

# BIENTANG'S MENU

Food & Wine Pairing Suggestions: P.S.

## STARTERS

- Bientang's Bouillabaisse** P.S. Rosé, wooded Chenin blanc, Chardonnay **180**  
Traditional tomato based seafood dish with line fish, mussels, calamari and prawns.
- West Coast Mussels** P.S. Champagne, Chardonnay, wooded Chenin blanc, Vignier **50**  
Delicately steamed in white wine and served in a herb cream sauce.
- Oysters** P.S. Champagne, MCC, Prosecco, Sauvignon blanc **50**  
Freshly shucked oysters on crushed ice with red onion salsa.
- Panko Prawns** P.S. Rosé MCC, Prosecco, Sauvignon Blanc, unwooded Chenin blanc **125**  
Crumbed prawns served with sweet chilli sauce.
- Snoek Pâte** P.S. Rosé MCC, Chardonnay, Vignier, wooded Chenin blanc **95**  
Homemade snoek pate served with apricot and onion jam, crackers and seed loaf.
- Grilled Halloumi Cheese** P.S. Champagne, MCC, Prosecco, Sauvignon Blanc, Rosé **105**  
Grilled Halloumi with a caper, chilli and parsley dressing.

## SHARING PLATTERS FOR TWO

- Antipasto Platter** P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir **290**  
Charcuterie meats served with marinated peppers, artichoke hearts, olives, caper berries, ciabatta and crackers.
- Chilled Seafood Platter** P.S. Champagne, MCC, Prosecco, Sauvignon blanc **395**  
Wild prawns, West Coast oysters, marinated mussels, smoked salmon trout, snoek pate, seed loaf and crackers.
- Vegetarian Mezze Platter** P.S. Rosé MCC, Prosecco, Sauvignon blanc, unwooded Chenin blanc **265**  
Falafel balls, Humus, Tzatziki, marinated peppers, artichokes, olives and feta cheese and pita bread.

## SALADS

- Greek Style** P.S. Unwooded Chenin blanc, Sauvignon blanc **95**  
Tomato, cucumber, green pepper, red onions, olives and Feta, dressed with a Greek dressing.
- Caprese** P.S. MCC, Prosecco, Sauvignon blanc, unwooded Chenin blanc **140**  
Traditional Mozzarella, basil and tomatoes dressed with basil pesto and balsamic, served on dressed rocket.
- Smoked Salmon Niçoise** P.S. MCC, Prosecco, Sauvignon blanc, Rosé **150**  
Smoked Salmon, fresh greens, tomato, green beans, potatoes, capers, olives and poached egg with a mustard dressing.
- Bientang's Smoked Chicken Caesar** P.S. Chardonnay, Vignier **145**  
Crisp greens, croutons, shaved Parmesan and home smoked chicken with traditional Caesar dressing. **Add bacon 35**

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# BREAKFAST MENU

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SERVED SATURDAY AND SUNDAY 9 – 11AM



<b>Bientang's Benedict</b> <i>P.S. Chardonnay, wooded Chenin blanc</i>	115
2 poached eggs and 3 rashers bacon with homemade hollandaise sauce on toasted ciabatta.	
<b>Bientang's Florentine</b> <i>P.S. Chardonnay, wooded white blend</i>	135
2 poached eggs, smoked salmon and wilted spinach with homemade hollandaise sauce on toasted ciabatta.	
<b>Bientang's Breakfast</b> <i>P.S. MCC, Prosecco, Sauvignon blanc</i>	95
2 eggs, 3 rashers bacon, tomato, 2 slices toast.	
<b>Peri-Peri Chicken Livers</b> <i>P.S. Rosé, Pinot Noir</i>	70
Pan fried chicken livers with a spicy peri-peri sauce served with ciabatta.	
<b>3 Egg Omelette</b> <i>P.S. MCC Brut, Sparkling wine</i>	108
Pan fried cherry tomatoes, bacon and cheddar cheese.	
<b>Butter Croissant</b>	65
Served with jam, butter and cheese.	
Scrambled eggs and bacon. <i>P.S. Chardonnay</i>	95
Scrambled eggs and smoked salmon. <i>P.S. MCC Brut, Chardonnay</i>	125
Caprese - Mozzarella, tomatoes and basil. <i>P.S. Prosecco, unwooded Chenin blanc, Sauvignon blanc</i>	95
<b>Banana bread &amp; Stewed Fruit</b> 	75
Vegan and gluten free banana bread filled with pecans served with a delicately perfumed stewed fruit.	
<b>Pongracz 750ml and Oysters Special</b>	
Pongracz Brut served with 12 oysters.	SQ
Pongracz served with 12 coconut encrusted oysters and aioli sauce.	

## ADD ONS TO YOUR BREAKFAST

3 Rashers Bacon	35	Grated Cheddar	35	Tzatziki or Basil Pesto	30
Fried/Poached Egg	15	Side Chips	35	2 Slices Toast	12



## LAND AND SEA Including a side of fries /side salad / baked potato OR veg

<b>Fish of the Day</b> <i>P.S. Champagne, MCC, Sauvignon blanc, Pinot Noir</i>	SQ
Grilled fillet, basted with a lemon and garlic butter.	
<b>Battered Hake</b> <i>P.S. Prosecco, Sauvignon blanc, unwooded Chenin blanc, Rosé</i>	170
Hake fillet fried in light batter until golden brown.	
<b>Fried Calamari</b> <i>P.S. Prosecco, Sauvignon blanc, unwooded Chenin blanc, Rosé</i>	170
Fried calamari strips served with chunky tartar sauce.	
<b>Tiger Prawns</b> <i>P.S. Champagne, MCC Brut, Sauvignon blanc, lightly wooded Chardonnay</i>	SQ
6, 9 or 12 Tiger prawns seasoned and grilled, served with your choice of lemon or garlic butter.	
<b>Seafood Platter for 1 or 2</b> <i>P.S. Champagne, MCC, Chardonnay, Pinot Noir</i>	SQ
4 black mussels in a light creamy sauce, 3 grilled prawns, fried calamari, your choice of line-fish or battered hake.	
<b>Braised Pork Belly</b> <i>P.S. Wooded Chenin blanc, Shiraz, Pinotage</i>	195
Tender braised pork belly, fondant potato, baby fennel, grapefruit puree served with seasonal vegetables.	
<b>Beef fillet</b> <i>P.S. Cabemet Sauvignon. With pepper sauce pair with Shiraz, Chardonnay</i>	280
200g fillet grilled plain or with homemade basting.	
<b>Beef Sirloin</b> <i>P.S. Medium bodied reds, Pinotage, Shiraz with peppercorn sauce</i>	220
250g Sirloin grilled plain or with homemade basting.	
<b>BBQ Pork Ribs</b> <i>P.S. Wooded Chenin blanc, Shiraz, Pinotage</i>	SQ
400g OR 800g Tender, thick cut pork ribs grilled with our homemade basting.	
<b>Flame Grilled Chicken</b> <i>P.S. Peri-peri pair with Sauvignon blanc, Pinotage, Pinot Noir / Lemon herb with Sauvignon blanc, unwooded Chenin blanc</i>	195
Marinated and grilled on the open flame basted with home made peri- peri or lemon and herb sauce.	
<b>Chicken Schnitzel</b> <i>P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir, Pinotage</i>	160
Delicate Panko crumbed chicken fillet pan fried in butter.	

## BURGERS Including fries or side salad

<b>Pure Beef Burger 200g or Grilled Chicken Burger</b>	135
<b>Falafel Burger - Served with fries or side green salad</b> <i>P.S. Chardonnay, Viognier, Sauvignon blanc</i>	130
Vegan Falafel patty topped with humus and tzatziki.	

## ADD A BURGER TOPPING OR HOMEMADE SAUCE:

<b>Bientang's Gourmet Topping:</b> Camembert, Bacon and Onion Marmalade.	50			
3 Rashers Bacon 35	3 Cheddar Slices 35	Tzatziki 30	Basil Pesto 30	Fried egg 15

## SAUCES

Mushroom or Peppercorn or Cheese	40
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## SIDE CONDIMENTS

Garlic, Fresh Chilli, Tartar, Peri-Peri, Lemon Butter, Garlic Butter	25
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## EXTRA SIDES

Fries or Rice	35
Daily Veg or Side Salad	45
Baked potato with sour cream on the side	40

## ADD ONS

3 Tiger Prawns	SQ
Fried Calamari	85
6 Falafel Balls	50

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## POTJIES AND CURRIES

- Bientang's Seafood Potjie** *P.S. MCC Brut, wooded Chenin blanc, Viognier, Chardonnay* 230  
Line fish, prawns, mussels and calamari in a creamy Pernod and seafood veloute.  
Served with savory rice and ciabatta.
- Cape Seafood Curry** *P.S. Viognier, unwooded Chenin blanc* 230  
Line fish, mussels, prawns and calamari in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.
- Chicken & Prawn Curry** *P.S. Viognier, unwooded Chenin blanc, Cabemet Sauvignon* 230  
Chicken and prawns in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.

## VEGETARIAN

- Spinach and Ricotta Ravioli** *P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir, Merlot* 160  
Ravioli served with a pomodoro sauce, topped with Parmesan cheese.
- Falafel Burger - Served with fries or side green salad** *P.S. Chardonnay, Viognier, Sauvignon blanc* 130  
Vegan Falafel patty topped with humus and tzatziki.
- Grilled Vegetables with Humus and Chickpea Relish** *P.S. Unwooded Chenin blanc, Sauvignon blanc* 140  
Grilled and marinated vegetables on a bed of spiced chickpeas, relish and humus.
- Vegetable Curry** *P.S. Viognier, unwooded Chenin blanc* 165  
Seasonal vegetables and chickpeas in a Malay spiced coconut sauce with rice, salsa, coriander and a poppadum.

## JUNIORS MENU—UNDER 12'S ONLY Served with fries

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|------------------------|----|--------------|----|------------------|----|
| Fried Calamari         | 90 | Crumbed Hake | 90 | B.B.Q. Pork Ribs | 95 |
| Crumbed Chicken Strips | 80 | Beef Burger  | 85 |                  |    |

## DESSERTS Ask your server what daily specials are available

- Malva Pudding** *P.S. Old Brown Sherry* 75  
A Traditional South African dessert with crème anglaise and your choice of whipped cream or vanilla ice cream.
- Carrot Cake** *P.S. Noble Late Harvest, Port* 80  
Delicious with pecan nuts, pineapple, hints of spice, topped with a orange cream cheese icing.
- Chocolate Pecan Nut Brownie** *P.S. Old Brown Sherry, Port, Pinotage* 75  
Decadent and packed full of nuts, served with your choice of chantilly cream or vanilla ice cream.
- Crème Brûlé** *P.S. Noble Late Harvest* 80  
Classic baked vanilla cream with a delicate caramelized sugar topping.
- Vanilla Ice Cream** 35  
**Add a shot of your favorite liqueur or spirit** 50
- Add Pecan Nuts** 22  
**Add Choc Flake** 18  
**Add Bar One Chocolate Sauce** 30
- Bientang's Dream** 68  
A tot of Franjelico & Amarula served over crushed ice.

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