

Red Leaf Bistro

BEYERSKLOOF

STARTERS

BEEF CARPACCIO R90

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

MUSSEL MARINIERE R95

Fresh mussels steamed in Chenin Blanc/ Pinotage, garlic, parsley and fresh cream

CALAMARI AND CHORIZO SALAD R95

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

SOUP OF THE DAY R75

Chef's choice of preparation

POTATO GNOCCHI R95

Herb gnocchi with tomato base sauce, butternut, zucchini, red onion, shiitake mushrooms, English spinach, cherry tomatoes, chorizo sausage and parmesan cheese with a hint of basil

OXTAIL RAVIOLI R95

Pasta filled with rich oxtail cooked in Pinotage with Portobellini mushrooms, crispy bacon and jus

MAINS

CHICKEN BREAST ON THE BONE R175

Served with vegetables in season, shiitake mushroom risotto and pan juices

FISH OF THE DAY R195

Chef's choice of preparation

PORK BELLY R185

Slow roasted pork belly with sweet potato puree, sautéed kale, chorizo sausage, red onions served with ginger and orange sauce

ENTROCOTE OF BEEF R185

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

PAELLA MARINERA FOR ONE - R195 TWO SHARE- R255

Spanish classic prawns, calamari, chorizo, mussels served in spicy tomato sauce with a hint of chilli and basmati rice

"AU POIVRE" 250g AGED BEEF FILLET (Chef Frank's signature dish) R250

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 R55

Chips R30

SAUCES

Gorgonzola, Pepper or Mushroom R30

BURGERS

PINOTAGE BURGER R135

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

GOURMET BURGER R165

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

VEGAN BURGER R140

Homemade vegetable patty, hummus, caramelized onions, vegan aioli and courgette baton tempura fries

ADD – ON ‘S

Side Salad R25

Brown Mushroom R20

PIZZA

MARGHERITA R75

Tomato sauce base and mozzarella cheese

ALFREDO R125

Sautéed chicken, bacon, mushrooms topped with ricotta cheese

BUTTERNUT AND ROASTED PUMPKIN SEEDS R125

Roasted butternut, mushrooms, sautéed red onion, artichoke and rocket salad with ginger vinaigrette

FINOCCHIONA R125

Italian salami, roasted fennel, chorizo and sautéed leeks

CRUDA BIANCA R135

Prosciutto, green figs, confit cherry tomatoes, rocket and gorgonzola salad

MARINARA R135

Mussels, shrimps, calamari, chorizo and a hint of chilli

EXTRAS R20

Olives, Avocado, Mushrooms, Bacon, Basil Pesto, Cheese and Chorizo

GARLIC PITA R40

DESSERT

APPLE RUM CHARLOTTE R75

Homemade apple tart with rum and raisin filling served with vanilla ice cream

BAKED VANILLA CHEESE CAKE R75

Served with homemade Pinotage gelato, red wine syrup and berry compote

FOLLEN GELATO R65

Trio of wine gelato Chenin blanc Pinotage, Pinotage Rose, Pinotage with sugar cone caramel and chocolate sauce

CHOCOLATE FONDANT (PS. ALLOW 20 MINUTES BAKING TIME) R75

Dark chocolate and orange sauce

10% SERVICE CHARGE FOR TABLES OF 6 AND MORE