

# Red Leaf Bistro

BEYERSKLOOF

## BREAKFAST (9h00-11h00)

Freshly baked croissant with scrambled eggs and grated cheddar cheese	R70
<b>EGGS BENEDICT</b>	R80
Toasted brioche bun with bacon, two poached eggs and hollandaise sauce	
<b>RED LEAF BREAKFAST</b>	R85
Boerewors, bacon, eggs, grilled tomato, pinotage onions, sautéed mushrooms and toast	

## STARTERS

<b>PERI – PERI CHICKEN LIVERS</b>	R65
Portuguese chicken livers served with mushroom risotto	
<b>CHEF SALAD</b>	R75
Cherry tomatoes, red onion, cucumber, croutons and assortment of pickled vegetables in season	
<b>POTATO GNOCCHI</b>	R85
Herb gnocchi with roasted butternut, mushrooms, herb salad and parmesan sauce	
<b>BEEF CARPACCIO</b>	R95
Seared beef with black pepper, parmesan, shimeji mushrooms and balsamic reduction	
<b>CALAMARI AND CHORIZO SALAD</b>	R95
Pan seared with pickled carrots, zucchini, confit tomatoes, rocket and Red pepper vinaigrette with aioli and couscous	
<b>OXTAIL RAVIOLI</b>	R95
Pasta filled with rich oxtail cooked in Pinotage served with Portobellini mushrooms, crispy bacon and jus	

## MAINS

<b>BABY CHICKEN</b>	R195
Served with peri – peri or garlic and lemon sauce with chips or salad	
<b>FISH AND CHIPS</b>	R175
Fish in Chenin Blanc butter with homemade tartar sauce with chips or salad	
<b>PORK BELLY</b>	R195
Slow roasted pork belly served with wholegrain mustard sweet potato puree	

## STEAKS

*Served with a choice of chips or salad*

<b>SIRLION STEAK 300g</b>	R185
<b>T-BONE 500g</b>	R220
<b>BEEF FILLET 250g</b>	R240
saucy pepper or mushroom	R35

## SIDES

<b>Side Salad</b>	R35
Baby mixed leaves, cherry tomatoes, cucumber, red onions, feta and kalamata olives	
<b>Chips</b>	R35

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## BURGERS

*Served with a choice of chips or salad*

<b>PINOTAGE BURGER</b>	<b>R135</b>
220g beef patty on baked seeded bun with caramelized onions, slice cheddar cheese with Pinotage onion reduction	
<b>GOURMET BURGER</b>	<b>R145</b>
Homemade lamb patty, brown mushroom, basil pesto, blue cheese and aioli	

## WOOD FIRED PIZZAS

<b>MARGHERITA</b>	<b>R75</b>
Tomato sauce base and mozzarella cheese	
<b>BACON AND FETA</b>	<b>R125</b>
<b>ALFREDO</b>	<b>R130</b>
Sautéed chicken, bacon, mushrooms topped with ricotta cheese	
<b>FINOCCHIONA</b>	<b>R130</b>
Italian salami, roasted fennel, chorizo and sautéed leeks	
<b>CRUDA BIANCA</b>	<b>R140</b>
Prosciutto, green figs, confit cherry tomatoes, rocket and gorgonzola salad	
<b>EXTRAS</b>	<b>R20</b>
Olives, Avocado, Mushrooms, Bacon, Basil Pesto, Cheese and Chorizo	
<b>GARLIC PITA</b>	<b>R40</b>

## DESSERT

<b>COUPE DENMARK</b>	<b>R55</b>
Homemade vanilla ice cream served with salted caramel and chocolate sauce	
<b>CRÈME BRULEE</b>	<b>R70</b>
White chocolate crème brulee served with berry compote and mint sauce	
<b>BAKED VANILLA CHEESE CAKE</b>	<b>R75</b>
Served with homemade Pinotage gelato, red wine syrup and berry compote	
<b>FOLLEN GELATO</b>	<b>R70</b>
Trio of wine gelato Chenin blanc Pinotage, Pinotage Rose, Pinotage with sugar cone caramel and chocolate sauce	

**10% SERVICE CHARGE FOR TABLES OF 6 AND MORE**







