



# •THE BISTRO•

JUSTPURE

GOOD FOOD SINCE 2009

## appetisers

marinated olives **R45**

spicy caramelised nuts **R45**

cheese & charcuterie Board **R175**

*served until 18h30*

## starters

soup of the evening **R60**

classic prawn & avocado ritz **R95**

smoked salmon carpaccio with  
lemon creme fraiche **R110**

beef tagliata  
seared steak | rocket | rosa tomatoes |  
parmesan shavings | truffle oil starter **R95**  
main **R155**

spiced calamari with fennel shavings and  
avocado **R85**

## salads

classic roquefort salad **R75**

artichoke, parmesan & avocado salad **R95**

bistro garden salad with avocado or feta **R75**

### Open 7 days a week:

Mon – Fri: 08h30 to 16h30

Sat, Sun & Public Holidays: 8h30 to 15h00

**Seasonal Evening Dining:** October to February

Wed, Thurs & Fri Evenings (Last orders by 21h00)

## mains

beef fillet Diane 200g with rustic handcut  
chips & roast seasonal vegetables **R170**

slow-roasted lamb shank with potato  
mash & seasonal roast vegetables **R175**

free range butter chicken curry with  
basmati rice, cucumber raita, tomato  
sambal & mango atchar **R155**

fish of the evening **sq**

vegetarian dish of the evening **R125**

## just desserts

dessert of the evening **R65**

trio of homemade ice cream:  
chocolate | vanilla | turkish delight **R50**

crème brulee **R50**

cheese plate **R95**

irish coffee | dom pedro **R55**

If you are following a low carb diet please  
enquire about our carb-free options.

We source the best quality seasonal ingredients,  
due to supply & demand this may mean we run  
out of certain dishes, we hope you understand.

A Service Charge of 10% will be added to  
your bill for tables of 6 or more.

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# just pure bistro bar

## **bottled beer & cider**

Windhoek Lager   Windhoek Light   Windhoek Draught   Heineken	<b>R25</b>
Peroni Nastro Azzurro	<b>R25</b>
Savannah Cider (Light/Dry)	<b>R25</b>
Old Harbour Craft Beer (award winning craft beer brewed in Hermanus)	<b>440ml R45</b>
Old Potters Brewhouse Plaas Japie Saison	<b>440ml R45</b>

## **methode cap classique/sparkling wine**

Stellar Organic Sparkling Wine	<b>R40/R145</b>
Domaine des Dieux Claudia Brut	<b>R295</b>
Villiera Tradition Brut	<b>R195</b>

## **white wines**

Creation Sauvignon Blanc	<b>R45/R175</b>
Gabrielskloof Sauvignon Blanc	<b>R40/R145</b>
Seven Springs Chardonnay	<b>R45/R155</b>
Cutters Cove Chenin Blanc	<b>R35/ R130</b>
Ashbourne Sauvignon Blanc/Chardonnay	<b>R130</b>
Reyneke Organic White Sauvignon Blanc/Semillon	<b>R40/R145</b>

## **rose**

Hermanuspietsfontein Bloos	<b>R40/ R155</b>
South Hills Dry Rose	<b>R35/R130</b>

## **red wines**

Gabrielskloof The Blend	<b>R40/R150</b>
Cutters Cove Shiraz Viognier	<b>R35/R125</b>
Newton Johnson Felicite Pinot Noir	<b>R40/R150</b>
Reyneke Organic Red Shiraz/Cabernet Sauvignon	<b>R45/R150</b>

## **spirits, liqueurs & fortified wines**

Gordons Gin	<b>R25</b>	Inverroche Amber Gin	<b>R40</b>
Musgrave Pink Gin	<b>R40</b>	Bacardi	<b>R25</b>
KWV	<b>R30</b>	Campari/Pimms	<b>R30</b>
Port	<b>R30</b>	Sherry	<b>R25</b>
Dessert Wine	<b>R40</b>	Bloody Mary	<b>R45</b>
Smirnoff Vodka	<b>R25</b>	Johnny Walker Black	<b>R40</b>
Jack Daniels	<b>R35</b>	Bells/J&B/Famous Grouse	<b>R25</b>
Jameson Whiskey	<b>R35</b>	Grappa/Tequila	<b>R30</b>
Hennesy Cognac	<b>R40</b>	Aperol	<b>R35</b>

corkage R40 per 750ml bottle – maximum 2 bottles per table  
enquire about our signature cocktail menu

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