

Red Leaf Bistro

BEYERSKLOOF

STARTERS

BEEF CARPACCIO

R85

Seared beef, black pepper, parmesan, shimeji mushrooms and balsamic vinaigrette

PERI - PERI CHICKEN LIVERS

R65

Served with Risotto

CALAMARI AND CHORIZO SALAD

R80

Pan seared with pickled carrots, zucchini, confit tomatoes, rocket, oranges and Red pepper vinaigrette with aioli and couscous

SMOKED SALMON SALAD

R95

Chick peas, radish, orange segments, baby leaves, orange vinaigrette and topped with Julienne potato crisps

POTATO GNOCCHI

R75

Served with oven roasted butternut, medley of mushrooms, seared English spinach and Parmesan sauce on the side

MAINS

PINOTAGE BURGER

R125

250g beef patty on baked brioche bun with hummus, caramelized onions, slice mozzarella, Pinotage onion reduction served with chips and salad

GOURMET BURGER

R145

Homemade lamb patty, brown mushroom, basil pesto, blue cheese, garlic aioli served with chips

CHICKEN BREAST ON THE BONE

R140

Served with cream cheese risotto, artichokes, fennel, roasted peppers, spring onion, Mushrooms and tomatoes

FISH OF THE DAY

R175

Chef's choice of preparation

BARBEQUE PORK SPARE RIBS 500g

R175

Slow cooked in honey and mustard barbeque sauce served with chips and mango coulis

ENTROCOTE OF BEEF

R150

300g Sirloin steak with grilled mushroom, beetroot, horseradish served with chips

"AU POIVRE" 250g AGED BEEF FILLET (Chef Frank's signature dish)

R210

Dusted with crushed black peppercorns and English mustard, sautéed in Brandy served with fried Portobellini mushrooms, parmesan potato gratin, rocket salad with Balsamic reduction and black truffle oil

SIDES

Chef Salad

R45

Chips R25

SAUCES

Monkey Gland, Pepper or Mushroom and Black Truffle oil R25

PIZZA

MARGHERITA R60
Tomato sauce base and mozzarella cheese

ALFREDO R95
Sautéed chicken, bacon, mushrooms topped with ricotta cheese

GARLIC CONFIT AND MUSHROOM R85
Roasted broccoli, ricotta cheese, sautéed mushrooms and garlic confit

FINOCCHIONA R95
Italian salami, roasted fennel, chorizo and sautéed leeks

CRUDA R105
Prosciutto, cherry tomatoes, rocket leaves and parmesan cheese

GARLIC PITA R30

EXTRAS R15
Olives, Avocado, Mushrooms, Bacon, Basil Pesto and Chorizo

DESSERT

WHITE CHOCOLATE CRÈME BRULEE R60
Served with berry compote and orange and mint sauce

BAKED VANILLA CHEESE CAKE R65
Served with homemade pinotage gelato, red wine syrup and berry compote

COUPE DENMARK R45
Vanilla ice cream with salted caramel and chocolate sauce

10% SERVICE CHARGE FOR TABLES OF 6 AND MORE