

PLTFRM.

— MENU —

Gather, feast & unwind

PLTFRM is a lifestyle experience for the whole family. We are passionate about food, excellence, making memories, people, and of course South Africa in all its diverse and indescribable beauty. We want to thank you sincerely for embarking on this journey with us.

We built this business to create a family experience, at the same time serving our community with a focus on women, children, and conservation by contributing 1% of our total monthly turnover to selected organisations.

We thank you for your continuous support!

Follow our journey

Please follow our journey on Instagram and facebook for the latest updates, events and specials.

www.pltfrmplaisir.co.za



Kiddies menu

Let's get those tummies full...

Purchase a Slurrp Club wristband which includes a drink and meal of your choice with 'mini' bottomless treats at the Slurrp bar.

SLURRP PACKAGE - R120

SCRAMBLED EGGS R60

With a choice of a freshly baked croissant or toasty

MINI FLAPJACK SKEWERS

Add any 2 of the following:

Bacon | Syrup | Cheddar cheese | Strawberries | Banana | Nutella

KIDS' OMELETTE

1 Egg omelette, filled with cheese. Choose your filling:

Ham | Tomato | Mushroom

FRENCH TOAST

Served with seasonal fruit

PENNE PASTA

Cheese sauce served separately

SPAGHETTI BOLOGNESE

KIDDIES' SLIDER BURGER AND CHIPS

Chicken OR Beef, with a slice of cheddar cheese

HAM & PINEAPPLE PIZZA

CHEESE AND TOMATO TOASTY

Served with chips

SESAME CHICKEN STRIPS (60g)

Served with chips and cheese sauce

FISH NUGGETS

Deep-fried served with tartar sauce and a lemon wedge

CHOOSE YOUR DRINKS: R17

Orange juice / Apple juice /
Berry juice / Fruit cocktail

ICE CREAM AND CHOCOLATE SAUCE R25

Please ask your waiter for available flavours

Breakfast

Breakfast is served until 11h00.

BREAKFAST BUN **R55**

Filled with shakshuka, bacon, mushroom, & finished in the oven with scrambled eggs

PLAISIR BREAKFAST **R95**

English muffin, bacon, poached eggs & hollandaise. (OR Smoked salmon **R25**)

OPEN FACE SANDWICH **R130**

Ciabatta topped with smashed avo*, bacon, crumbled feta, basil pesto & a poached egg (OR Smoked salmon topped with dill and chive crème fraîche, capers & red onion **R25**)

PLTFRM BREAKFAST **R110**

2 Eggs, 2 rashers of bacon, grilled baby tomatoes, sautéed mushrooms, chipolatas, & toast

FRENCH TOAST **R85**

Thick cut toast served with maple syrup & icing sugar. (Add bacon **R30**, berries **R35** or whipped cream **R20**)

BANTING BOWL **R75**

Poached eggs, avo*, fresh seasonal greens & grilled halloumi

HEALTH BREAKFAST **R80**

Fresh seasonal fruit salad.
(Add Granola **R35** / Yoghurt **R20** / Cocoa Nibs **R20**)

Nibbles

Our nibbles are perfect for sharing or building your own platter.

BILTONG | DROËWORS **R55**

CARPACCIO ROULADE **R95**

Coriander cream cheese, petit tropical salsa, pine nut puree, biltong kataifi, pan jus

SESAME CHICKEN STRIPS **R75**

Panko-crumbed. Served with Sweet chilli / Spicy Thai / Cheese sauce

JALAPEÑO POPPERS (4pc) **R65**

Deep-fried bacon & cream cheese jalapeño balls

BILTONG PEPPADEW POPPERS (4pc) **R75**

Deep-fried biltong and peppadew cream cheese

BRAAIBROODJIE **R50**

Toasted tomato, onion, cheese & basil pesto mayo (v)

Red wine infused biltong, onion, tomato, chutney mayo **R85**

PARMESAN TRUFFLE CRUSHED NEW POTATOES (v) **R55**

SNACK CHEESE BOARD (for 2) **R170**

A selection of cheeses, calamata olives, nuts & fresh ciabatta

PORTUGUESE CHICKEN LIVERS **R60**

ASIAN CALAMARI **R95**

Julienne vegetables, roasted garlic aioli, lemon butter

MUSHROOM ARANCINI (v) **R85**

Petit rocket salad, cherry tomatoes, parmesan velouté

FISH NUGGETS **R85**

Deep-fried served with homemade tartare sauce & a lemon wedge

Mains

Feast on our locally sourced and seasonal dishes – each one a pièce de résistance in own right.

FISH OF THE DAY **SQ**

Ask your waitron about the option of the day

SHRIMP FRA DIAVOLO **R170**

Prawn, spicy Moroccan tomato sauce, homemade pasta

PORK BELLY **R145**

Bok Choy, roasted baby carrots, crispy sushi rice, fermented mustard velouté

ASIAN MARINATED MUSHROOM STEAK (v) **R95**

Curry butter bean puree, black quinoa, medley of herb gel

RISOTTO OF THE DAY **R120**

Ask your waitron about the option of the day

Grills

Enhance your dining experience by asking your host for a recommended wine pairing..

RIB EYE (300g) **R235**

One of the most succulent & flavoursome cuts of beef available

PICANHA **R285** (400g) | **R510** (800g)

Also known as rump cap. Full of flavour & has a beautiful rind of fat all around

BEEF FILLET (200g) **R190**

BABY CHICKEN **R85** (Half) | **R145** (Full)

Grilled on the open flame and finished off in the pizza oven. Choose between Portuguese/ Lemon Butter / Chilli Flavour

Sides

PARMESAN TRUFFLE CRUSHED NEW POTATOES (v)	R55
SIDE SALAD (v)	R25
ROASTED ROOT VEGETABLES (v)	R25
BRAAIBROODJIE Toasted tomato, onion, cheese & basil pesto mayo (v)	R50
Red wine infused biltong, onion, tomato, chutney mayo	R85

Sauces

Peppercorn / Mushroom / Cheese / Biltong Mustard / Bordelaise / Blue Cheese	R25
---	-----

Specialities

Apart from the mouth-watering decadence you can expect to find in this menu, our speciality boards feature seasonal delicacies inspired by our travels and collaborations.

Salads

Always fresh. Always fabulous.

GREEK SALAD R75 (Single) | R130 (Table)

A traditional Greek salad with a special touch of toasted pumpkin seeds, sunflower seeds, & dried cranberries.

COUSCOUS AND BULGAR WHEAT SALAD R85

Feta, butternut, roasted corn, red onion, avocado* & cucumber. (Add Salmon R40 or Chicken R25)

Burgers

Our handmade, gourmet beef burgers, made from the finest ingredients, are cooked medium unless stated otherwise. Burgers are served with your choice of a salad or potato / sweet potato chips. Ask your waitron for a "naked burger" if you are carb conscious.

BEEF BURGER R99

180g Beef patty, topped with lettuce, tomato, caramelised onion & gherkin, finished off with homemade aioli

LOUISIANA BUTTERMILK CRUMBED CHICKEN BURGER R99

180g Fried chicken breast, topped with lettuce, tomato, caramelised onion & gherkin, finished off with homemade aioli. (Plain Grilled option available)

VEGETARIAN BURGER R99

Burger bun with lettuce, tomato, caramelised onion & gherkin, topped with a large brown mushroom as the 'patty'

PLTFRM BURGER R135

Our famous 180g Beef patty, served with the chef's recommended toppings: Avo*, bacon & blue cheese sauce

Additional toppings

Cheddar / Feta / Brie / Gorgonzola /
Bacon / Mushroom sauce / Avocado* R28

Pizzas

Our wood-fired pizzas are made with Millstone Farina "00" flour and served with a delicious homemade tomato base & mozzarella, unless otherwise stated.

Gluten-free base + R20
Pizza sizes: S (20cm) / L (30cm)

MARGHERITA R69 | R90

Tomato, mozzarella cheese, fresh basil

HAM & PINEAPPLE R90 | R120

Ham & pineapple

CAPE MALAY CHICKEN R85 | R125

Mild butter chicken, red onion, tropical salsa & a mint and coriander yoghurt labneh

SPICEY BEEF R90 | R120

Mozzarella, beef mince, jalapeños

CHORIZO, PRAWN & CHILLI R130 | R175

Chorizo, prawn meat, green chilli, and a touch of garlic

KAROO LAMB R110 | R145

Braised lamb neck, sautéed white onion & a cucumber raita

PLTFRM B.A.F R102 | R155

Red wine infused biltong, sliced avo*, creamy feta, peppadew, onion

SALAMI R115 | R155

Salami, caramelised onions, mushrooms, & feta

Desserts

Ask your waiter about our homemade cake selection.

MOSBOLLETJIE BREAD AND BUTTER PUDDING **R85**

Boeber ice cream, balsamic berries, speculaas crumble, coffee raisin gel

CHEESECAKE **R55**

Lemon cheesecake with berry coulis

ICE-CREAM AND CHOCOLATE SAUCE **R55**

KOEKSISTER **R85**

Served with a creamy vanilla coconut sorbet

CHEESE BOARD (for 2) **R250**

A selection of cheeses, calamata olives, preserves, nuts & fresh ciabatta with Ratafia

Please note

A 15% service fee will be added to all tables larger than 10. No split bills allowed.

Please notify us if you have any food allergies.

Prices might change without prior notice.

* Seasonal availability.

The PLTFRM story

Many of our guests ask about the origins of our interesting name. As a business, PLTFRM is committed to using our country's rich heritage, specifically around architecture, to responsibly upgrade and tastefully modernise comfortable, convenient leisure experiences for our clients and their families, across all our outlets.

The very first PLTFRM was founded at Pretoria's Station in 2014 – literally on the platform next to the train tracks, in an iconic building designed by Sir Herbert Baker.

The interlinking effect of the lines inspired the design of our name and logo. Not just that, but also the fact that stations are nostalgically thought of as meeting places; a place of arrivals, connections, coming and going, departures... The associated notions of travelling and journeys, movement, exploration, adventures, novel discoveries, sacred treasures and keepsakes – all of these perched against the backdrop of family and familiarity – make up PLTFRM's inimitable DNA.

The Jonkershuis at Plaisir, which dates back to 1821 (and proud home of PLTFRM-Restaurant), is a prime example of how we merge influences from different eras and cultures into a multi-faceted, rejuvenating experience that immersively stretches way beyond just cuisine.

We hope you enjoy your dining experience with your family and friends against the backdrop of the spectacular Simonsberg foothills.