



*Thank you for dining at Bistro365.*

*We trust that you will enjoy your experience.*

**Bistro 365** is not a fast-food establishment - It takes time to prepare mouth-watering dishes! However, we will endeavour at all times to provide you with the best quality and service possible... and on the topic of service...

We hereby respectfully advise that gratuity is not included in our menu prices.

We reserve the right to add a 10% gratuity to tables of 4 and more.

*... now for the food...*

*We are proud to announce that our wine list was awarded a Gold Award at the 2018 Diners Club Awards and Platinum in 2016 and 2017.*



# SALADS

GREEK-STYLE SALAD	SIDE	35
salad greens tossed with rosa tomatoes, red onions, feta and olives	STARTER	45
	TABLE	90
CAESAR SALAD		
cos lettuce, pecorino cheese shavings, crispy bacon bits and croutons with our homemade dressing	STARTER	45
	TABLE	90
HARVEST SALAD		
selection of salad leaves, topped with roasted beetroot, pesto butternut, blue cheese, fresh pear, cranberries and croutons	STARTER	60
	TABLE	95

# BAKERY

CIABATTA ROLL	fresh out of the oven, served with butter	15
GARLIC & CHEESE FLATBREAD		35
	homemade flatbread, spread with garlic butter, topped with yellow cheese, feta and sprinkled with pepperdews and fresh herbs	
BREAD BASKET	four cocktail artisan rolls served with flavoured butter and smoked snoek pâté	55
	<b>ideally shared by 2</b>	

# SIDE DISHES

• SWEET POTATO WEDGES	35
• SPINACH - WILTED or CREAMED	35
• PAN-FRIED VEGETABLES / BEETROOT / CORN SOUFFLE	30
• SAUCES – MUSHROOM / PEPPER / BLUE CHEESE / HONEY MUSTARD	20
• SAUTEED BABY POTATOES / HAND-CUT CHIPS / ROSTI (3) / MASH	20
• MAYONNAISE / RICE	10
• CHILLI	7

Please note a surcharge of R10 will be added when replacing any side with sweet potatoes or wilted spinach.

Any deviation from the menu may incur extra costs.

# STARTERS

## \*AVO TARTARE

with fresh Norwegian Salmon chunks and a black olive vinaigrette

\*DEPENDS ON AVAILABILITY

80

## SPRINGBOK CARPACCIO

served with bacon jam, mustard, parmesan and crostini

80

## PRAWN COCKTAIL

seasoned prawns in a Marie Rose sauce, with the crunchiness of celery and apple

65

## GRILLED ASPARAGUS SALAD

served with rocket, smoked salmon, cranberry cheese, coconut dill sauce and red berries

65

## DEEP-FRIED CAMEMBERT

mango sauce, greens and croutons

GLUTEN FREE OPTION AVAILABLE

55

## HOMEMADE SAMOOSAS

selection of smoorsnoek, spicy chicken, coconut beef and spicy corn - served with sweet Thai chilli sauce

50

## PERI-PERI CHICKEN LIVERS

delicately fried with hints of masala, bacon bits, mushrooms and fresh herbs served with flatbread wedges

50

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# MAIN MEALS

## MATURED RUMP STEAK

basted and served with hand-cut chips  
and pan-fried vegetables

500g

250g

❖ Plain with a basting sauce

175

125

❖ Creamy Mushroom Rump

185

145

❖ Chimichurri Sauce (fresh herb & chilli vinaigrette)

185

145

❖ Camembert & Monkey Gland Rump

190

150

## BLUE FIG BEEF FILLET

a-grade beef fillet, served with rösti potatoes, and pan-fried vegetables  
topped with a blue cheese sauce, garnished with preserved figs

165

## LAMB SHANK

slow roasted with red wine, tomatoes, balsamic vinegar, garlic  
and fresh herbs, served with mashed potato and vegetables

165

## LAMB LIVER & ONIONS

pan-fried with bacon pieces and mushrooms, smothered in a sweet  
and sour sauce, served with mashed potato and pan-fried vegetables

125

## DUCK

marinated breast of duck, sliced thinly, served with rösti potatoes,  
poached pear and wilted spinach

155

## VENISON PLATTER

marinated venison steak, ostrich fillet and warthog sausage served  
with a corn soufflé, roasted beetroot and peppery sauce

150

## EISBEIN (NO CRACKLING!)

served with mash and honey mustard sauce

145

## PEPPERDEW CHICKEN

poached in white wine and cream with wilted spinach and pepperdew  
served on a bed of tagliatelle

120

# MAIN MEALS

<b>PORK FILLET</b> medallions of pork fillet, topped with a caramelised apple sauce served with creamy mashed potato, beetroot and green beans	115
<b>ASIAN PORK BELLY (NO CRACKLING!)</b> slow roasted, served with creamy mashed potato and vegetable stir-fry drizzled with a sweet soya sauce vinaigrette	140
<b>OCEAN PLATTER</b> baked hake, crumbed calamari, four (4) prawns, chips and vegetables	160
<b>BAKED LINEFISH</b> topped with Mediterranean flavoured butter, served with pan-fried vegetables and sautéed baby potatoes	155
<b>BAKED HAKE</b> topped with herb butter served with hand-cut chips and vegetables	105
<b>PRAWN &amp; CHICKEN CURRY</b> Cape Malay inspired curry sauce, with shelled prawns and chicken, served with fresh coriander and basmati rice	145
<b>BUTTERBEAN CURRY</b> V aromatic Korma curry, with butterbeans, almonds, mushrooms and butternut, served with basmati rice	100
<b>VEGAN BURGER</b> V lentil, quinoa and beetroot patty served on a brown mushroom with avo, sprouts, tofu mayo and a vegan barbeque sauce	115
<b>VEGETABLE PLATTER</b> V corn soufflé, roasted beetroot, roasted sweet potato, wilted spinach and rösti stack and pan-fried vegetables <i>for a gluten-free option, remove the corn soufflé</i>	95

# DESSERT

<b>CHOCOLATE PAVÉ</b>		60
made with 70% couverture chocolate - served with pistachio ice cream, salted caramel, butter biscuit crumbs and chocolate salami		
<b>PEPPERMINT CARAMEL TART</b>		60
served with chocolate ice cream and mint		
<b>SALTED CARAMEL SPRINGROLLS</b>		60
served with peanut butter ice cream, fried banana and white choc sauce		
<b>DARK CHOCOLATE TART</b>		55
served with ginger liqueur ice cream		
<b>TIRAMISU</b>		55
smooth and creamy espresso flavoured Italian cheese cake		
<b>DUTCH APPLE TART</b>		55
served with custard, popcorn, masala nuts, ginger snap and cinnamon ice cream		
<b>CREME BRULEE</b>		50
served with shortbread, fresh fruit and cinnamon ice cream		
<b>TRIO OF SORBET</b>	3 SCOOPS	50
ask your waitron what's available		
<b>VEGAN ICE CREAM</b>	1 SCOOP	20
ask your waitron what's available		
<b>CHOCOLATE BROWNIE WITH ICE CREAM <u>OR</u> CREAM</b>		45
<b>VANILLA ICE CREAM &amp; HOT CHOC GANACHE SAUCE</b>		40
vanilla ice cream served with hot chocolate ganache sauce		
<b>IRISH COFFEE / DOM PEDRO</b>		SQ



**PIERRE JURAN  
RATAFIA**  
full bodied sweet  
wine; enjoy as an  
aperitif or  
dessert wine  
R30 PER 50ML



**DE KRANS CAPE  
VINTAGE RESERVE**  
a full-bodied fortified  
wine with layers of  
concentrated fruit;  
R45 PER 50ML

*Dessert does not go to the stomach...It goes to the heart* 