



Burgundy

RESTAURANT

AT NIGHT

The Old Harbour, Marine Drive, Hermanus

Tel: 028 312 2800

info@burgundyrestaurant.co.za

www.burgundyrestaurant.co.za





STARTERS

- Soup of the day R55
- Skilpadjies (lamb liver wrapped in caul fat) on a hot rock, with a port reduction R75
- Burgundy Fish Cakes, with a tangy mayonnaise and a side salad R65
- Springbok carpaccio with rocket, crispy capers, Gruberg shavings and cream cheese R85
- Bobotie Springrolls with an Asian dressing R75
- Tiger prawn tempura with Japanese mayonnaise and sweet soya sauce R115
- Caesar salad with white anchovy and crispy bacon bits R75/R125
- Caprese salad with buffalo mozzarella and basil pesto R95



TO SNACK....(PLATTERS)

- **Mezze Platter** with gypsy ham, olives, fresh ciabatta, preserved figs, carpaccio, crackers, sun-dried tomatoes, smoked mozzarella, camembert, basil pesto and pickled mushrooms R165
- **Cheese Platter** with 4 cheeses, crackers and preserves R140
- **Springbok carpaccio** with rocket, gruberg, cream cheese and fresh ciabatta
- V • **Crumbed camembert** on bruchetta with fig and tomato chilli preserves R105



SEAFOOD

- Patagonian Calamari grilled with peri peri and served with coconut infused jasmine rice R85 / R160
- Fresh Mussels, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta R85 / R160
- Fresh Local Line Fish with coconut infused jasmine rice, basil pesto, tomato and olive salsa and grilled vegetables R165
- Grilled wild LM Prawns with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad R260
- Seafood Platter with prawns, grilled fish, calamari and freshly steamed mussels with coconut infused jasmine rice, chips and a fresh side salad R295 / R550
- Grilled or beer batter deep-fried hake with a choice of chips, coconut infused jasmine rice or salad R105
- Combo deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad R165
 - Add a portion of fresh Line fish R90
 - Add prawns - each R30

MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce R135
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables R135
- **Asian pork fillet** noodle bowl with steamed greens R155

PASTA

- Creamy seafood pasta linguini with mussels, calamari, prawns and red pepper pesto R155
- Prawn noodle stir-fry with soy, teriyaki and fresh coriander R175
- Gnocchi with basil pesto and crispy bacon or R135
- V with a creamy wild mushroom pesto and Gruberg cheese R145
- Creamy chicken liver & chilli linguini R125
- V • Curried lentils served with steamed vegetables and grilled haloumi cheese R125



FROM THE GRILL (choice of one side and one sauce)

- | | | |
|---|------|------|
| • A-grade Beef fillet (pepper crust or basting) | 150g | R160 |
| | 300g | R280 |
| • Succulent Pork spare ribs | 300g | R105 |
| | 600g | R165 |
| • Lamb soutribbetjies | 300g | R175 |
| | 600g | R295 |

Side

each **R30**

onion rings/chips/potato wedges/grilled vegetables/side salad

Sauce

each **R30**

creamy mushroom sauce/green peppercorn sauce/hollandaise/peri peri

BURGERS

Delicious homemade beef burgers with crispy chips and tomato smoor.

- | | |
|--|-------------|
| • Cheese burger | R125 |
| • Full house burger with bacon, cheese and basil pesto | R145 |
| • Chicken schnitzel burger | R135 |
| V • Mediterranean grilled vegetable burger with pesto & pickle | R125 |



DESSERTS

- | | |
|---|------------|
| • Creamy baked lemon torte and berries | R65 |
| • Vanilla pod crème brûlée | R65 |
| • Cape date pudding with salted caramel | R65 |
| • Luxury chocolate mousse tart | R75 |
| • Apple & Almond crumble with marinated berries | R65 |
| • Dom Pedro's (ask your waiter) | |

BEVERAGES

Filter coffee	R20	Large R25
Refill	R8	Large R10
Cappuccino, Decaff Cappuccino	R28	Large R34
Café Latte, Red Cappuccino	R30	
Espresso / Decaf espresso	R18	
Double espresso	R24	
Chococino	R34	
Americano	R28	
Hot chocolate, Milo	R32	
Rooibos tea, Five Roses	R16	
English Breakfast tea, Earl Grey	R18	
Camomile, Honeybush, Green tea	R18	

SOFT DRINKS

Juices: Ask your waiter	R22
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic, Blue tonic	(200 ml) R20
Tomato Cocktail	(200 ml) R24
Red Bull	R38
Soft Drinks	(300 ml) R22
Bos Ice Tea (lemon or peach)	(275 ml) R28
Grapetiser Red, Appletiser	(300 ml) R28
Cordial mix: Bitters, Kola Tonic, Lime, Passion Fruit	R8
Sparkling or Still water	(500 ml) R18
Sparkling or Still water	(1 lt) R34
San Pellegrino Sparkling Water	(500 ml) R30
San Pellegrino Sparkling Water	(1 lt) R40

BRANDIES

Klipdrift Premium 5	R22
Richelieu	R20
KWV 10	R25
Van Ryn 12	R55
Joseph Barry XO	R50

WHISKY

Bains (Single Grain)	R26
Bells, J&B	R24
Jameson's	R32
Jack Daniels	R32
Johnny Walker Black	R40
Glenmorangie (Single Malt)	R48

RUM

Don Papa	R32
Captain Morgan	R22
Spiced Gold	R24

BEERS

Draught Beer

Castle light Draught / Stella Draught	300ml	R35
	500ml	R45

Our local Craft Beers

Burgundy Amber Ale	440ml	R50
Birkenhead Lager	340ml	R40
Burgundy Pale Ale	440ml	R50
Cluver & Jack Cider	330ml	R45

OTHER BEERS

Castle Lager	R25
Windhoek Lager, Windhoek Light	R25
Savanna Dry, Light	R32
Hunters Dry, Hunters Gold, Smirnoff Spin	R30
Heineken	R30
Becks - Non Alcoholic	R32

BURGUNDY COCKTAILS

Craft Gin tasting platter R135

Six dogs, Ginologist and Inverroche Amber, paired with Fitch & Leedes
Indian Tonic

Tropical Painkiller R75

A contemporary approach to the classic Pina Colada

Mojito R68

Rum, mint, fresh lime juice, topped with soda water

Sapphire perfection R78

Bols blue, Vodka, dry lemon and lime

Kir Royal Cassis R85

MCC Brut, Crème de Cassis

Pimms delight R70

Pimms served with ginger ale and fresh summer fruit

Sour Appletini R65

Apple sours shaken up with vodka

Bloody Mary R45

Rock Shandy R42

Aperol Spritz R75

Corkage	Per bottle	R45
House wine per carafe	500ml/1000ml	
White		R75/R150
Red		R75/R150
METHODE CAP CLASSIQUE		
Pongracz - Brut		R295 glass R75
Claudia - Brut		R375
Rose of Sharon - Brut Rosé		R385
SAUVIGNON BLANC		
Lomond		R165 glass R42
Ataraxia		R230
Gabriëlskloof		R180 glass R45
Hermanuspietersfontein - Kaalvoet Meisie		R180 glass R45
CHARDONNAY		
Ataraxia (Wooded)		R550
Bouchard Finlayson – Sans Barrique (Unwooded)		R320
Bosman (Slightly Wooded)		R250 glass R65
CHENIN BLANC		
Creation (cool climate)		R330
Beaumont		R195 glass R50
Durbanville hills		R165 glass R42
OTHER WHITE		
Villion- Blanc de L'Atlantique		R300
Bouchard Finlayson - Blanc de Mer		R220
Whalehaven-Viognier (Unwooded)		R195 glass R50
Ashbourne - Sauvignon blanc / Chardonnay		R175
ROSÉ		
Hermanuspietersfontein - Bloos		R180 glass R45
Benguela Cove - Lighthouse		R180
Lomond		R175 glass R44
CABERNET SAUVIGNON		
Benguela Cove		R360
Spookfontein		R245
Durbanville hills		R180 glass R45
MERLOT		
Lomond		R235
Hermanuspietersfontein - Posmeester		R180 glass R45
Durbanville hills		R165
SHIRAZ / SYRAH		
Strandveld		R360
Villion		R255
Wijnskool		R225 glass R56
Gabriëlskloof		R220
PINOTAGE		
Beaumont		R315
Wildeckrans		R210
Durbanville Hills		R170 glass R43
PINOT NOIR		
Bouchard Finlayson - Galpin Peak		R620
Paul Cluver		R510
Ataraxia		R480
Bosman		R300 glass R75
OTHER REDS		
Whalehaven - Cabernet Franc		R300
Ataraxia - Serenity		R385 glass R98
Creation - Syrah / Grenach		R360
Ashbourne - Pinotage / Cinsaut		R350
Domaine des Dieux - Sangiovese		R330
Newton Johnson - Full Stop Rock		R315
LIQUEURS -ask your waitron		