

BISTRO BISTRO

WHITE WINE

	Glass	Bottle
MCC		
Pongràcz Brut		258
Groote Post Brut Rosè		232

Sauvignon Blanc

Zevenwacht 7even	52	132
Morgenster		168
Ataraxia		225

Chenin Blanc

Groote Post	58	158
La Couronne		128

Chardonnay

Groote Post		298
La Couronne		298

Rosè

Zevenwacht 7even	52	128
Hermanuspietersfontein Bloos		198

RED WINE

	Glass	Bottle
Pinotage		
Zevenwacht 7even	52	132

Merlot

Groote Post	66	268
Zevenwacht		218

Carbernet Sauvignon

Zevenwacht		222
La Couronne		178

Red Blends & Other Cultivars


Groote Post Old Mans Blend		152
Hermanuspietersfontein Kleinboet		354
Morgenster Sangiovese		212

Dessert Wine

Beaumont Goutte D'or		46
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STARTERS

Balinese chicken and pork Satay's Served with Focaccia and Pickles Peanut sauce & Sweet Soy	90
Steak Tartare with Focaccia	80
Chicken Liver Paté , Rosemary & Garlic Pizza Bread	58
Salt & Pepper Squid , Nam Jim, Wasabi Mayonnaise	85
Brinjal Stack with Goats Cheese and Basil Pesto	75
Greek Salad	62
Caesar Salad	70
 Chicken Sesame Salad	65
Bistro Bistro Tapas Board for 2 with Paté, Lamb Croquette, Squid Chicken and Pork Satay, Pickles and Focaccia	130

GLOSSARY

Nam Jim Green Chilli, Coriander, Lime, Palm Sugar

Gnocchi Potato Pasta Dumplings

Salsa Rossa Smokey Hot Red Sauce

Bearnaise Rich Buttery Tarragon Sauce

Tzatziki Yogurt, Mint, Lemon & Garlic

Gremolata Parsley, Garlic & Citrus

Satay Skewered meats

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MAINS

Prime Beef Burger , All the Trimmings, Cheese & Shoestring Fries	115
Beer Battered Hake , Tartare Sauce & Shoestring Fries	120
 Rag Pasta , Prawns, Chorizo, Salsa Rossa & Gremolata	132
Pategonian Sole with Char Grilled Fennel & Butternut and Parmesan Mash	260
 Saffron Tagliatelle pasta with Prawns , Hake & Calamari served in creamy Salsa Rossa & Gremolata	148
Hand Cut Potato Gnocchi , Red Wine Braised Oxtail, Caramelized Onion & Parmesan Ask for vegetarian option	128
 Chicken Prego & Shoestring Fries	98
Ladies 200g Fillet Steak , Paris Mash, Beans in Bacon * Pepper, Cheese, Mushroom or Bearnaise Sauces (ask waitron)	170
300g Wet Aged Beef Sirloin Salad & Shoestring Fries * Choice of Sauce	175
 Twice Cooked BBQ Pork Neck , Asian Veg & Fried Noodles	135
Lamb Shank , Mash, Beans & Carrots	180
 Homemade Lasagne Sheets, Butternut & Ricotta with a Piquant reduction	96

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PIZZA

Rosemary & Garlic Pizza Bread	45
Ham & Cheese Kiddies Pizza	85
Tomato Mozzarella & Basil Pesto	87
Wilted Spinach , Field Mushroom, Capers, Red Onion & Mozzarella	115
Spiced Lamb Mince Roast Capsicum Caramelized Onion, Mozzarella & Tzatziki	145
Prosciutto , Tomato, Rocket & Parmesan	165
Pepperoni , Roast Capsicum, Red Onion & Mozzarella	108
Meat Lovers , Pulled Pork, Ham, Pepperoni Chorizo, Mozzarella & Tomato	120
Pulled Pork , Red Onion, Mozzarella & Barbeque Sauce	115
Caper, Anchovy , Kalamata Olive, Cherry Tomato & Feta	115
Prawn Pizza with Crème Fraîche	150
Spiced Chicken , Avo, Bacon & Gorgonzola	135
Artichokes , Salami, Olives & Cherry Tomatoes	135

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PIZZA EXTRAS

<i>Prawn / Prosciutto</i>	22
<i>Avo / Pepperoni / Chorizo / Bacon</i>	18
<i>Artichokes / Olives</i>	16
<i>Pineapple / Ham / Cheese</i>	11

DESSERT

<i>Raspberry Cheesecake</i> with Cream or Vanilla Bean Ice Cream	72
Orange <i>Crème Bruleè</i> & Pistachio Biscotti	48
<i>Chocolate Fondant</i> & Vanilla Bean Ice Cream	72
<i>Affogato</i> - Single Espresso Served with Homemade Ice Cream	38
<i>Coffee Panna Cotta</i> , Caramel Sauce & Honeycomb	48
Cheese Board, Preserve & Crackers * Pairs well with Beaumont Goutte D'or	75
<i>Decadent Chocolate Tart</i> with Cream or Vanilla Bean Ice Cream * Gluten Free	48

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HOT BEVERAGES

Long Black	20.50
Flat White	28.50
Espresso	20.50
Double Espresso	22.50
Cappuccino	28.50
Latte	28.50
Five Roses/ Rooibos Tea/ Earl Grey	18.50

IRISH COFFEES

Irish Coffee / <i>Bells</i>	45.50
Irish Coffee / <i>Jameson</i>	55.50
Irish Coffee / <i>Kahlua</i>	45.50
Double Irish Coffee / <i>Bells</i>	71.00
Double Irish Coffee / <i>Jameson</i>	81.00
Double Irish Coffee / <i>Kahlua</i>	71.00

LIQUEURS

Amarula	20.50
Kahlúa	25.50
Frangelico	25.50
Bailey's Cream	20.50
Grappa	50.50
Jagermeister	28.50
Disaronna / Amaretto	30.50
Butlers mint	20.50
Cointreau	40.50
Monis Dry / Medium / Full Cream	25.50
Martini	25.50

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MILKSHAKES

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DON PEDRO'S

Vanilla, Chocolate, Strawberry	30.50
Don Pedro / <i>Kahlua</i>	45.50
Don Pedro / <i>Amarula</i>	40.50
Don Pedro / <i>Frangelico</i>	45.50
Don Pedro / <i>Bells</i>	47.00
Double Don Pedro / <i>Kahlua</i>	71.00
Double Don Pedro / <i>Amarula</i>	61.00
Double Don Pedro / <i>Frangelico</i>	71.00
Double Don Pedro / <i>Bells</i>	71.00

SOFT DRINKS

Coke, Cream Soda, Stoney	22.50
Coke Zero, Coke Lite, Sprite, Sprite Zero	
Rock Shandy	40.50
Lipton Ice Tea - Lemon	25.50
Appetizer	28.50
Grapetizer	30.50
Fruitree Orange Juice	28.50
Still / Sparkling Water	15.50

CORDIALS & MIXERS

Kola Tonic, Lime, Passion Fruit Grenadine & Bitters	8.50
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MIXERS

<i>Coke/ Soda/ Tonic</i> <i>Lemonade/ Dry Lemon/ Gingerale</i>	20.50
Halls Tomato Cocktail	24.50
Red Bull	35.50

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BEERS

Amstel Lager	25.50
Amstel Lite	25.50
Black Label	25.50
Castle Lager	25.50
Castle Lite	25.50
Millers	25.50
Windhoek Lager	25.50
Windhoek Lite	25.50
Windhoek Draught	32.50
Heineken	30.50

CIDERS

Hunters Dry	30.50
Savanna Dry	30.50
Savanna Lite	30.50

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SPIRITS

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Bombay Saffire	30.50
Gordon's	20.50

BRANDY

Klipdrift Premium	22.50
Richelieu	20.50
Remy Martin	61.00

VODKA

Absolut	38.50
Smirnoff	20.50

WHISKEY

Bells	25.50
J&B	22.50
Johnnie Walker Black Label	40.50
Johnnie Walker Red Label	25.50
Jack Daniels	30.50
Jameson	35.50
Glenfiddich 12 Year Single Malt	56.00

RUM

Bacardi	22.50
Red Heart	22.50
Captain Morgan/ Black / Spiced Gold	20.50

TEQUILA

Olmecca Altos Blanco	28.50
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