

LIGHT MEALS

SALADS

Quinoa (v)	85
<i>Pink quinoa, balsamic-poached baby beetroot, wild rocket, feta, and cherry tomatoes with a balsamic-ginger reduction</i>	
Nicoise Salad	80
<i>Lettuce, anchovies, cocktail tomatoes, green beans, boiled egg, olives, deep fried capers & baby potatoes, served with home made tuna dressing</i>	
Calamari Salad	85
<i>125g flash-fried calamari, mixed leaves, cucumber, tomato, red onion, fresh avocado (in season) and teriyaki dressing</i>	
Cobb Salad	90
<i>Grilled chicken, fresh avocado (in season), bacon, blue cheese, salad greens, tomato and red onion</i>	
Caesar Salad	80
<i>Pastis-style "Caesar Salad", served with bacon or chicken</i>	

OPEN SANDWICHES

All served on artisanal bread with chips -served until 17:00

Bacon and Brie	80
<i>With grilled brown mushroom and caramelised onion</i>	
Pastis Chicken Mayo	80
<i>House mayo, mixed baby salad, plum tomatoes, fine-shaved red onion, maple and chipotle grilled chicken breast, emmental cheese</i>	
French Dip	95
<i>French baguette topped with rare sirloin slices and fried onions, served with whole grain mustard and red wine jus.</i>	

DESSERTS

Sticky Toffee Pudding	55
<i>Rich caramel and toffee smothered sponge, served with whipped cream or vanilla ice-cream</i>	
Classic Crème Brûlée	50
<i>Served with home-baked almond biscotti</i>	
Baked Cheesecake	56
<i>New York baked cheesecake with a berry coulis</i>	
Lemon Meringue Tart	49
<i>A classic lemon curd tartlet with a Pastis biscuit base, accompanied by zesty Anglaise and fresh berries</i>	
Chocolate Nemesis	65
<i>Flour-less chocolate delight, served with chocolate sauce and vanilla ice-cream</i>	
Wild Berry Pavlova	50
<i>Baked meringue parcel, filled with wild forest berries in a berry Coulis</i>	

(v) = vegetarian

STARTERS

Escargot	72
<i>Your choice of either creamy garlic snails or a blue cheese dressing</i>	
Fried / Grilled Calamari	69
<i>Served with a side salad / chips and tartar sauce</i>	
Salmon and Kingclip Fishcakes	69
<i>Panko-crumbed and fried golden brown, served with a micro salad</i>	
Crumbed Camembert (v)	69
<i>Panko-crumbed and flash-fried, served with green fig jam and wild berry sauce</i>	
Stuffed Wild Mushrooms	75
<i>Filled with spinach and feta cheese stuffing and bacon</i>	
Vegetarian option: Replace bacon with tomato	
Creamy Chicken Livers	65
<i>Flash-fried chicken livers cooked in a thyme cream sauce and served with fresh sliced bread</i>	
Spinach and Feta Croquettes (v)	65
<i>Golden fried croquettes, served with tomato butter, basil oil and a wedge of lemon</i>	
Tian of Prawns	76
<i>Layers of brinjal, avocado and tomato topped with three panko crumbed prawns, served with sweet chilli sauce and herb oil.</i>	

SIDE ORDERS

Creamed Spinach	40
Seasonal Vegetables	25
Chips	25/45
Sauces	25
<i>Mushroom, Pepper, BBQ, Cheese, Garlic Butter</i>	

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MAINS

Matured Sirloin Steak	155
<i>300g sirloin, mushroom or pepper sauce, seasonal vegetables and chips</i>	
Roasted Duck Pasta	129
<i>Slow roasted, pulled duck with a sticky stock based sauce, served with imported linguini</i>	
Fillet au Poivre	185
<i>220g Pan-fried Madagascan pepper fillet, flambèed with cognac and reduced with cream to create a rich sauce. Served with a side order of vegetables and frites</i>	
Linefish	148
<i>Fresh catch of the day, served with potato croquettes, caper cream and a tomato chutney</i>	
Roasted Porchetta	145
<i>200g rolled, roasted with crackling, wild mushroom ragout, green beans and crispy black pepper baby potatoes</i>	
Chicken Curry	115
<i>Mild chicken breast curry, served with rice, poppadums and home made chutney</i>	
Paella	160
<i>Calamari, prawns and mussels, steamed in white wine with peppers, mushrooms and chorizo sausage</i>	
Steak and Calamari	155
<i>Pastis version of Surf 'n Turf - sirloin strips, calamari and prawns, served with a side order of chips and tartar sauce</i>	
Creamy Pesto Pasta (v)	85
<i>Your choice of penne or linguini, in a creamy basil sauce with chives and sundried tomato</i>	
ADD: chicken or bacon	15
Sirloin Escargot	165
<i>300g matured sirloin topped with snails in a creamy blue cheese sauce, served with baby potatoes and veg.</i>	
Duo of Pork Chops	119
<i>2 x 150g pork chops. One grilled, one crumbed and fried, served with potato and green bean mash, seasonal veg and onion gravy</i>	
Seafood Platter	50
<i>3 langoustines, starter calamari, linefish, garlic crusted mussels, chips and tartar sauce</i>	

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BURGERS

<i>Pastis burgers are 100% handmade craft patties using 200g of the finest beef available</i>	
Pastis Classic	90
<i>200g crafted beef patty with mixed leaves, tomato, red onion “New York relish” and a specialty house basting (add a sauce for an extra R20)</i>	
Bacon and Avo	102
<i>200g crafted beef patty with mixed leaves, tomato, red onion, bacon, avo, “New York relish” and a specialty house basting (add a sauce for an extra R20)</i>	
Bacon and Cheese	97
<i>200g crafted beef patty with prime bacon, white cheddar, mixed leaves, tomato, red onion and a specialty house basting</i>	
Crumbed Chicken	88
<i>Panko-crumbed and golden-fried chicken breast fillet served on a sesame seed bun with crispy fresh lettuce leaves and a chili mayonnaise</i>	
Topless Burger	105
<i>2 x 100g patties, mixed leaves, onion, tomato served on ciabatta, topped with cheddar and bacon</i>	
Kudu Burger	105
<i>200g Kudu patty, mixed leaves, red onion, tomato, camembert, fig and bacon jam and chips</i>	
Lamb Burger	115
<i>200g gourmet lamb burger patty with emmental cheese, truffle aioli, red onion, fresh rocket and a tomato chutney. Served with Cajun seasoned fries</i>	
Vegetarian Burger (v)	68
<i>200g crafted falafel patty, mixed baby leaves, tomato and tzatziki</i>	