

Red Leaf Bistro

BEYERSKLOOF

BREAKFAST (10h00 -12h00)

CROISSANT	R70
Freshly baked croissant with scrambled eggs and grated cheddar cheese	
EGGS BENEDICT	R80
Toasted English muffin with bacon, two poached eggs and hollandaise sauce	
RED LEAF BREAKFAST	R95
Boerewors, bacon, eggs, grilled tomato, pinotage onions, sautéed mushrooms and toast	

STARTERS

PERI – PERI CHICKEN LIVERS	R65
Portuguese chicken livers served with mushroom risotto	
POTATO GNOCCHI	R85
Herb gnocchi with roasted butternut, mushrooms, herb salad and parmesan sauce	
BEEF CARPACCIO	R95
Seared beef with black pepper, parmesan, shimeji mushrooms and balsamic reduction	
CALAMARI AND CHORIZO SALAD	R95
Pan seared with pickled carrots, zucchini, confit tomatoes, rocket and red pepper vinaigrette with aioli and couscous	
OXTAIL RAVIOLI	R95
Pasta filled with rich oxtail cooked in Pinotage served with portobellini mushrooms, crispy bacon and jus	

MAINS

ROASTED CHICKEN BREAST ON THE BONE	R165
Served with roast root vegetables, crushed baby potatoes and saffron sauce	
FISH AND CHIPS	R155
Fish in Chenin Blanc batter with homemade tartar sauce	
PORK BELLY	R195
Slow roasted pork belly served with wholegrain mustard, braised red cabbage, apple and sweet potato puree	
SIRLOIN STEAK 300g	R185
Served with roasted beetroot, red onion and mushroom with chips	
Choice of pepper or mushroom sauce	R35
LAMB SHANK	R195
Slow roasted lamb with samp and root vegetables	

SIDES

ROASTED ROOT VEGETABLES	R35
Slow roasted carrots, parsnips, sweet potatoes, leek, fennel, ginger and red onions	
CHIPS	R35

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BURGERS

Served with a choice of chips or salad

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

WOOD FIRED PIZZAS

MARGHERITA	R75
Tomato base and mozzarella cheese	
ALFREDO	R125
Sautéed chicken, bacon, mushrooms topped with ricotta cheese	
DUCKOR	R130
Italian salami, chorizo sausage, chili, kalamata olives, caramelized onions and oregano	
CRUDA BIANCA	R140
Prosciutto ham, green figs, confit cherry tomatoes, rocket and gorgonzola	
BACON AND FETA	R115
Tomato base, bacon and feta cheese	
EXTRAS	R20
Olives, Avocado, Mushrooms, Bacon, Basil Pesto, Cheese and Chorizo	
GARLIC PITA	R40

DESSERT

COUPE DENMARK	R55
Homemade vanilla ice cream served with salted caramel and chocolate sauce	
CRÈME BRÛLÉE	R70
White chocolate crème brûlée served with berry compote and mint sauce	
BAKED VANILLA CHEESE CAKE	R75
Served with homemade Pinotage gelato, red wine syrup and berry compote	
LEMON MERINGUE TART	R70
Vanilla meringue chips served with raspberry coulis and white chocolate gelato	

10% SERVICE CHARGE FOR TABLES OF 6 AND MORE