

Lunch Menu

Please notify us of any allergies and dietary requirements

PEAR TREE

was established in May 2015. The name originated from the owner Petri Hendriksz, who worked in the UK His colleagues called him Pear Tree as they could not pronounce his first name hence Pear Tree Bistro was born. Pear Tree, situated on the Piazza of

HERMANUS

offers a modern bistro feel with CREATIVE & TASTEFUL

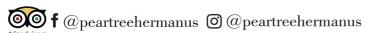
dishes offering a scenic view with outside seating.

This intimate bistro offers a relaxed and tranquil atmosphere making you feel at home.

LOCAL PRODUCE

local beers & local wines 0

028 313 1224 | info@pear-tree.co.za No 2 Godfrey Cottages, Village Square, Hermanus www.peartree-hermanus.co.za



LIGHT MEALS



Tempura Prawns Wasabi Mayo

70/145

90

Fried Calamari
Tartare, Lemon Salt, Tenticles

Duck Spring Roll 85

Hoisin Dip , Soy Reduction

Pork Loin Ribs

Sticky Honey Soy Ginger Glaze, Sesame Seeds, Fried Onions

Labneh (V)

Homemade Soft Cheese, Beetroot Syrup, Seasonal Berries, Rocket, Nuts, Toast

Veggie (V)

Lentils, Fried Quinoa, Burnt Cauliflower, Halloumi, Crispy Artichoke, Seasonal Greens, Seeds





70/95

90

95

105

SALADS



Pear Tree Garden Salad (V)

Cucumber, Tomato, Onion, Peppers, Almonds, Seeds Quinoa, Labneh

Beetroot and Pear (V)Goats Cheese Mousse, Pine Nuts,
Honey Dressing

Chicken

Lemon Pulled Chicken, Seeds, Crackling, Seasonal Greens, Halloumi, Beetroot, Nuts

Duck Salad

Confit Duck, Nectarines, Gooseberry Sesame Dressing

SANDWICHES Ciabatta, Served with Chips

Jerk Spiced Chicken	95
Streaky Bacon, Harissa Mayo	

Sirloin 95

Homemade Mustard, Caramelised Onion, Blue Cheese

Veg Sandwich (V)

85

Veg Sandwich (V)
Ribbons of Carrots and Baby Marrow, Onions, Peppadew Cream Cheese

Pork Belly
Peppadew Chutney, Nectarine, Rocket

Old Harbour Beer Battered Hake 90

and Chips

add Calamari

Pan Fried Hake

Butternut, Creamy Polenta, Mushroom Ragout

Grilled Calamari Steak

Salsa, Butternut Puree, Harissa Mayo

Seafood Pasta

Prawns, Kingklip tossed in a Light Harissa Cream, Butternut, Baby Marrow, Spaghetti

Cauliflower Puree, Blue Cheese, Crushed Potato, Crispy Quinoa, Chive Crust, Greens



Salted Caramel and Bar One 45

Mint Choc and Oreo 45

Strawberry Cheesecake and Marshmallow

Peanut Butter Chocolate and Coffee

Matcha Tea and Honey

200ml Mixers



90 Beef Burger Crispy Onion Rings, Chips 125 Bacon and Smoked Cheese Red Wine Stewed Onions, Kale 125 Pork Belly Oriental Glaze, Pineapple Chutney, Smoked Onion

115 Nachos Chicken Harissa Mayo, Guacamole, Salsa 135

Pulled Lamb Halloumi, Beetroot Syrup, Coleslaw

SPECIALITY CO

LKSHAK

Dom Pedro / Irish Coffee	40
White Chocolate and Amarula Coffee Martini	45
Almond Irish with Honey Cream	45

-T DRINKS

330ml Cold Drinks	22
Tizers	30
Water 500ml	18
Water 1I	30
Tomato Cocktail	25

Red Bull 30 Cordials 10

Soda Float 35 Fresh Fruit Juice 30

Pulled Lamb and Feta Nachos Peppadew Cream Cheese, Salsa, Guacamole	105
Thyme, Lemon Infused Chicken Polenta, Butternut, Seasonal Veg, Chicken Crackling	145

195 Steak and Mash

Sirloin, Smoked Dijon Mash, Wild Mushrooms, Broccoli, Red Wine Sauce 185 Pulled Lamb Tagliatelle pasta

Braised Short Rib Tagliatelle 185 Blue Cheese, Wild Mushrooms, Baby Marrow, Smoked Onion

Wild Mushrooms, Greens, a hint of Truffle, Smoked Cheese

185 **Duck Confit** Vanilla Sweet Potato Puree, Butternut, Beetroot, Veg

20 Coffee

Decaff Coffee 25 Tall Coffee 28 Cappuccino 25

Tall Cappuccino / Decaff Cappuccino 30 20 Single Espresso

Double Espresso 25 Earl Grey / Rooibos / Ceylon 20

Red Cappuccino 30

Hot Chocolate, Espresso choc 30 Chai Tea / Matcha and Ginger 30

70

Chocolate Plate

Belguim Chocolate Pave, Chocolate and Almond Salami, Vanilla Ice Cream, Orange Caramel

Passion Fruit Panna Cotta Tequila Snow

70 Big Bang Frozen Nougat, Honeycomb, Seasonal Berries,

Pineapple and Coconut Cheesecake 70 Snow, Syrup, Gel

burnt Meringue, Beetroot Syrup



$\mathbb{N} \mathbb{D}^{\perp}$ Nicole Du Toit Photography TM_1 ndtmphotography@gmail.com





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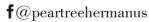
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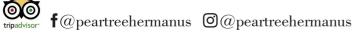
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IGHT MFALS

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Tempura Prawns Wasabi Mayo	90
Fried Calamari Tartare, Lemon Salt	70/145
Duck Spring Roll Hoisin Dip , Soy Reduction	85
Pork Loin Ribs Sticky Honey Soy Ginger Glaze, Sesame Seeds, Fried Onions	80/165
Labneh (V) Homemade Soft Cheese, Beetroot Syrup, Seasonal Berries, Rocke	70 et, Nuts
Veggie (V)	95
Lentils, Fried Quinoa, Burnt Cauliflower, Halloumi, Crispy Articho Seasonal Greens, Seeds	oke,
Garlic Snails and Bone marrow Goats Cheese Mousse, Rocket	80

 \sim Calad ()

Cucumber, Tomato, Onion, Peppers, Almonds, Seeds Quinoa, Labneh	U/95
Beetroot and Pear (V) Goats Cheese Mousse, Pine Nuts, Honey Dressing	95
Chicken Lemon Smoked Chicken, Seeds, Crackling, Seasonal Greens, Halloumi, Beetroot, Nuts	95
Duck Salad Confit Duck, Nectarines, Gooseberry, Sesame Dressing	105

SFAFOO

Old Harbour Beer Battered Hake	90
add Calamari	70
Pan Fried Hake Smoked Salmon Trout, Lentil Ragout, Greens, a hint of Truffle	160
Grilled Calamari Steak Salsa, Butternut Puree, Harissa Mayo	135
Seafood Pasta Prawns, Kingklip tossed in a Light Harissa Cream, Butternut.	165

Kingklip Cauliflower Puree, Blue Cheese, Crushed Potato, Crispy Quinoa, Chive, Greens

195

Baby Marrow, Spaghetti

BURGER	S	MILKSHAKE	
Bacon and Smoked Cheese	125	Salted Caramel and Bar One Mint Choc and Oreo	45 45
Red Wine Stewed Onions, Kale Pork Belly	125	Strawberry Cheesecake and Marshmallow	45
Oriental Glaze, Pineapple Chutney, Smoked Onion	125	Peanut Butter Chocolate and Coffee Matcha Tea and Honey	45 45
Nachos Chicken Harissa Mayo, Guacamole, Salsa	120	,	
Pulled Lamb Halloumi, Beetroot Syrup, Coleslaw	135	SPECIALITY COFFEE	ΞS
Hallourni, Beetroot Syrup, Colesiaw		Dom Pedro / Irish Coffee	40
BEEF, LAM	B	White Chocolate and Amarula Coffee Martini	45
&POI II TR	V	Almond Irish with Honey Cream	45
Aruulin			
Pulled Lamb Nachos Peppadew Cream Cheese, Salsa, Guacamole	105	SOFT DRINK	S
Thyme, Lemon Infused Chicken Polenta, Hint of Smoked Cheese, Butternut, Seasonal Veg,	145	200ml Mixers	18
Chicken Crackling		330ml Cold Drinks Tizers	22 30
Beef and Onion Braised Beef Short Rib, Spring Onion Potato, Burnt Smoked	185	Water 500ml	18
Onion Puree, Onion Ash, Veg		Water 1I	30
Sirloin Smoked Dijon Mash, Burnt Cauliflower, Greens, Jus	205	Tomato Cocktail	25
Pulled Lamb Tagliatelle pasta	185	Red Bull Cordials	30 10
Wild Mushrooms, Greens, a hint of Truffle, Smoked Cheese	405	Soda Float	35
Braised Pork Belly Creamy Truffle Polenta, Seasonal Veg, Butternut, Pine Nuts	185	Fresh Fruit Juice	30
Braised Short Rib Tagliatelle Blue Cheese, Wild Mushrooms, Baby Marrow, Smoked Onion	185		
Duck Confit	185	HOT BEVERAGE	:5
Vanilla Sweet Potato Puree, Butternut, Beetroot, Veg		Coffee	20
DECCED	T	Decaff Coffee	25
DESSER		Tall Coffee	28
	_	Cappuccino Tall Cappuccino / Decaff Cappuccino	25 30
Chocolate Plate Belguim Chocolate Pave, Chocolate and Almond Salami,	70	Single Espresso	20
Vanilla Ice Cream, Orange Caramel		Double Espresso	25
Passion Fruit Panna Cotta	70	Earl Grey / Rooibos / Ceylon	20
Tequila Snow		Red Cappuccino	30
Big Bang	70	Hot Chocolate, Espresso choc	30
Frozen Nougat, Honeycomb, Burnt Meringue, Beetroot Syrup		Chai Tea / Matcha and Ginger	30

Olive & Arrow Design hello@oliveandarrowdesign.co.za

Pineapple and Coconut Cheesecake 70

Snow, Syrup, Gel

CRAFT BEERS PI

Craft On Tap

1/2 Pint Pint

Old Harbour Lager 🐒 35 40 Johnny Gold Weiss 35 40 Old Potters Inn 35 40 Pale Ale

Becks Non alcoholic 30 38 Liefmans Fruitesse 25 Castle CBC Crystal / Amber Weiss 45 Black Label 25 Van Hunks Pumpkin Ale Castle Lite 30 Old Potters Inn IPA, Saison 38 Windhoek Draught 30 30 Heineken

Ciders

30

WHISKE

J&B, Bells J Walker Red Jack Daniels Jamesons, Bains Famous Grouse

Amstel

J Walker Black Glenfiddich 12 Glenfiddich 18

Macallan

RANDY GRAPPA

Klipdrift, Richelieu Van Ryn 12 Klipdrift Premium Klipdrift Black Gold

40 35

30 Vaneta 38 Delecia

35

WHITE SPIRITS

Vodka Smirnoff

Vodka Skyy

30 Amarula Nachtmusik 30 30 Southern Comfort Kahlua 30 30 Frangelico Cointreau 30

OUERS

APFRIT

Drambuie 35 30 40 Esperanza Tequila

Cane 20 Red Heart

Malibu 20 Captain Morgan 20 Bacardi 20 20 Spiced Gold

OT MERLC

Spookfontein 📆

35 / 130

50 / 190

495

55/200

285

480

Aromas of cassis, a hint of herbaceousness and fine

Hermanuspietersfontein

grained tannins

Posmeester 10

105 / 420

Elgin Red and black berries, ripe plums, subtle

tobacco and spice

Elevation 0

Lieben 0

Abundant cherry and stawberry nose with

elegant earthy finish

Hamilton Russell 0 Hemel-en-Aarde

Hints of alluring "primal" character with a complex primary fruit perfume

fruit on the palate 750 Durbanville Hills Rhinofields 300

Hints of smokiness on the nose give way to soft red

Durbanville

Walker Bay

Aniseed, ripe dark fruit with subtle oak and vanilla

Beaumont Mourvèdre Stellenbosch Western Cape

Black pepper and characteristic core tannin running through palate

Neethlingshof Malbec

Rich and full with plum and berry flavours supported by soft tannins

Alheit Jetsam & Flotsam Cinsaut

Floral nose with tart red fruit, soft tannins and just enough grip

Hermanuspietersfontein Swartskaap Cabernet Franc

Sondagskloof

Elegant fynbos and spice nose with dark plum and mineral complexity

Sumaridge 🛈

Hemel-en-Aarde

22

30

30

30

30

40 50

75

80

20

25

Rounded and complex with black cherry and dark berry fruit aromas

Neethlingshof

Medium-bodied with berry flavours and a good tannic backbone

Beaumont 🗓

An elegant style of Pinotage with red berry and ripe fruit flavours

Walker Bay

Spice and violet nose with dark chocolate and purple fruit on the palate

Strandveld 0

Signature white pepper, blackberry and mocha notes with silky palate

Gabrielskloof Syrah on Sandstone

Hartenberg Cab / Shiraz

Stellenbosch

Ripe mulberry and cherry nose with cigar box,

cassis and vanilla palate

Creation Syrah / Grenache 395

Walker Bay 320

200

80 / 310

Intense flavours of ripe plum, black pepper, tapenade and umami

Rickety Bridge Foundation Stone Red

Western Cape

Silky soft palate with blackcurrant and cherry

Zonnebloem

370 Stellenbosch

Aromas of blackcurrants, dark berries,

raspberries and oak spice

65 / 260 Kaapzicht

Stellenbosch

Abundance of blackcurrant, fynbos and fennel

Caperitif

THE SOURCERER

Olive & Arrow Design Savoury nose with black olive, white pepper

700

with inky succulence

BUBBLESROSF Pongracz Brut 60 / 270 Hermanuspietersfontein Bloos 🗓 Western Cape Walker Bay Creamy and yeasty with fresh finish on the palate Bordeaux-style blend imparts layered Ginologist -Citrus 65 / 290 Pongracz Brut Rosé flavours and lingering freshness Western Cape Vibrant refreshing citrus Vrede en Lust Jess Enchanting dry rosé with blackberry fruit flavours Simonsberg-Paarl Pale pink colour with abundant Six Dogs Blue Gabrielskloof Madame Lucy 395 strawberry and watermelon flavours Blue Pea infused unusual botanical gin Allesverloren Tinta Barocca Beautiful sweet fruit flavours of gooseberry and Swartland Inverroche Verdant green fig Off-dry with raspberries and cherries on the palate and a hint of vanilla Floral gin, satin soft and fragrant on the palate SAUVIGNON 20 Gordons Zonnebloem Unique blend of juniper berries and other exotic herbs Stellenbosch Green pepper and fig aromas infused with tropical passion fruit 35 Musgrave Pink 45 / 170 Elevation \mathfrak{D} An aromatic rose water infused gin with exotic notes Ripe tropical fruit flavours with lingering lemon drop palate 30 Ginologist -Spice Hermanuspietersfontein Kaalvoet Meisie 🗓 205 Elements of exotic pepper and other spices Sondagskloof Fresh lemon & lime acidity and beautiful lingering minerality 35 Inverroche Amber Aromatic gin, smooth on the palate with a hint of spice 60 Vietnamese Kiss 150 Fleur Du Cap Western Cape Hartenberg Ginologist Citrus, Ginger, Lemon Grass, Dry Riesling Bitter Lemon, Lemon, Mint Apple, guava, melon rounded off with butterscotch Stellenbosch Villion 🗓 Richness on the nose gives way to taut **Berry Spicey** 60 floral and fruity flavours Terra del Capo 38 / 140 Ginologist Spice, Strawberry Pulp, Pomegranate, Explosive mineral entry with peach, naartjie and Pinot Grigio Gooseberry, Indian Tonic caramel on the palate Western Cape Subtle whiffs of lemon, orange leaf and Kiwi Blast 60 65 / 260 Kaapzicht Kliprug stone fruit tempt the nose Creation Viognier 1 245 Stellenbosch Ginologist Citrus, Kiwi, Lemon Juice, Mint Hemel-en-Aarde Sun-ripe yellow fruit with fresh pineapple Fragrant white peach aromas mingling with a rich, creamy character CKIAII 225 **Bouchard Finlayson** Champagne Blanc d'Mer Elgin Pongracz, Tripple Sec, Orange Rind Cape South Coast Inviting citrus and naartjie with stone-fruit purity Greets with bright tropical fruit and and minerality Not-A-Pink-Drink follows with fruit bowl complexity 195 Hartenberg (Unwooded) Ashbourne Old Harbour Lager, Shot of Apple Jack Stellenbosch O Walker Bay Vibrant, fresh citrus aromatics follow onto a crisp, Fresh, perfume and vibrant with well Frozen Rose Winetini 60 yet complex palate rounded finish Rose, Gin, Elderflower 78 / 280 Durbanville Hills Rhinofields 35 / 135 Kaapzicht Kaleidoscope Western Cape Stellenbosch Mexican Cactus Butterscotch, orange blossom and dried apricot Subtle floral aromas and apple Savanna, Tequila, Lime, Mint with a zesty finish