

ZACHARY'S

B I S T R O

The menu at Zachary's Bistro is created using the best integrity farmed organic and bio-friendly ingredients available.

(V) VEGETARIAN

NOTE: ALL DISHES MAY CONTAIN TRACES OF TREE NUTS, GLUTEN, DAIRY AND SOY PRODUCTS. PLEASE ADVISE WAITERS OF ANY INTOLERANCE.

S O U P S

Tomato and Roasted Red Pepper Soup (V) R50

Roasted Butternut Soup with Cinnamon and Honey Butter (V) R65

Apple, Green Pea Soup R55

Pickled oyster and caviar

S T A R T E R S

Farm Fresh Chicken Livers R63

Creamy peri peri livers, with a hint of lemon and coriander

Salt and Pepper Patagonian Squid R70

Floured, flash fried and served with roasted garlic aioli

Moules Frites R115

Mussels steamed in a mustard cream and cider sauce served with rustic fries

Bobotie Spring Rolls R70

Crispy curried mince, apricot chutney spring roll served with coriander yoghurt

Charcuterie Platter R140

Air-dried chorizo, gypsy ham, bresola, beef biltong, marinated olives, Peppadew pesto, hummus, aubergine pickle

S A L A D S

Caesar Salad R85

Romaine lettuce, parmesan, quail egg, garlic croutons, Caesar dressing

Add candied bacon R15

House Salad (serves 2) R155

Carrot, red cabbage, rocket, egg, avocado, feta, pinenuts, biltong

Tuna Niçoise Salad R132

Green beans, baby potatoes, cherry tomatoes, black olives, egg, roasted, garlic dressing

Smoked Chicken and Spiced Pineapple Salad R98

Rocket, Dukkah spice, cherry tomatoes, red onion, black olives, lemon and mint dressing

Parma Ham and Peppered Peach Salad R135

Rocket, cucumber, red onion, goat's cheese, truffle and thyme dressing

P A S T A S

Chicken and Avocado Penne R130

Chicken breast, oven-dried tomato, crème fraîche, garlic, parmesan

Stilton and Sundried Tomato Gnocchi (V) R150

Stilton, garlic, cream, mushroom, sundried tomato, coriander, potato gnocchi

Beetroot Gnocchi (V) R127

Beetroot gnocchi, ricotta, baby carrots, baby beetroots, parmesan, cream

F R O M T H E G R I L L

Beef Fillet R250

Pomme purée, mixed mushrooms, parsley purée, green beans, baby onion, snails and Bordelaise sauce

Beef Ribeye R220

Crispy baby potatoes, mushroom sauce, crispy bacon, avocado

Braised Pork Belly R190

Sauerkraut, baby potatoes and apple chutney

Parmesan Lamb Chops R230

Parmesan, wilted greens, cherry tomato, raisins, crushed sweet potato

Confit Duck Curry R250

Mild coconut and red chilli cream, jasmine rice, coconut chutney and litchi

Sassi Market Linefish R200

Pomme purée, wilted spinach, roasted cauliflower, oven-dried tomatoes and saffron beurre blanc

Grilled Prawns R200

Steamed vegetables, jasmine rice, peri peri, lemon butter and garlic butter

Seafood Platter for 2 R495

Grilled prawns, grilled calamari, fried calamari, creamy mussels, linefish, steamed rice, steamed vegetables

LIGHT MEALS

Sandwiches served with a choice of panini, baguette, ciabatta, whole-wheat or sour dough

All served with rustic fries or side salad

Ham, Cheese, Pickled Relish R70

Gypsy ham, Fynboshoek matured cheddar and pickled vegetables

Rare Roast Beef R75

Caramalised onion, wholegrain mustard and honey mayonnaise and gherkins

Club Stacker R80

Bacon, chicken pastrami, avocado, rocket, tomato jam and creamed feta

MINI SLIDERS

Burgers served with a choice of potato wedges, onion rings or a side salad

Carb/Gluten free: Swap bun for grilled brown mushroom and rustic fries or a side salad

Grass Fed Beef Burger R115

Matured cheddar, vegetable pickle

Vegetarian Sliders (V) R92

Beetroot, sweet potato, chickpeas, Peppadew cream cheese, courgette

Chicken And Pineapple Slider R100

Coriander pesto, Emmental, grilled pineapple

EXTRAS

SAUCES

Blue cheese	R35
Lemon butter	R35
Green peppercorn	R35
Mushroom sauce	R35
Peri Peri sauce	R35
Garlic butter	R35
Bordelaise sauce	R40

SIDES

Potato wedges	R30
Potato chips	R30
Steamed basmati rice	R30
Steamed vegetables	R35
Side salad	R35
Krummel pap	R30
Crispy Rosemary garlic baby potatoes	R30

DESSERTS

Milk Tart with Banana Ice Cream R50

Sweet pastry cinnamon and vanilla syrup

Berry Cheese Cake with Raspberry Sorbet R65

Berry coulis, mixed berry compote and biscuit crumbs

Chocolate Mousse Cake with Rooibos Koeksisters R60

Milk chocolate mousse, white chocolate ice cream and meringue crumbs

Deconstructed Apple Tart R55

Apple, cinnamon, puff pastry and Hanepoot ice cream

Homemade Ice Cream or Sorbet R50

Chocolate and Hazelnut Brownie Ice Cream Sandwich R50

Caramel popcorn, butterscotch