

# CARBON BISTRO NIBBLES

# CARBON BISTRO STARTERS

## Jalapeno Pops (V) 59

Crumbed, stuffed with fiery Peppadews, cream cheese and cheddar

## Potato & Parmesan Fritters (V) 59

Creamy mashed potatoes, parmesan and fresh herbs

## Chicken Wings 65

Sweet and spicy coriander chutney

## Salmon Pate 69

With dill mayo and pickled cucumber

## Brisket Vol-au-vent 69

Crisp puff pastry, pulled smoked brisket, bordelaise sauce

## Roasted Lamb Croquettes 79

Pulled lamb croquettes with minted yoghurt and salty dipping sauce

## Salt & Pepper Calamari 75

Fried and served with garlic and lemon mayo

## Goat's Cheese Tartlet (V) 72

Phyllo pastry, pickled beets, cherry tomatoes, rocket

## Steak Tartare 85

Mixed with all the trimmings

## Venison Carpaccio 79

Smoked horseradish mayo, pickled cucumber, crispy onions wild rocket

## Chicken Livers 59

Crumbed livers, in a creamy peri-peri sauce

## Duck Liver Parfait 79

Parmesan & truffle crumble, compressed apple, blue cheese crumbs, bruschetta



**WORLD'S TALLEST COW**  
Blossom stood at 1.9m tall



**DISH WASHER SAFE**

Eskimo woman steam cook  
salmon in a dishwasher.

CARBON BISTRO

# BOARDS

IDEAL FOR SHARING

## Artisan Dipping Board 159

Beetroot hummus, sundried tomato pesto, olive tapenade, basil pesto, crumbed mozzarella with fresh bread

## Provenance Board 189

Camembert cheese, baked olives, chicken liver pate, caramelised onions, fresh bread

## Butchers Board 295

Sliced Picanha, smoked brisket, lamb croquettes, Thai deboned beef ribs, tomato chutney, onion rings, chimichurri

# FROM THE OCEAN

INCLUDES A SIDE OF YOUR CHOICE

## Prawns 500g 295

Pan fried with fresh lime, chilli and coriander butter

## Fish Of The Day SQ

Fresh catch of the day

## Norwegian Salmon 199

Honey and soy glazed, served on wasabi mash with wilted spinach

## Spanish Baby Calamari 250g 149

Fried and served with garlic, lemon mayo and lemon butter

## Atlantic Sea Board 695

West Coast Rock Lobster, Spanish calamari, fresh line fish, Asian scallops, Argentinian prawns, mussels.

## Extra Lobster Tail 125



CARBON BISTRO

# SALADS

## Beetroot Sorbet Salad (V) 82

Potato crumble, cucumber, gooseberries, beetroot sorbet, fresh beetroot, goats cheese, sesame, carrot, tomatoes

## Seared Salmon Salad 89

Seared salmon, pickled salsa, wild rocket, beetroot, roasted butternut, salmon croquettes, honey & soy dressing

## Beef Tataki Salad 95

Seared beef, spring onion, rocket, mango salsa, sweet potato crisps, concass tomatoes, tataki dressing

## Village Salad (V) 65

Chunky cucumber, tomato, red onion, olives, feta

## ADD GRILLED CHICKEN 25





CARBON BISTRO

# MAINS

## FROM THE GRILL

INCLUDES A SIDE OF YOUR CHOICE

### Dry Aged Primerib 500g 255

Served with bone marrow, pickled onion, tarragon butter

### 380g Fillet On The Bone 189

Served with a light pepper crust

### 300g Colita de Cuadril 149

Sliced and served with Chimichurri sauce

### 350g Ribeye 199

Served with bone marrow, herbed butter, crunchy onions

### 300g Lamb Rump 189

Topped with a light Dijon mustard & mushroom cream sauce

### 250g Slow Smoked Brisket 159

Slow and low is the order of the day with this 12 hour smoked brisket, topped with rich bordelaise sauce

### Duck Breast 195

Pan-fried, pearl barley, roasted butternut, fondant potato, fennel salt, cherry jus

### 750g Sticky Beef Ribs 189

Chargrilled with homemade blueberry BBQ basting

### Venison Of The Day 195

Venison loin pan-fried, herb crusted, carrot puree, root vegetables, fondant potato, red wine juniper jus

### Rustic Roast Spatchcock Chicken 135

Oven roasted, garlic, lemon and herbs, root vegetables, chicken jus gras

### French Trimmed Lamb Rack 215

Served with roast lamb croquette, thyme jus, garlic puree crushed potatoes

## SIGNATURE BEEF

### SOUTH AFRICAN WAGYU BEEF

#### 250g Wagyu Sirloin 550

Exotic mushrooms tossed in truffle oil, potato rosti, carrot purée

#### 250g Wagyu Fillet 695

Pearl barley, cauliflower purée, field mushroom, roasted baby onion, bone marrow, roast garlic

### 100% AUSTRALIAN WAGYU

ONE OF AUSTRALIA'S MOST LUXURIOUS BEEF BRANDS AND ORIGINATES FROM CATTLE WITH A SUPERIOR MARBLING SCORE

#### 200g Wagyu Fillet (AA5) 850

Pearl barley, cauliflower purée, field mushroom, roasted baby onion, bone marrow, roast garlic

#### 200g Wagyu Sirloin (AA5) 750

Exotic mushrooms tossed in truffle oil, potato rosti, carrot purée

WAGYU CATTLE PRODUCE THE WORLD'S MOST TENDER, FLAVOURSOME AND SUCCULENT BEEF. THIS COMES ABOUT THROUGH THEIR UNIQUE ABILITY TO MARBLE. WHEN COOKED THIS MARBLING DISSOLVES AND GIVES THE BEEF ITS MELT IN THE MOUTH TASTE AND TENDERNESS.

OLDEST COW IN THE WORLD  
Big Bertha reached 48 years in 1993.  
The average lifespan of a cow is 7 years

CARBON BISTRO

# STEAK DONENESS

Rare  
very red, cool center.

Medium Rare  
Warm, red center.

Medium  
pink center.

Medium Well  
slightly pink center.

Well Done  
cooked throughout, no pink.

## SAUCES

### PEPPERCORN 27

### DIJON MUSTARD & MUSHROOM 29

### BORDELAISE 38

### CHIMICHURRI 27

### PERI-PERI 27

## ADDITIONAL SIDES

### MASHED POTATOES 28

### ROASTED ROOT VEGETABLES 44

### SHOESTRING CHIPS 25

### CREAMY HERBED RICE 27

### SIDE SALAD 32



**THE WORD HAMBURGER**  
came from Hamburg Germany,  
hamburg was a cut of steak.

# GOURMET BURGERS



# DESSERTS



**SERVED WITH 200G BLACK ANGUS BEEF PATTY**

**INCLUDES A SIDE OF YOUR CHOICE**

## Firehouse 109

Double cheddar, dill cucumber, sautéed onions, horseradish mayo, jalapenos

## Stuff You Charlie 109

Beef patty stuffed with mozzarella, crispy onions, peppadews, BBQ dressing, dill cucumber

## The Big Ben 109

Blue cheese, crispy pastrami, grilled red onions, balsamic mayo

## The Highwayman 109

Cheddar, Swiss, pastrami, soft fried egg, onion rings, BBQ sauce

## The Uncle Sam 109

Cheddar, tomatoes, bacon, mayo, ketchup, red onions

## VEGETARIAN

## The Stormy Burger (V) 95

Rosemary butternut, red onion marmalade, fried haloumi, basil pesto mayo, cucumber ribbons, baby spinach, mango chutney

## Lady Falafel Burger (V) 95

Chickpea fritter, tomato & red onion salsa, baby spinach, beetroot hummus, cucumber ribbons

## Vegetarian Risotto (V) 95

Butternut puree, garden peas, roasted beetroot, goats cheese fritters, crispy onions, cherry tomatoes

## Chocolate Brownie 59

Served with gelato of the day and homemade caramel sauce

## Cheesecake 62

Freshly made in the morning, ask for today's flavour

## Decadent Chocolate Mousse 59

Topped with homemade caramel and vanilla gelato

## Beignets 59

French banana flavoured doughnuts, stuffed with chocolate and served with mango cream

## "Irish Coffee" 65

Coffee cake, chatilly cream, chocolate ganache, whisky essence, whisky jelly, honey comb, cinnamon crumble

**SELECTION OF DOM PEDROS  
AND IRISH COFFEES AVAILABLE**

