



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 

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

 [@peartreehermanus](https://www.tripadvisor.com)  [@peartreehermanus](https://www.instagram.com)

LIGHT MEALS



Tempura Prawns 90

Wasabi Mayo

Fried Calamari 70/145

Tartare, Lemon Salt, Tentacles

Duck Spring Roll 85

Hoisin Dip, Soy Reduction

Pork Loin Ribs 80/165

Sticky Honey Soy Ginger Glaze, Sesame Seeds, Fried Onions

Labneh (V) 70

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

Veggie (V) 95

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



SALADS



Pear Tree Garden Salad (V) 70/95

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

Beetroot and Pear (V) 90

Goats Cheese Mousse, Pine Nuts, Honey Dressing

Chicken 95

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

Duck Salad 105

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

Ribbons of Carrots and Baby Marrow, Onions, Peppadew Cream Cheese

Pork Belly 95

Peppadew Chutney, Nectarine, Rocket

SEAFOOD

Old Harbour Beer Battered Hake and Chips	90
add Calamari	70
Pan Fried Hake	150
Butternut, Creamy Polenta, Mushroom Ragout	
Grilled Calamari Steak	135
Salsa, Butternut Puree, Harissa Mayo	
Seafood Pasta	165
Prawns, Kingklip tossed in a Light Harissa Cream, Butternut, Baby Marrow, Spaghetti	
Kingklip	195
Cauliflower Puree, Blue Cheese, Crushed Potato, Crispy Quinoa, Chive Crust, Greens	



BURGERS

Beef Burger	90
Crispy Onion Rings, Chips	
Bacon and Smoked Cheese	125
Red Wine Stewed Onions, Kale	
Pork Belly	125
Oriental Glaze, Pineapple Chutney, Smoked Onion	
Nachos Chicken	115
Harissa Mayo, Guacamole, Salsa	
Pulled Lamb	135
Halloumi, Beetroot Syrup, Coleslaw	

BEEF, LAMB & POULTRY

Pulled Lamb and Feta Nachos	105
Peppadew Cream Cheese, Salsa, Guacamole	
Thyme, Lemon Infused Chicken	145
Polenta, Butternut, Seasonal Veg, Chicken Crackling	
Steak and Mash	195
Sirloin, Smoked Dijon Mash, Wild Mushrooms, Broccoli, Red Wine Sauce	
Pulled Lamb Tagliatelle pasta	185
Wild Mushrooms, Greens, a hint of Truffle, Smoked Cheese	
Braised Short Rib Tagliatelle	185
Blue Cheese, Wild Mushrooms, Baby Marrow, Smoked Onion	
Duck Confit	185
Vanilla Sweet Potato Puree, Butternut, Beetroot, Veg	

DESSERT

Chocolate Plate	70
Belguim Chocolate Pave, Chocolate and Almond Salami, Vanilla Ice Cream, Orange Caramel	
Passion Fruit Panna Cotta	70
Tequila Snow	
Big Bang	70
Frozen Nougat, Honeycomb, Seasonal Berries, burnt Meringue, Beetroot Syrup	
Pineapple and Coconut Cheesecake	70
Snow, Syrup, Gel	



MILKSHAKES

Salted Caramel and Bar One	45
Mint Choc and Oreo	45
Strawberry Cheesecake and Marshmallow	45
Peanut Butter Chocolate and Coffee	45
Matcha Tea and Honey	45



SPECIALITY COFFEES

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

SOFT DRINKS

200ml Mixers	18
330ml Cold Drinks	22
Tizers	30
Water 500ml	18
Water 1l	30
Tomato Cocktail	25
Red Bull	30
Cordials	10
Soda Float	35
Fresh Fruit Juice	30

HOT BEVERAGES

Coffee	20
Decaff Coffee	25
Tall Coffee	28
Cappuccino	25
Tall Cappuccino / Decaff Cappuccino	30
Single Espresso	20
Double Espresso	25
Earl Grey / Rooibos / Ceylon	20
Red Cappuccino	30
Hot Chocolate, Espresso choc	30
Chai Tea / Matcha and Ginger	30



pear
tree

Dinner Menu

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LIGHT MEALS

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

SALADS

Pear Tree Garden Salad (V)	70/95
Cucumber, Tomato, Onion, Peppers, Almonds, Seeds Quinoa, Labneh	
Beetroot and Pear (V)	95
Goats Cheese Mousse, Pine Nuts, Honey Dressing	
Chicken	95
Lemon Smoked Chicken, Seeds, Crackling, Seasonal Greens, Halloumi, Beetroot, Nuts	
Duck Salad	105
Confit Duck, Nectarines, Gooseberry, Sesame Dressing	

SEAFOOD

Old Harbour Beer Battered Hake	90
and Chips	
add Calamari	70
Pan Fried Hake	160
Smoked Salmon Trout, Lentil Ragout, Greens, a hint of Truffle	
Grilled Calamari Steak	135
Salsa, Butternut Puree, Harissa Mayo	
Seafood Pasta	165
Prawns, Kingklip tossed in a Light Harissa Cream, Butternut, Baby Marrow, Spaghetti	
Kingklip	195
Cauliflower Puree, Blue Cheese, Crushed Potato, Crispy Quinoa, Chive, Greens	

BURGERS

Bacon and Smoked Cheese 125
Red Wine Stewed Onions, Kale

Pork Belly 125
Oriental Glaze, Pineapple Chutney, Smoked Onion

Nachos Chicken 120
Harissa Mayo, Guacamole, Salsa

Pulled Lamb 135
Halloumi, Beetroot Syrup, Coleslaw

BEEF, LAMB & POULTRY

Pulled Lamb Nachos 105
Peppadew Cream Cheese, Salsa, Guacamole

Thyme, Lemon Infused Chicken 145
Polenta, Hint of Smoked Cheese, Butternut, Seasonal Veg, Chicken Crackling

Beef and Onion 185
Braised Beef Short Rib, Spring Onion Potato, Burnt Smoked Onion Puree, Onion Ash, Veg

Sirloin 205
Smoked Dijon Mash, Burnt Cauliflower, Greens, Jus

Pulled Lamb Tagliatelle pasta 185
Wild Mushrooms, Greens, a hint of Truffle, Smoked Cheese

Braised Pork Belly 185
Creamy Truffle Polenta, Seasonal Veg, Butternut, Pine Nuts

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

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

DESSERT

Chocolate Plate 70
Belguim Chocolate Pave, Chocolate and Almond Salami, Vanilla Ice Cream, Orange Caramel

Passion Fruit Panna Cotta 70
Tequila Snow

Big Bang 70
Frozen Nougat, Honeycomb, Burnt Meringue, Beetroot Syrup

Pineapple and Coconut Cheesecake 70
Snow, Syrup, Gel

MILKSHAKES

Salted Caramel and Bar One 45

Mint Choc and Oreo 45

Strawberry Cheesecake and Marshmallow 45

Peanut Butter Chocolate and Coffee 45

Matcha Tea and Honey 45

SPECIALITY COFFEES

Dom Pedro / Irish Coffee 40

White Chocolate and Amarula Coffee Martini 45

Almond Irish with Honey Cream 45

SOFT DRINKS

200ml Mixers 18

330ml Cold Drinks 22

Tizers 30

Water 500ml 18

Water 1l 30

Tomato Cocktail 25

Red Bull 30

Cordials 10

Soda Float 35

Fresh Fruit Juice 30

HOT BEVERAGES

Coffee 20

Decaff Coffee 25

Tall Coffee 28

Cappuccino 25

Tall Cappuccino / Decaff Cappuccino 30

Single Espresso 20

Double Espresso 25

Earl Grey / Rooibos / Ceylon 20

Red Cappuccino 30

Hot Chocolate, Espresso choc 30

Chai Tea / Matcha and Ginger 30

CRAFT BEERS & CIDERS

Craft On Tap 1/2 Pint Pint

Old Harbour Lager	35	40
Johnny Gold Weiss	35	40
Old Potters Inn Pale Ale	35	40
Becks Non alcoholic	30	
Castle	25	
Black Label	25	
Castle Lite	30	
Windhoek Draught	30	
Heineken	30	
Amstel	30	
Liefmans Fruitesse	38	
CBC Crystal / Amber Weiss	45	
Van Hunks Pumpkin Ale	38	
Old Potters Inn IPA, Saison	38	
Ciders	35	

WHISKEY

J&B, Bells	22
J Walker Red	30
Jack Daniels	30
Jamesons, Bains	30
Famous Grouse	30
J Walker Black	40
Glenfiddich 12	50
Glenfiddich 18	75
Macallan	80

BRANDY GRAPPA

Klipdrift, Richelieu	20	Vaneta	30
Van Ryn 12	40	Delecia	38
Klipdrift Premium	35		
Klipdrift Black Gold	35		

LIQUERS & APERITIF

Amarula	30
Nachtmusik	30
Southern Comfort	30
Kahlua	30
Frangelico	30
Cointreau	30
Drambuie	35
Caperitif	30
Esperanza Tequila	40

WHITE SPIRITS

Vodka Smirnoff	20
Vodka Skyy	25
Cane	20

RUM

Red Heart	20
Malibu	20
Captain Morgan	20
Bacardi	20
Spiced Gold	20

PINOT NOIR

Spookfontein	35 / 130
Hemel-en-Aarde	
Aromas of cassis, a hint of herbaceousness and fine	
grained tannins	
Lieben	105 / 420
Elgin	
Red and black berries, ripe plums, subtle	
tobacco and spice	
Elevation	325
Elgin	
Abundant cherry and stawberry nose with	
elegant earthy finish	
Hamilton Russell	750
Hemel-en-Aarde	
Hints of alluring "primal" character with a	
complex primary fruit perfume	

INTERESTING
REDS

Beaumont Mourvèdre	495
Walker Bay	
Black pepper and characteristic core tannin running through palate	
Neethlingshof Malbec	55 / 200
Stellenbosch	
Rich and full with plum and berry flavours supported by soft tannins	
Alheit Jetsam & Flotsam Cinsaut	285
Western Cape	
Floral nose with tart red fruit, soft tannins and just enough grip	
Hermanuspietersfontein Swartskoop	480
Cabernet Franc	
Sondagskloof	
Elegant fynbos and spice nose with dark plum and mineral complexity	

PINOTAGE

Sumaridge	90 / 350
Hemel-en-Aarde	
Rounded and complex with black cherry and	
dark berry fruit aromas	
Neethlingshof	200
Stellenbosch	
Medium-bodied with berry flavours and a	
good tannic backbone	
Beaumont	320
Walker Bay	
An elegant style of Pinotage with red berry and ripe	
fruit flavours	

RED BLENDS

Hartenberg Cab / Shiraz	45 / 170
Stellenbosch	
Ripe mulberry and cherry nose with cigar box,	
cassis and vanilla palate	
Creation Syrah / Grenache	395
Walker Bay	
Intense flavours of ripe plum, black pepper,	
tapenade and umami	
Rickety Bridge Foundation Stone Red	220
Western Cape	
Silky soft palate with blackcurrant and cherry	
tobacco on the nose	

SHIRAZ

Hermanuspietersfontein Skoonma	80 / 310
Walker Bay	
Spice and violet nose with dark chocolate and	
purple fruit on the palate	
Strandveld	370
Elim	
Signature white pepper, blackberry and mocha	
notes with silky palate	
Gabrielskloof Syrah on Sandstone	700
Botrivier	
Savoury nose with black olive, white pepper	
and violets	


CABERNET SAUVIGNON

Zonnebloem	48 / 185
Stellenbosch	
Aromas of blackcurrants, dark berries,	
raspberries and oak spice	
Kaapzicht	65 / 260
Stellenbosch	
Abundance of blackcurrant, fynbos and fennel	
with inky succulence	

BUBBLES ROSÉ CRAFT GIN

Pongracz Brut 60 / 270
Western Cape
Creamy and yeasty with fresh finish on the palate

Pongracz Brut Rosé 65 / 290
Western Cape
Enchanting dry rosé with blackberry fruit flavours

Gabrielskloof Madame Lucy  395
Botrivier
Beautiful sweet fruit flavours of gooseberry and green fig

Hermanuspietersfontein 50 / 180
Bloos 
Walker Bay
Bordeaux-style blend imparts layered flavours and lingering freshness

Vrede en Lust Jess 140
Simonsberg-Paarl
Pale pink colour with abundant strawberry and watermelon flavours
Allesverloren Tinta Barocca 120
Swartland
Off-dry with raspberries and cherries on the palate and a hint of vanilla

SAUVIGNON BLANC


Zonnebloem 38 / 140
Stellenbosch
Green pepper and fig aromas infused with tropical passion fruit

Elevation  45 / 170
Elgin
Ripe tropical fruit flavours with lingering lemon drop palate

Hermanuspietersfontein Kaalvoet Meisie  205
Sondagskloof
Fresh lemon & lime acidity and beautiful lingering minerality

CHENIN BLANC INTERESTING WHITES


Fleur Du Cap 150
Western Cape
Apple, guava, melon rounded off with butterscotch

Villion  340
Botrivier
Explosive mineral entry with peach, naartjie and caramel on the palate

Kaapzicht Kliprug 65 / 260
Stellenbosch
Sun-ripe yellow fruit with fresh pineapple and a lick of oak


Hartenberg 48 / 185
Dry Riesling
Stellenbosch
Richness on the nose gives way to taut floral and fruity flavours
Terra del Capo 38 / 140
Pinot Grigio
Western Cape
Subtle whiffs of lemon, orange leaf and stone fruit tempt the nose
Creation Viognier  245
Hemel-en-Aarde
Fragrant white peach aromas mingling with a rich, creamy character

CHARDONNAY WHITE BLENDS

Villion  340
Elgin
Inviting citrus and naartjie with stone-fruit purity and minerality

Hartenberg (Unwooded) 195
Stellenbosch
Vibrant, fresh citrus aromatics follow onto a crisp, yet complex palate

Durbanville Hills Rhinofields 78 / 280
Western Cape
Butterscotch, orange blossom and dried apricot with a zesty finish

Bouchard Finlayson 225
Blanc d'Mer
Cape South Coast
Greets with bright tropical fruit and follows with fruit bowl complexity
Ashbourne  180
Walker Bay
Fresh, perfume and vibrant with well rounded finish
Kaapzicht Kaleidoscope 35 / 135
Stellenbosch
Subtle floral aromas and apple

COLLECTION

Ginologist -Citrus 30
Vibrant refreshing citrus

Six Dogs Blue 40
Blue Pea infused unusual botanical gin

Inverroche Verdant 35
Floral gin, satin soft and fragrant on the palate

Gordons 20
Unique blend of juniper berries and other exotic herbs

Musgrave Pink 35
An aromatic rose water infused gin with exotic notes

Ginologist -Spice 30
Elements of exotic pepper and other spices

Inverroche Amber 35
Aromatic gin, smooth on the palate with a hint of spice

Vietnamese Kiss 60
Ginologist Citrus, Ginger, Lemon Grass, Bitter Lemon, Lemon, Mint

Berry Spicey 60
Ginologist Spice, Strawberry Pulp, Pomegranate, Gooseberry, Indian Tonic

Kiwi Blast 60
Ginologist Citrus, Kiwi, Lemon Juice, Mint

GINTAILS COCKTAILS

Champagne 85
Pongracz, Tripple Sec, Orange Rind

Not-A-Pink-Drink 55
Old Harbour Lager, Shot of Apple Jack

Frozen Rose Winetini 60
Rose, Gin, Elderflower

Mexican Cactus 55
Savanna, Tequila, Lime, Mint

