

## Kids

All hot meals (excluding Spaghetti Bolognese / Mac & Cheese) served with a choice of either chips, veg, salad or seasonal fruit.

<b>Extra Portion of Sides</b> .....	<b>R18</b>
Chips, veg, salad or fruit.	
<b>Homemade Fish Fingers</b> .....	<b>R40</b>
<b>Mac &amp; Cheese (American Style) / Spaghetti Bolognese</b> .....	<b>R40</b>
<b>Chicken Strips / BBQ Beef Sliders / Pork Ribs</b> .....	<b>R45</b>
<b>Fruit Tree</b> .....	<b>R35</b>
Seasonal fruit cuts with yoghurt.	
<b>Ice Cream</b> .....	<b>R35</b>
With strawberry, chocolate or caramel sauce.	
<b>Waffles</b> .....	<b>R35</b>
Cream or ice cream.	

## Starters

<b>Bone Marrow</b> .....	<b>R50</b>
Roasted marrow bones, with bruschetta and a fine herb salad. (Minimum 15 mins preparation time)	
<b>Something To Nibble</b> .....	<b>R65</b>
Toasted pita bread served with a trio of dips.	
<b>Smoked Pork Knuckle</b> .....	<b>R75</b>
With duck liver pâté, pickled black cherry gel, gooseberry and naartjie compote and a ciabatta wafer.	
<b>Creamy Garlic Snails</b> .....	<b>R76</b>
100g snails with creamy garlic sauce, Parmesan cheese and bruschetta.	
<b>Bull's Eye Carpaccio</b> .....	<b>R85</b>
Thin shavings of our dry-aged beef served with egg, capers, Parmesan, confit tomatoes, wild rocket, jalapeño and truffle mayo.	
<b>Crispy Vietnamese Calamari</b> .....	<b>R89</b>
Served with Asian greens, Prego ponzu, wasabi mayo and shoestring fries.	
<b>Oxtail &amp; Pea Risotto Bon Bon</b> .....	<b>R89</b>
With peas and basil sauce and sundried tomato and wild mushroom ragout.	
<b>Beef Fillet Tartare</b> .....	<b>R105</b>
200g lean beef fillet tartare with crispy capers, sesame oil, red onion, mustard mayo, gherkins, pommes frites, quail egg and hollandaise sauce.	

## Burgers

200g or double (all patties make use of egg as an ingredient).  
For an additional burger patty, add R25. All burgers are served with a portion of chips or side salad.

<b>Smoked Pork Neck</b> .....	<b>R95</b>
Red cabbage and apple slaw, Emmenthal cheese and thousand island mayo.	
<b>The Mexican</b> .....	<b>R95</b>
Guacamole, sour cream, chilli relish and cheddar. 🌶️	
<b>Pure Indulgence</b> .....	<b>R98</b>
Cheese and lager sauce, bacon bits, spring onion and shoestring fries.	
<b>Biltong</b> .....	<b>R99</b>
Biltong patty, avocado, feta, tomato and spring onion with a creamy biltong sauce.	
<b>Biltong &amp; Blue Cheese</b> .....	<b>R115</b>
Biltong and blue cheese burger with tomato, monkey gland sauce, bacon bits, blue cheese, biltong powder and crispy onion.	

## Flavoured Butters for Grills

<b>Garlic &amp; Herb / Gorgonzola / Biltong</b> .....	<b>R12</b>
<b>Lemon, Herb &amp; Chilli / Roasted Red Pepper</b> .....	<b>R12</b>

## Grills

Apart from the selection you find on this menu, should you require a different or bigger cut of meat, our butcher will gladly oblige you with the size and cut of your choice (\*subject to availability).

All grills are served with a choice of side salad, chips or vegetables.

<b>Sirloin</b> .....	<b>R130 (300g)</b>
<b>Rump (Matured*)</b> .....	<b>R135 (300g) / R255 (600g)</b>
<b>Fillet</b> .....	<b>R135 (200g) / R230 (400g)</b>
<b>Fillet (Bone In)</b> .....	<b>R235 (400g)</b>
<b>Eisbein</b> .....	<b>R140 (800g)</b>
With sauerkraut and a honey & mustard sauce. (Minimum of 15 mins preparation time)	
<b>Ostrich Fillet</b> .....	<b>R155 (250g) / R285 (500g)</b>
<b>Smoked Pork Loin Ribs</b> .....	<b>R170 (500g) / R300 (1kg)</b>
With a choice of BBQ or peri peri basting.	
<b>T-Bone (Matured*)</b> .....	<b>R185 (500g)</b>
<b>Rib-Eye (Matured*, A Cl.)</b> .....	<b>R215 (300g)</b>
<b>Rib-Eye (Bone In, Matured*)</b> .....	<b>R230 (500g)</b>
<b>Lamb Chops</b> .....	<b>R215</b>
Four 95g chops grilled with lemon and herbs.	

## Specialities

<b>Traditional Lamb Curry</b> .....	<b>R145</b>
Potato, peas, tomato salsa and a poppadum wafer. 🌶️	
<b>Beef Rib Risotto</b> .....	<b>R150</b>
Beef rib risotto with 180g sirloin medallion, risotto rice, braised beef cubes, tarragon, baby carrots, hollandaise sauce and red wine jus.	
<b>Braised Pork Belly</b> .....	<b>R150</b>
Chef Malebo's Speciality: Pearl barley, corn, spring onion, sweet potato purée, sautéed bok choy and teriyaki sauce.	
<b>Crusted Beef Fillet</b> .....	<b>R165</b>
Mushroom crusted 200g beef fillet with parsnips purée, ratatouille vegetable, grilled broccoli, oxtail bon bon and red wine jus.	
<b>Asian Chicken &amp; Prawn Curry</b> .....	<b>R165</b>
Served with aromatic basmati rice and poppadum wafer.	
<b>Caveman Steak</b> .....	<b>R175</b>
500g braised short rib of beef with roasted sweet potato and seasonal vegetables.	

## Pasta

<b>Pasta Arriabiata</b> .....	<b>R55</b>
Napolitana sauce, garlic, chilli, confit tomato and basil.	
<b>Chicken and Mushroom Alfredo</b> .....	<b>R85</b>
Chicken cubes with white wine, garlic, mixed herbs, mushroom and creamy Parmesan sauce.	
<b>Penne Lardo</b> .....	<b>R99</b>
Chef Marizanne's Speciality: Penne with vodka, bacon, chorizo, cream and Parmesan cheese.	
<b>Beef Strip Tagliatelle</b> .....	<b>R99</b>
Light garlic & fresh green herb sauce with cherry tomatoes and bocconcini.	
<b>Shredded Braised Lamb Shoulder</b> .....	<b>R170</b>
Tempura potato gnocchi, green beans, garlic & lime purée, spinach shoots and red wine jus.	

# DINNER MENU



## Salads

### Citrus & Beetroot Salad ..... R69

Chef Happiness's speciality: Crispy salad leaves, carrots, pickled beetroot, pumpkin seeds, sesame seeds, citrus segments, goat's cheese croûtons, crumbled feta cheese and hazelnuts. Drizzled with a pineapple salad dressing.

### Why Not? Salad ..... R69

Crispy salad greens with avocado, cucumber, roasted almonds and slow roasted strawberries. Served with croûtons and feta cheese. Drizzled with a light balsamic and strawberry sauce.

### Add Grilled Chicken Strips ..... R25

### Add Smoked Chicken ..... R28

### Add Smoked Salmon ..... R50

### Grilled Haloumi Salad ..... R89

Lettuce, baby spinach, wild rocket, roasted mixed nuts, tomato, red onion, carrots and honey & mustard dressing.

### Fleisherei Roquefort Salad ..... R95

Crispy rocket and salad greens with grainy mustard and creamy blue cheese steak strips. Grilled aubergine slices, beetroot chips, red onion, cherry tomatoes and cucumber. Drizzled with a light lemon infused, balsamic reduction.

### Chicken & Bacon Salad ..... R105

Grilled chicken strips, bacon bits, avocado, baby spinach, haloumi cheese, toasted nuts and a honey & mustard dressing.

### Biltong & Brie Salad ..... R109

Crispy salad greens and rocket with shaved biltong, Brie cheese, sweet corn, pumpkin seeds, avocado, spring onion. Drizzled with a herbed salad dressing.

### Salmon con la Fresa ..... R109

Crispy salad greens, smoked salmon with grilled green apple, avocado, pecorino cheese, crispy capers, macerated exotic tomatoes. Drizzled with a honey and dill salad dressing.

### Fleisherei Signature Salad ..... R110

Mixed herbs served with a juicy bacon wrapped chicken breast; stuffed with dried figs, ricotta and thyme. With crispy onion, roasted nuts, cucumber and cherry tomatoes. Accompanied by a local apricot dressing.

## Dessert

Minimum preparation time of 15 minutes.

### Ice Cream Sandwich ..... R49

Trio of ice cream wrapped in a biscuit base. Served with peanut brittle, chocolate and a berry sauce.

### Cake of the Day ..... R65

### Adult Sunday ..... R55

Vanilla & chocolate ice cream, shortbread and chocolate soil with Frangelico sauce.

### Banana Crème Brûlée ..... R60

Salted caramel macaroon, espresso foam and chocolate soil.  
Dish contains alcohol.

### Chocolate Fondant ..... R65

Orange peel purée, chocolate soil and deep fried ice cream.

### Peppermint Crisp Tart ..... R68

Black cherry gel, peppermint crumble with mint glaze and lemon sorbet.

### Meringue Supreme ..... R68

Meringue pearls with seasonal fruits, strawberry & vanilla ice cream, lemon curd and berry coulis.

### Cheesecake ..... R72

Blueberry cheesecake with chocolate shavings, pomegranate gel, strawberry, granadilla and litchi sorbet. Served with champagne foam and honeycomb.

### Cheese Board ..... R125

Selection of local cheeses with savoury biscuits, preserves and nuts.

## Sauces

### Pepper / Cheese / BBQ / Peri Peri / ..... R20

### Creamy Garlic / Chimichurri ..... R20

### Mushroom / Creamy Dijon Mustard & Honey ..... R25

### Beer & Cheese ..... R28

### Gorgonzola ..... R30

## Sides

### Onion Rings / Coleslaw ..... R20

### Corn on the Cob with Chilli ..... R20

### Seasonal Vegetables / Garlic & Herb Potatoes ..... R25

### Savoury Rice / Mash / Fries / Creamed Spinach ..... R25

### Sautéed Mushrooms ..... R25

### Truffle Mash ..... R30

## Coffees / Teas / Hot Drinks

### Single Espresso ..... R20

### Five Roses Ceylon / Rooibos ..... R22

### Double Espresso / Macchiato ..... R23

### Filter Coffee ..... R25

### Green Tea / Peppermint Tea ..... R26

### English Breakfast Tea / Earl Grey ..... R26

### Milo / Hot Chocolate ..... R28

### Café Latte / Cappuccino / Café Mocha ..... R28

## Flavoured Coffees & Teas

### Vanilla, Hazelnut, Caramel

### Five Roses Ceylon Tea / Rooibos Tea ..... R28

### Filter Coffee ..... R30

### Café Latte / Cappuccino / Café Mocha ..... R35

## Soft Drinks (330ml)

### Coke / Coke Zero / Coke Lite / Cream Soda / Sparberry ... R20

### Sprite / Sprite Zero ..... R20

### Grapetiser / Appletiser ..... R25

### Peach / Lemon / Raspberry Ice Tea ..... R25

### Red Bull ..... R32

## Juices (300ml)

### Strawberry / Mango / Orange / Fruit Cocktail ..... R22

## Mineral Water

### 500ml Valpré Still / Sparkling ..... R20

### 1l Valpré Sparkling ..... R30

### 1,5l Valpré Still ..... R35

## Milkshakes

### Frulata / Oreo / Peppermint Crisp / Milo ..... R40

### Bubblegum / Chocolate / Banana / Strawberry / Lime ..... R40

## Frappes

### Vanilla / Chai Tea / Mint Crush ..... R40

### Strawberry / Banana & Berry ..... R40

Trading Hours: Mon - Thurs : 08h00 - 18h00 | Fri - Sat: 08h00 - 23h00 | Sun & P/Holidays: 09h00 - 15h00.

Allergens: List of menu allergens available on request.

Feedback & Reservations: Please send your comments, feedback and suggestions to [bistro@biltong.co.za](mailto:bistro@biltong.co.za).

For reservation enquires please contact us at 012 004 0552.

