

# Red Leaf Bistro

BEYERSKLOOF

## BREAKFAST (10h00 – 12h00)

RED LEAF BREAKFAST	R125
Boerewors, bacon, eggs, grilled tomato, Pinotage onions, sautéed mushrooms and toast	
EGGS BENEDICT	R115
• <i>Add smoked salmon R65</i> Toasted English muffin with bacon, two poached eggs and hollandaise sauce	
CROISSANT	R110
Freshly baked croissant served with bacon and scrambled eggs	

## STARTERS

PERI – PERI CHICKEN LIVERS	R85
Portuguese chicken livers served with mushroom risotto	
CONFIT CHICKEN THIGH	R110
Served with gnocchi, parmesan sauce and braised carrots in orange juice with thyme	
PULLED PORK	R125
BBQ Slow cooked pork shoulder served with vegetable couscous, confit tomato, corn on the cob, Baby marrow and black beans	

## MAINS      *Add extra fries or side salad for R35*

PUTTANESCA PASTA	R140
Homemade tomato sauce flavoured with olives, capers, seaweed and herbs	
PINOTAGE BURGER AND CHIPS	R155
220g beef patty on baked seeded bun with caramelized onions, slice cheddar cheese with Pinotage onion reduction	
FISH AND CHIPS	R150
Fish in Chenin Blanc batter with homemade tartar sauce	
300g RUMP STEAK	R250
Served with potato gratin, carrot puree, onion ring, tomato concasse	
OXTAIL RAVIOLI	R165
Pasta filled with rich oxtail cooked in Pinotage served with portobellini mushrooms, crispy bacon and jus	

## WOOD FIRED PIZZAS      *Add extras Olives, Avocado, Mushrooms, Bacon, Cheese @ R40*

MARGHERITA	R100
Tomato base and mozzarella cheese	
PINOTAGE PIZZA	R165
Pinotage salami, Brie, caramelized onions and chilli	
ALFREDO	R155
Sautéed chicken, bacon, mushrooms topped with ricotta cheese	
BACON AND FETA	R145
Tomato base, bacon and feta cheese	
GARLIC PITA	R60

## DESSERT

BAKED VANILLA CHEESE CAKE	R110
Served with homemade Pinotage gelato, red wine syrup and berry compote	
PANNA COTTA	R90
Served with strawberry soup	
PINOTAGE GELATO	R80
KAHLUA DOM PEDRO	R70

10% Service Charge for 6 or more