

BISTRO



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STARTERS

Lamb Neck Croquettes, Sauce Vert	55
Chicken Liver Paté , Rosemary & Garlic Pizza Bread	50
Chardonnay Mussels cooked in Cream & Garlic, served with Crusty Bread	55
Salt & Pepper Squid , Nam Jim, Wasabi Mayonnaise	75
Soup Du Jour: enquire from your waitron	45
Ostrich Carpaccio Parcels, with Parmesan & Rocket Salad with a side of Orange Segments	90
Greek Salad	40
Bistro Bistro Tasting Board: a Variety of items (ask waitron)	165

PIZZA

Rosemary & Garlic Pizza Bread	35
Ham & Cheese Kiddies Pizza	75
Tomato Mozzarella & Basil Pesto	85
Wilted Spinach , Field Mushroom, Capers, Red Onion & Mozzarella	110
Spiced Lamb Mince, Roast Capsicum Caramelized Onion, Mozzarella & Tzatziki	135
Prosciutto , Tomato, Rocket & Parmesan	135
Pepperoni , Roast Capsicum, Red Onion & Mozzarella	100
Meat Lovers , Pulled Pork, Ham, Pepperoni Chorizo, Mozzarella & Tomato	110
Pulled Pork , Red Onion, Mozzarella & Barbeque Sauce	105
Caper, Anchovy , Kalamata Olive, Cherry Tomato & Feta	95
Prawn Pizza with Crème Fraîche	140
Spiced Chicken , Avo, Bacon & Gorgonzola	110

* Extra Toppings Available (ask waitron)

MAINS

Prime Beef Burger , All the Trimmings, Cheese & Shoestring Fries	95
Beer Battered Hake , Tartare Sauce & Shoestring Fries	110
 Rag Pasta , Prawns, Chorizo, Salsa Rossa & Gremolata	105
 Saffron Rag Pasta with Mussels, Prawns & Calamari served in Salsa Rossa & Gremolata	110
Hand Cut Potato Gnocchi , Red Wine Braised Oxtail, Caramelized Onion & Parmesan	115
 Chicken Prego & Shoestring Fries	85
300g Wet Aged Beef Sirloin , Baby Spinach, & Shoestring Fries	170
Ladies 200g Fillet Steak , Paris Mash, Beans in Bacon	160
* Pepper, Cheese, Mushroom & Bearnaise Sauces (ask waitron)	
 Twice Cooked BBQ Pork Neck , Stir-Fried Veg & Fried Noodles	130
Lamb Shank Pie , Butternut and Parmesan Mash & Wilted Spinach	140

DESSERT

Kumquat Marmalade, Steamed Pudding & Crème Anglaise	45
Orange Crème Bruleè & Pistachio Biscotti	45
Chocolate Fondant & Vanilla Bean Ice Cream	70
Affogato	35
Coffee Panna Cotta , Caramel Sauce & Honeycomb	45

GLOSSARY

Croquette Crumbed & Fried Morsel
Nam Jim Green Chilli, Coriander, Lime, Palm Sugar
Gnocchi Potato Pasta Dumplings
Salsa Rossa Smokey Hot Red Sauce

Bearnaise Rich Buttery Tarragon Sauce
Affogato Coffee Based Desert
Tzatziki Yogurt, Mint, Lemon & Garlic
Gremolata Parsley, Garlic & Citrus

See reverse side for drinks

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BEERS

Amstel Lager / Light	19.00
Black Label	18.50
Castle Lager	18.00
Castle Lite	19.00
Heineken	23.00
Miller	21.00
Windhoek Lager / Light	21.00
Windhoek Draught	25.00

CIDERS

Hunters Dry	21.00
Savanna Dry / Light	22.00

SPIRITS

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Bombay Saffire	25.00
Gordon's	11.50

BRANDY

Klipdrift Premium	16.50
Richelieu	12.50
Remy Martin	59.00

VODKA

Absolut	33.00
Smirnoff	11.00

WHISKEY

Bells	19.00
J&B	16.00
Johnnie Walker Black Label	33.00
Johnnie Walker Red Label	18.00
Jack Daniels	24.50
Jameson	27.00
Glenfiddich 12 Year Single Malt	40.00

RUM

Bacardi	16.50
Red Heart	15.50
Captain Morgan	15.50

TEQUILA

Olmecca Altos Blanco	20.00
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MIXERS

<i>Coke, Coke Light, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tonic Water</i>	14.50
Halls Tomato Coctail	22.00
Red Bull	30.00
Angostura Bitters	5.00

LIQUEURS

Amarula	12.00
Kahlúa	18.50
Frangelico	20.50
Bailey's Cream	18.00
Tia Maria	25.50
Jagermeister	20.00
Disaronna / Amaretto	27.00
Butlers Blue Curacao	12.00
Butlers Cherry Kirsch	12.00
Butlers Espresso	12.00
Cointreau	32.00
Old Brown Sherry	12.00

CORDIALS

Kola Tonic, Lime, Passion Fruit & Grenadine	5.00
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SOFT DRINKS

Coke, Cream Soda, Stoney	16.00
Coke Zero / Sprite Zero	16.00
Rock Shandy	18.00
Lipton Ice Tea - Lemon	20.00
Appletizer / Grapetizer	20.00
Fruitree Orange Juice	23.00
Valpre Still / Sparkling Water	12.50

MILKSHAKES

Vanilla, Chocolate, Strawberry	25.00
Don Pedro	35.00
Double Don Pedro	45.00

HOT BEVERAGES

Long Black	16.00
Flat White	24.00
Espresso	16.00
Double Espresso	20.00
Cappuccino	24.00
Latte	26.00
Irish Coffee	30.00
Double Irish Coffee	35.00
Five Roses / Rooibos Tea	12.00