00

Norwegian Salmon

Cured with gin, sugar & Maldon salt, cucumber yogurt, red onion, dill mayonnaise, wild rocket, flatbread.

R92.00

Prawn Tempura (4)

Grilled aubergine, tomato concasse, guacamole, basil mayonnaise, sweet chilli dressing.

R108.00

SALADS

We put "special" into our specials. They change daily, because they depend on two things: creativity and availability. Sometimes we're simply inspired to try something new. Sometimes we find meat or fish that's normally difficult to come by. And sometimes a supplier will offer us something so interesting or unusual that, even if it's a herb or a garnish, we'll conjure up an entire meal around it.

Noop

House Salad

Baby herbs, feta, olives, confit tomato, avocado, red onion, grilled baby marrow, Peppadew & vinaigrette.

R79.00

Duck & Mango Salad

Baby herbs, duck, mango, bean sprouts, spring onions, radish, toasted cashews, soya, honey, chilli & ginger dressing.

R87.00

Crisp Calamari Caesar

Crispy squid, cos lettuce, parmesan, egg, anchovy, croutons & dressing.

R89.00/R165.00

Seared & Tempura Tuna

Baby leaf, avocado, bean sprouts, julienne vegetables, wasabi, ginger, mayonnaise, sesame seeds & asian dressing.

R92.00/R179.00

MAINS

These are a few of our favourite things. Recommendations are always personal, but here are the meals we most often choose for ourselves. The duck dishes – salad or main – which are our own creations, and which people drive from Cape Town for specially. The venison loin, which is a rare treat. The salmon, which we love preparing as much as we love eating. And, for vegetarians, the mushroom risotto, which is truly one of life's simple pleasures.

Noop

Wild & Cultivated Mushroom Risotto (V)

Parmesan, garlic, white truffle oil & herbs.

R135.00

Pork Belly

Caramelised apple, root vegetables, brandy jus.

R175.00

Thai Red Chicken & Prawn Curry

Coriander, ginger, lemongrass, lime leaf, coconut cream, egg fried jasmine rice.

R179.00

Pan Fried Line Fish

Sweet potato & carrot mash, green vegetables, beetroot purée, lemon & dill beurre blanc.

SQ

**see blackboard for details*

Crisp Roast Half Duck

Cointreau jus, potato & butternut dauphinoise & vegetables.

R180.00

Slow Roasted Deboned Karoo Lamb Neck

Gremolata, red wine jus, croquettes, vegetables.

R189.00

Norwegian Salmon

Imported fresh. Sweet potato & carrot mash, green vegetables, beetroot purée, lemon & dill beurre blanc.

SQ

**see blackboard for details*

MEAT

Not all meats are created equal. So we handpick ours personally and almost daily at a local butcher in Paarl. Our beef is matured for at least 32 days. Our venison usually comes from our farm in the Namibian Kalahari and occasionally from the Karoo, depending on the time of year. We know what to look for and where to find it, and we make sure you're served the best there is.

Noop

Served with French fries, mashed potato, potato & butternut dauphinoise, potato wedges unless stated otherwise.

Rump Steak

Served with onion rings & a sauce of your choice.

300g - R179.00

Sirloin Steak

Served with onion rings & sauce of your choice.

300g - R189.00

Plain Fillet

With onion rings & sauce of your choice.

200g - R185.00
300g - R225.00

Fillet au Poivre

Crusted with black peppercorns & flambéed with brandy, served with onion rings & Madagascan green peppercorn sauce.

200g - R189.00

Noop Fillet

Topped with gorgonzola & herb butter, crisp potato wedges, onion rings & red wine jus.

200g - R192.00

Homemade Venison Burger (200g)

Bacon jam, mature cheddar, cos lettuce, tomato,
homemade sesame seed roll, served with French fries & onion rings.

R125.00

Homemade Grass-fed Beef Burger (200g)

Onion marmalade, mature cheddar, cos lettuce, tomato,
homemade sesame seed roll, served with French fries & onion rings.

R125.00

Sauces

Wild mushroom, thyme & truffle | Madagascan green peppercorn & brandy | Red wine jus | Gorgonzola cream

R26.00

Extras

Onion rings – R32
Mashed potato – R32
French fries - R32
Potato wedges – R32
Potato & butternut dauphinoise – R32
Sweet potato mash – R35
Vegetables – R35
Side salad – R35

DESSERT

First impressions count. Lasting impressions count more. That's why we put such love into the end of your meal. We add a little something special to turn the traditional into the exceptional. Our ice creams are genuinely homemade and inspired by what's in our kitchen at any time.

Noop

Trio of homemade Ice-cream

Ask waitron for today's selection.

R75.00

Apple Crumble

Crème fraîche, cinnamon & brandy syrup.

R75.00

Pineapple Crème Brûlée

Coconut ice-cream, toasted peanuts, shaved coconut & pineapple purée.

R77.00

Mzansi

"South Africa"
Traditional malva pudding, milk tart mille-feuille, Amarula ice-cream, soetkoekie crumbs.

R78.00

Couverture Chocolate Torte

Coffee & hazelnut ice-cream, salted butterscotch, brandy snap.

R83.00

Cheese Board

Five specially selected cheeses, homemade preserves & biscuits.

R105.00

DRINKS

Noop

COFFEE & HOT DRINKS

TERBODORE
COFFEE ROASTERS
EST. 2004

TERBODORE COFFEE

NOOP BLEND or GREAT DANE BLEND

Americano		*R22.00*
Decaffeinated		*R22.00*
Cappuccino	*- Single*	*R26.00*
	- Double	*R29.00*
Caffè Latte		*R29.00*
Espresso	*- Single*	*R18.00*
	- Double	*R22.00*

Almond Milk	*+R10.00*

HOT DRINKS

Red Espresso	*R18.00*
Red Cappuccino	*R29.00*
Red Latte	*R29.00*
Hot Chocolate	*R30.00*
Ceylon Tea (Dilmah)	*R18.00*
English Breakfast Tea (Dilmah)	*R18.00*
Rooibos Tea (Dilmah)	*R18.00*

COLD DRINKS

Coke, Fanta, Cream Soda, Sprite	*R23.00*
Coke Zero, TAB, Sprite Zero (330ml)	*R23.00*
Coke, Coke Light, TAB, Ginger Ale, Tonic, Dry Lemon (200ml)	*R18.00*
Apple- & Grapetizer	*R28.00*
Ice Tea - Lemon/Peach	*R28.00*
Fresh Juices	*R30.00*
Mineral Water (Still / Sparkling) - 300ml	*R17.00*
- 750ml	*R32.00*
Rock Shandy	*R37.00*
Milkshakes - One size	*R40.00*

Chocolate, Stawberry, Mocha, Peanut Butter

DAY MENU

Available
11:00 - 16:00

In a world of celebrity chefs, ours prefer to leave their egos at the door. We work as a team. And, like all good teams, we collaborate. We share. We complement. Without exception, the food is better for it.

Noop

Light Meals

Beef Salad

Fillet strips, baby herbs, avocado, red onion,
peppers, cherry tomato, harissa mayonnaise, sweet potato crisps.

R85.00

Free-range Chicken Schnitzel

Mushroom sauce, French fries/side salad.

R95.00

Crispy Salt & Pepper Squid

Aioli, French fries/side salad.

R95.00

Beer Battered Line Caught Hake

French fries, homemade tartar sauce.

R98.00

Pizza

Handcrafted. Stone baked. Thin crust.
Made with speciality flours.

Margherita
Mozzarella, tomato, origanum.

R65.00

Bianco
(No tomato base)
Mozzarella, gorgonzola, fig preserve, wild rocket.

R90.00

Noop
Mushroom, red onion, chilli, garlic, avocado.

R100.00

The Usual
Mozzarella, bacon, avocado, feta.

R100.00

Asian
Mozzarella, chicken, pineapple, red onion,
peppers, coriander.

R100.00

We add a 10% service charge to tables of 6 or more.
All prices include VAT. We accept VISA, Electron, MasterCard, Maestro, Diners & Amex but, regrettably, no cheques.