

STARTERS

Crumbed Camembert

Crumbed and deep fried camembert cheese, drizzled with a pineapple coulis and finished with micro greens.

R65

Petagonicas

Pan fried Patagonica squid tubes served in a creamy white wine and garlic sauce accompanied by freshly baked bread rolls

R68

Kudu Carpaccio

Kudu Carpaccio napped with balsamic reduction served with a cucumber pickle and micro greens

R86

Bar Bar Salad

Fresh local greens, tomatoes, olives, capers, cucumber raita, fresh herbs, roasted aubergine, peppers and artichoke, gremolata and balsamic reduction

R56

Bar Bar Safari Platter

Biltong, Dry-wors, nuts, blue cheese and camembert cheese with snack time biscuits

R110

Tapas Platter - Portions of all four below

Lambs hearts

Stewed in white wine, olive oil, onion and spices served with onion marmalade

Chorizo Sausage

pan fried with white wine, onion garlic and a touch of chilli

Marinated Mussels

West Coast mussels on half shell, marinated in vinegar, parsley, garlic, chilli

Chilli Prawns

Sweet prawns stir fried in olive oil with garlic lemon and chilli

R100

Bread and Olives R30

MAINS

Viskoekies!

Made with snoek, the traditional way. Served with sliced sweet potato, baked in the oven with butter, cinnamon, brown sugar and ginger. Side sambal of pineapple and coriander.

R75

Tagliatelle putenesca

Tagliatelle with a rich tomato, basil pesto and herb sauce with olives, capers, peppers and parmesan shavings.

R85

Pie of the day (Ask your waiter)

Served with mash, onion rings, home made gravy and salad.

R90

Bar Bar Lamb Burger

100% Leg of lamb mince burger pan fried and baked in the oven. Served with greens, cream cheese, guacamole, capers, bacon and tomato chutney

R95

Cabrito

Slow-cooked, falling-off-the-bone tender goat stew cooked in a Jamaican curry with coconut milk and served with Basmati rice, sambals and poppadum.

R105

Chicken Princess

Grilled chicken breast stuffed with feta cheese, pepper-dew and chives complemented by a whole grain mustard and a creamy white wine sauce

R90

Chocolate Cheese cake R40

Carrot cake R40

Brandy pudding R40

Vaspretto-

A scoop of vanilla ice cream covered with a shot of grappa & espresso

R 30

Vis 'n Tjips

Hake dipped in home-made batter and hand cut chips served with old fashioned tar-tar sauce

R75

Rum Pork

Tender pork loin marinated with fresh thyme, chilli and onion, topped with a creamy rum grave, served on a bed of sweet potato and potato wedges.

R120

Fillet au Poivre.

200g fillet rolled in crushed black pepper. Pan fried to your liking and smothered in our fabulous creamy pepper sauce. Served with our famous potato wedges and onion rings. Sautéed green beans on the side.

R135