



Welcome to Butterfly Blu Restaurant

## OUR PHILOSOPHY

Our philosophy is simple – to make your visit and dining experience as pleasurable as possible – one team – one family - one goal.

We are passionate about what we do! All of our food is made in house using first class ingredients sourced locally wherever possible. We are proud to serve free range meat and recently started our own vegetable garden currently producing organic herbs and salad leaves. Whilst still in its infancy, we will be growing all sorts of tasty goodies for you to enjoy!!

We carefully select suppliers who believe as strongly as us in sourcing/rearing animals in a time-honoured, natural way, free from chemicals and unnatural additives. Their healthy diet and natural development means not only a tastier, but also a significantly healthier food for us.

You'll notice our handcrafted Croatian Pizza selection on the backside of this menu. We are extremely grateful to Josip and Kiki, our very dear friends from Zagreb, Croatia, who have shared with us the baking methods that they have been fine-tuning for decades. We hope you'll enjoy the crisp, light, wood-fired bases as much as we do. Please let us know how you find them!

Please kindly note that in the best interests of getting everybody's food out to them as efficiently as possible, we do not allow adjustments to menu items.

**Thank you for dining with us.**

[www.brentonhaven.co.za](http://www.brentonhaven.co.za)



## STARTERS

- Homemade soup of the day with house bread** R45 – R55  
(please ask your waitron for today's offering)
- Baked camembert** R68  
Encased in a crispy filo parcel, served on a bed of seasonal leaves with an apple and cranberry dressing
- Hand crafted lemon infused fish cakes** R65  
Served on a salad of walnuts, raisins, and rocket, with a spicy moroccan hummus, lemon & honey vinaigrette
- Focaccia - 28cm / 35cm** R45 / R58  
Olive oil, garlic, feta, rosemary
- Classic salad caprese** R75  
Plump fresh tomatoes & herb infused marinated italian buffalo mozzarella drizzled with a fruity virgin olive oil, & balsamic vinegar dressing

## GOURMET OPEN SANDWICHES

(served on homemade focaccia)

- Seared marinated premium beef fillet** R87  
Served with rocket & roasted mediterranean vegetables with a side of dill cucumber aioli
- Chargrilled marinated halloumi** R82  
Accompanied by sundried tomatoes, olives, seasonal leaves and a balsamic reduction
- Free range chargrilled chicken breast** R78  
With fresh herbs, marinated artichokes, red onion marmalade and slices of locally produced chorizo

## SEAFOOD

(\*served with your choice of one of our sides)

- \*Grilled calamari tubes** R115
- \*Golden crispy calamari strips** R105
- Two fresh beer battered hake fillets** rustic chips & tartar sauce R115
- Moules Mariniere our way** with crispy bacon & orange cream, homemade ciabatta R145
- \*Our chef's pan fried line fish of the day** (please ask your waitron) POA
- Fragrant fish curry** cooked in a mild blend of coconut milk and asian spices, served with basmati rice & fresh house bread R139
- Seafood paella** - a perfect marriage of mussels, calamari, fish, shrimps, chicken, chorizo & rice, cooked in a chicken and tomato stock R155
- \*Tasting platter for one** fragrant fish curry, golden crispy calamari, moules mariniere our way R195

## MEAT

<b>250g Free range beef fillet, aged minimum 28 days</b>	<b>R195</b>
Wild mushroom sauce, fine French beans, white asparagus & a side order of your choice	
<b>Slow roasted pork belly stuffed with pork sausage &amp; prunes</b>	<b>R145</b>
Served with fresh stir-fried vegetables & fennel seeds, homemade basil and rocket pesto	
<b>Free range chicken breast</b>	<b>R120</b>
Cooked on the bone to retain maximum flavour & served with a sauce of sun-dried tomatoes & kalamata olives with fresh basil & black pepper tagliatelle	
<b>Gourmet beef patty</b>	<b>R105</b>
Made with 200g of prime steak mince, served on our homemade burger bun, with bacon, feta & caramelized onions	

## SALADS

<b>Grilled vegetables</b>	<b>R82</b>
Marinated in garlic and herbs, served with a salad of lentils, seeds, walnuts, and goats cheese	
<b>Chef Antoine's salad nicoise</b>	<b>R98</b>
A 120g seared fresh tuna steak, eggs, tomatoes, seasonal leaves, artichoke quarters, olives, onion, anchovy, & peppers	
<b>Honey and mustard caramelized chicken fillet</b>	<b>R78</b>
Seasonal leaves, sweet potato salad, sesame seed and soy sauce dressing	

## SIDE ORDERS

<b>Rustic chips</b>	<b>R28</b>
<b>Mashed potatoes with slivers of garlic &amp; fresh parsley</b>	<b>R35</b>
<b>Mixed leaf salad with tomatoes &amp; onion</b>	<b>R35</b>
<b>Marinated Mediterranean vegetables</b>	<b>R38</b>
<b>Homemade Ciabatta with farm butter</b>	<b>R18</b>

## DESSERT

<b>Fresh fruits, cointreau flavoured cream &amp; almond tuile</b>	<b>R55</b>
<b>Lemon tart, fresh berry coulis &amp; meringue drops</b>	<b>R55</b>
<b>Vanilla crème brulee, sugared orange peel &amp; Butterfly Blu shortbread biscuit</b>	<b>R52</b>
<b>Decadent chocolate cake (gluten free), served with a vanilla affogato shot</b>	<b>R60</b>
<b>Espresso Martini, a delightful option for after dinner</b>	<b>R65</b>
<b>House meringue, with a trio of our freshly made ice creams – please ask your waiter for today's choices</b>	<b>R55</b>
<b>Cheese for one, Camembert, Brie &amp; Blue Rock, homemade oat biscuits, fresh fruit &amp; leaves</b>	<b>R69</b>

## CHILDRENS MENU

Italian meatballs, tomato & basil sauce with tagliatelle

R60

Macaroni cheese & bacon

R50

Hake fish fingers & chips

R55

Chicken breast fillet strips, tomato ketchup & chips

R55

Pizza Margarita – add your favourite toppings

R45

## CHILDRENS DESSERT

Fresh fruit salad

R30

2 scoops of homemade ice cream, crushed shortbread biscuit, chocolate sauce & sweeties

R35

Waffle, homemade ice cream, chocolate or berry sauce with strawberries

R42

## HANDCRAFTED CROATIAN PIZZA

### Margherita

Tomato sauce, mozzarella, oregano

### SUNKOM

Tomato sauce, mozzarella, ham

### KARIJOLA (The Vegetarian)

Tomato sauce, mozzarella, zucchini, fresh tomatoes, peppers, mushrooms and olives

### PICANTE

Tomato sauce, mozzarella, ham, bacon, peppers, salami

### VIS

Tomato sauce, mozzarella, parma ham, rocket, brie and figs

(Gluten free bases available, R17 supplement)

### MAMICA

Tomato sauce, mozzarella, avocado, bacon, feta

### PLODOVI MORA

Tomato sauce, mozzarella, mussels, hake, shrimps, calamari, peppers, rocket

### ZAGREB

Tomato sauce, mozzarella, chorizo (spicy sausage), rocket, asparagus, red onion and an egg cracked on top

### DUBROVNIK

Beef fillet, rocket, parmesan, cherry tomatoes, mozzarella & olives

### ADD A TWIST?

Zucchini, peppers, olives, mushroom, onion, fresh tomatoes

Pineapple, bacon, ham, rocket, feta, avocado, salami

28CM

R65

R70

R90

R110

R110

R105

R110

R105

R110

R10

R12

35CM

R85

R95

R115

R135

R145

R130

R135

R130

R135

R15

R17

# WINE LIST

## SPARKLING WINES

**Slanghoek Vonkel Chardonnay | Rawsonville**  
Wine magazine best value winner. Toasty, fresh, with crisp acidity.

Glass  
Bottle  
**150**

## METHODE CAP CLASSIQUE

**MAN Family Wines Brut | Stellenbosch**  
Awarded 91 points by Neil Martin in 2015. NV has Granny Smith apple lively zestiness, its racy acidity the perfect palate-cleansing aperitif.

**195**

\* **ORG de RAC La Vern Brut | Picketberg**  
Terroir Gold Award 2015. Platter 4 stars. Well-structured delicate fruity flavours of the Chardonnay grapes.

**245**

**Moreson Brut Rose Pink | Franschhoek**  
Platter 4 stars. Warm sunset blush bursting with raspberries & strawberries from 80% pinot noir while chardonnay adds bready whiffs & citrus zest.

**298**

## SAUVIGNON BLANC

**Zorgvliet Silver Myn Sauvignon Blanc | Stellenbosch**  
Ranked 2nd in blind tasting of 52 Sauvignon Blancs. Green melon, kiwi fruit & fig. Gooseberry zip, linear, crisp & racy.

**34 125**

**First Sighting Sauvignon Blanc | WO Elim**  
Platter 3.5 stars. Full yet fresh on palate whilst retaining expressive tropical & citrus fruit on nose.

**42 160**

**Ataraxia Sauvignon Blanc | Hemel en Aarde**  
A wine of substantial poise, length & charm favouring individuality & signature cool-climate minerality. We love it!

**195**

## WHITE BLENDS

**Fairview Special late Harvest | Paarl**  
Intense aromas of litchi, stone fruit and lemon blossoms. An alluring full-bodied mouth feel with well-balanced acidity.

**135**

**Groote Post The Old Man's White | Darling**  
Platter 4 stars. Fresh Sauvignon Blanc based summer wine, displaying guava & golden delicious apple flavours. Wonderful value.

**139**

## CHARDONNAY

**Weltevrede Vanilla Chardonnay | Robertson**  
A light golden colour, wooded chardonnay. Peaches, a touch of zesty lime & a pleasant, lingering flavour of Vanilla.

**125**

\* **ORG de RAC Chardonnay | Picketberg**  
A clean classic, lightly wooded Chardonnay. Abundance of butterscotch with Lime, vanilla & well integrated oak.

**155**

**Hartenberg Chardonnay | Stellenbosch**  
Platter 4 stars. Fresh lemon & lime followed by creamy nuttiness on the nose. Complex structure, vibrant crisp palate. An elegant oak finish.

**49 195**

## CHENIN BLANC

**Diemersfontein | Wellington**  
A nose of citrus & pineapple, taste of green apples & pears with warm toasty biscuit aromas to add balance. Good acid lends to this wine's fine length & versatility.

**129**

**AA Badenhorst - Secateurs | Swartland**  
The blend spent time on its lees in concrete tanks. This important part of maturation of the wine creates incredible texture & palate weight. The aromas are flinty with honey.

**160**

**Kaapzicht Kliprug | Stellenbosch/Bottelary Hills**  
Wonderful sun-ripe yellow fruit with crunchy apple, fresh pineapple & a lick of oak. A rich fruited core of fruit on the mid-palate builds to a crisp, dry finish.

**245**

## ROSE

**Rickety Bridge Foundation Stone Rose | Franschhoek**  
The perfect Summer wine - dry traditional Rose with juicy red cherries, strawberries, turkish delight, & touch of spice.

**35 133**

**Hermanuspietersfontein Bloos | Sondagskloof**  
A unique wine with a delicate salmon pink colour. Blended as juice from five different Bordeaux varieties.

**165**



## WINE LIST

### MERLOT

#### Vondeling Petit Rouge Merlot | Paarl

Vitis Vinifera Gold medal 2015 - Vibrant aroma of cherries, subtle raspberry & soft, black pepper. Refined tannins & smooth finish.

#### \* ORG de RAC Merlot | Picketberg

Delightful bouquet of delicate ripe berries follows through on the smooth palate. Lightly wooded wine with harmonious balance.

### CABERNET SAUVIGNON

#### Van Loveren Rhino Run Cabernet Sauvignon | Robertson

A Cabernet Sauvignon with quality & conservation at it's core. Awarded 4 stars John Platter. Excellent value.

#### Bergsig Cabernet Sauvignon | Breerivier

Elegant wine - a deep ruby colour, plum & red berry fruit. Smoothly integrated tannins from 22 month in French barrels.

#### \* ORG de RAC Reserve Cab. Sauv. | Picketberg

Platter 4 stars. Generous blackberry flavour, with harmonious undertones of vanilla & spice that linger on the palate.

### SHIRAZ

#### MAN Family Wines Shiraz | Stellenbosch

Spicy & floral savoury aromas balanced by ripe fruit flavours & fine tannins on the palate. Excellent with red meat.

#### First Sighting Shiraz | WO Elim

Platter 3.5 stars. Lots of bright red fruit, pepper & sweet oak spice bound up in a tight tussle. 5% viognier gives perfumed lift.

#### Vondeling Erica Shiraz | Paarl

5 Stars John Platter - Svelte Dark fruit, chocolaty richness & under tones of earthy truffles. A full texture and a long complex finish.

### PINOTAGE

#### Conradie Pinotage | Nuy Valley

Aged for 14 months in American Oak barrels. Boldly fruity with well integrated spiciness & dusted with a smoky finish.

#### Diemersfontein Pinotage | Wellington

The original, unique, & great coffee pinotage. Soft, easy-drinking & juicy - a South African gem.

### PINOT NOIR

#### First Sighting Pinot Noir | WO Elim

Platter 4 stars. Exuberant cherry fruit flavours with a fragrant spiciness complimented by ripe tannins and a long finish.

#### Ataraxia Pinot Noir | Hemel en Aarde

The svelte nose offers up a fine blend of red cherries, pomegranate, delicate forest floor & a hint of spice & new oak. On the palate the wine is sensual and embracing, with a captivating mid-palate depth, lovely transparency & excellent focus on the suavely-tannic finish.

### RED BLENDS & OTHER CULTIVARS

#### Somerbosch Merlot-Shiraz | Stellenbosch

A well balanced wine with a bouquet a vanilla pods & roaste almond. A generous palate with a long lingering aftertaste.

#### Hartenberg Cab Sauv.-Shiraz | Stellenbosch

Peppery and spicy with rich berry aromas. The balance is stylish and has a soft, smooth, silky "drink me" finish.

#### Tierhoek Grenache | Piekenierskloof

Platter 4 stars. Truly delicious, fruity, yet smooth & spicy wine to enjoy whilst just watching the world pass by.

#### First XI The Partnership Merlot-Cab Sauv. | Franschhoek

A delightful bordeaux style blend driven by AB De Villiers & other South African cricket legends. Great fun to drink.

### DESSERT WINE

#### Conradie Muscadell | Nuy Valley

Aged in small oak barrels for 5 years. The wine has a rich creamy palate with an abundance of raisiny and floral aromas.

#### Fairview La Beryl Blanc | Paarl

John Platter 4 stars - Tropical fruit flavours with apricots & orange blossom. Full mouth feel with balanced acidity & long lingering finish.

Glass  
34 Bottle  
125

175

35 135

175

235

130

170

250

195

52 210

185

365

120

44 165

215

270

35 190

40 275