

Starters

- Bull's Eye Carpaccio** R85
Thin shavings of our dry-aged beef served with egg, capers, Parmesan, confit tomatoes, wild rocket, jalapeño and truffle mayo.
- Bone Marrow** R50
Roasted marrow bones, with bruschetta and a fine herb salad.
(Minimum 15 mins preparation time)
- Crispy Vietnamese Calamari** R105
Served with Asian greens, Prego ponzu, wasabi mayo and shoestring fries.
- Creamy Garlic Snails** R85
100g snails with creamy garlic sauce, Parmesan cheese and bruschetta.
- Pita Bread** R65
Served with a trio of dips.
- Smoked Duck Breast** R110
Duck liver pate, confit duck fritters, pickled black cherry gel, black cherries, toasted sesame seeds and pea shoots.
- Soup of the Day** S.Q.

Salads

- Smoked Chicken Salad** R95
Lettuce, sour cream & horseradish dressing with croûtons, confit tomatoes, Parmesan, crispy bacon, our house smoked chicken breast and a poached egg.
- Biltong Salad** R99
Thin shavings of biltong with corn, goat's cheese, sun-dried tomato, spring onion, pumpkin seeds, baby leaves and a coriander dressing.
- Chicken & Bacon Salad** R110
Grilled chicken strips, bacon bits, avocado, baby spinach, haloumi cheese, toasted nuts and a honey & mustard dressing.
- Grilled Haloumi Salad** R89
Lettuce, baby spinach, wild rocket, roasted mixed nuts, tomato, red onion, carrots and honey & mustard dressing.
- Salmon con la Fresa** R115
Smoked salmon with macerated strawberries, avocado, pomegranate, Danish feta and baby leaves finished with lime & honey dressing.

Burgers

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

- The Mexican** R95
Guacamole, sour cream, chilli relish and cheddar. 🍷
- The Big TLC** R89
Bacon, lettuce, tomato and cheddar.
- Umami** R95
Truffled mushroom, mayo, smoked bacon and Gouda.
- Biltong** R99
Biltong patty, avocado, feta, spring onion and biltong sauce.

Pasta

- Chicken and Mushroom Alfredo** R89
Chicken cubes with white wine, garlic, mixed herbs, mushroom and creamy Parmesan sauce.
- Penne Lardo** R99
Chef Marizanne's Speciality: Penne with vodka, bacon, chorizo, cream and Parmesan cheese.
- Beef Strip Tagliatelle** R105
Light garlic & fresh green herb sauce with cherry tomatoes and bocconcini.
- Shredded Braised Lamb Shoulder** R165
Tempura potato gnocchi, green beans, garlic & lime purée, spinach shoots and red wine jus.
- Pasta Arriabiata** R60
Napolitana sauce, garlic, chilli, confit tomato and basil.

Grills

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

- Sirloin** R125 (300g)
- Rump - Matured*** R125 (300g) / R189 (600g)
- T-Bone - Matured*** R180 (500g)
- Rib-Eye** R145 (300g Boneless, A Gr.)
- Rib-Eye** R189 (500g Bone In, Matured)
- Fillet** R110 (150g) / R160 (300g)
- Lamb Loin Chops** R190
Four 80g chops grilled with lemon, rosemary and oregano.
- Smoked Pork Ribs** R139 (500g) / R279 (1kg)
With a choice of BBQ or peri peri basting.
- Eisbein** R130 (800g)
With sauerkraut and a honey & mustard sauce.
(Minimum of 15 mins preparation time)

Specialities

- Braised Pork Belly** R165
Chef Malebo's Speciality: Pearl barley, corn, spring onion, butternut purée, sautéed bok choy and teriyaki sauce.
- Traditional Lamb Curry** R135
Potato, peas, tomato salsa and a poppadum wafer. 🍷
- Osso Bucco** R189
Traditional Italian style lamb casserole with Milanese risotto.
- Rich Oxtail Pot Pie** R165
Slow cooked oxtail infused with a blend of herbs, folded into a rich brown sauce and finished with a hint of Parmesan.
- Crusted Beef Fillet** R155
Chef Saddam's Speciality: Ratatouille vegetables, truffle pomme purée, crumbed bone marrow and a red wine jus.

DINNER MENU



Dessert

Minimum preparation time of 15 minutes.

Peppermint Crisp Tart R72
Black cherry gel, peppermint crumble with mint glaze and lemon sorbet.

Vanilla Crème Brûlée R70
Salted caramel macaroon, espresso foam and chocolate soil.

Chocolate Fondant R75
Orange peel purée, chocolate soil and deep fried ice cream.
(Minimum of 15 mins preparation time)

Adult Sunday R70
Vanilla & chocolate ice cream, shortbread and chocolate brownie with Frangelico sauce.

Cheese Board R99
Selection of local cheeses with savoury biscuits, preserves and nuts.

Orange Intense Malva Pudding R68
Champagne sabayon, gooseberry & citrus compote and vanilla ice cream.
(Minimum of 15 mins preparation time)

Meringue Supreme R68
Meringue pearls with seasonal fruits, strawberry & vanilla ice cream, lemon curd and berry coulis.

Cake of the Day R50

Kids

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

Chicken Strips R45

BBQ Beef Sliders R45

Pork Ribs R45

Spaghetti Bolognese R40

Homemade Fish Fingers R40

Mac & Cheese (American Style) R40

Extra Portion of Sides R18
Chips, veg, salad or fruit.

Fruit Tree R35
Seasonal fruit cuts with yoghurt.

Ice Cream R35
With strawberry, chocolate or caramel sauce.

Flavoured Butters for Grills

Garlic & Herb / Gorgonzola / Biltong R12

Lemon, Herb and Chilli / Roasted Red Pepper R12

Sauces

Pepper / BBQ / Peri Peri / Cheese R20

Beer & Cheese R28

Mushroom / Dijon Creamy Mustard & Honey R25

Gorgonzola R30

Chimichurri / Creamy Garlic R20

Sides

Savoury Rice / Fries / Creamed Spinach / Mash R25

Garlic and Herb Potatoes R25

Onion Rings / Coleslaw R20

Truffle Mash R30

Seasonal Vegetables / Sautéed Mushrooms R25

Corn on the Cob with Chilli R20

Coffees

Filter Coffee / Single Espresso R18

Café Latte / Cappuccino / Café Mocha R28

Double Espresso / Macchiato R22

Teas & Hot Drinks

Five Roses Ceylon / Rooibos R18

Earl Grey / Green Tea / Peppermint Tea / English Breakfast Tea ... R20

Milo / Hot Chocolate R25

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

Mixers (200ml)

Lemonade / Soda / Ginger Ale / Tonic Water R15

Tomato Cocktail R18

Juices (300ml)

Strawberry / Mango / Orange / Gauva / Fruit Cocktail R22

Mineral Water

500ml Valpré Still or Sparkling R20

1l Valpré Sparkling R30

1,5l Valpré Still R32

Milkshakes

Frulata / Horlicks / Oreo / Peppermint Crisp / Milo R40

Bubblegum / Chocolate / Banana / Strawberry / Lime R40

Cordials

Kola Tonic / Passion Fruit / Lime R12

Steelworx R30
Ginger ale, soda water, lime, kola tonic, passion fruit cordial and bitters.

Rock Shandy R30
Soda water, lemonade and bitters.

Malawi Shandy R30
Ginger ale and kola tonic.

Alcoholic Beverages: Please view our Alcoholic Beverages Menu to see the range of alcoholic beverages on offer. For those customers wishing to bring their own wine, a corkage fee of R50 per bottle will be charged.

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. For reservation enquires please contact us at 012 004 0552.