

Starters

Bone Marrow R65
Roasted marrow bones, with bruschetta and a fine herb salad.
(Minimum 15 min preparation time)

Something to Nibble R89
Toasted pita bread served with a trio of dips.

Tempura Calamari R98
With prego ponzu, Asian greens and caper mayonnaise.

Bull's Eye Carpaccio R99
Thin shavings of dry-aged beef served with egg, capers, Parmesan cheese, confit tomatoes, wild rocket, jalapeño and truffle mayo.

Oxtail and Risotto Bon Bon R99
With peas and basil sauce, sundried tomatoes and wild mushroom ragout.

Creamy Garlic Snails / Creamy Garlic Prawns .. R100
With creamy garlic sauce, Parmesan cheese and bruschetta.

Citrus Pickled Prawns R100
With avocado purée, creme fraiche, beetroot gel, citrus crumble, Asian greens and prawn emulsion.

Beef Tartare R115
200g lean beef fillet with crispy capers, sesame oil, red onion, mustard mayonnaise, gherkins, pomme fritte, quail egg and hollandaise sauce.

Salads

Why Not Salad? R89
Crisp salad greens with avocado, cucumber, roasted sliced almonds, slow roasted strawberries, with croutons and feta cheese. Drizzled with a light balsamic & strawberry dressing.

Add grilled halloumi R25

Add grilled chicken strips / honey glazed bacon R30

Add smoked chicken R35

Add smoked salmon R59

Eisbein & Apple Salad R99
Eisbein, emmenthal cheese, baby lettuce leaves, cocktail tomatoes, red onion, julienne peppers and avocado. Drizzled with a creamy apple & mustard dressing.

Chicken & Bacon Salad R130
Grilled chicken strips, bacon bits, avocado, baby spinach, halloumi cheese, toasted nuts and a honey & mustard dressing.

Signature Salad R135
Mixed herbs served with a juicy ricotta, thyme and fig wrapped chicken breast. Served with crispy onion, cucumber, cocktail tomatoes, roasted mixed nuts and a honey and mustard dressing.

Salmon con la Fresa R149
Crispy salad greens, smoked salmon, avocado, pecorino cheese, crispy capers, cocktail tomatoes. Drizzled with a honey & dill salad dressing and macerated strawberries.

Burgers

200g or double (all patties include egg as an ingredient).
For an additional burger patty, add R30. All burgers are served with a portion of chips or side salad.

Biltong Burger..... R109
Biltong patty, avocado, feta cheese, lettuce, tomato and spring onion with a creamy biltong sauce.

The Mexican Burger R109
Lettuce, tomato, guacamole, sour cream, chilli relish and cheddar cheese.

Grilled Chicken Burger..... R109
Served with grilled pineapple, lettuce, tomato, avocado and granadilla mayonnaise

Biltong & Blue Cheese Burger..... R125
With monkeygland sauce, bacon bits, crispy onion and biltong and blue cheese compound.

Grills

Apart from the selection on this menu, should you require a bigger cut of meat, our butcher will gladly oblige (*subject to availability). All grills served with a side salad or fries.

Sirloin (300g) R159

Rump - Matured* (300g) R159
..... (600g) R275

Rib-Eye - (Boneless, A Class) (300g) R179

Rib-Eye - (Bone In, Matured) (500g) R259

T-Bone - Matured* (500g) R209

Fillet (250g) R159

..... (500g) R269

Blue Fillet R259
400g fillet on the bone with gorgonzola sauce and gorgonzola crumble.

Portuguese Steak R179
300g Sirloin with Prego sauce, sandwich ham and fried egg.

Uncle Joe's BBQ Beef Ribs (550g) R169
..... (1kg) R299

Lamb Chops R249
Four 100g chops grilled with lemon and herbs.

Eisbein Grill R169
With sauerkraut and a honey & mustard sauce.
(Minimum of 20 min preparation time.)

Smoked Pork Ribs (500g) R189
..... (1kg) R360

With a choice of BBQ or peri peri basting.

Ostrich Fillet (250g) R179

..... (500g) R299

Light Meals, Pasta & Specialities

Chicken & Mushroom Alfredo R99
Chicken cubes with white wine, garlic, mixed herbs, mushrooms and creamy Parmesan sauce.

Prawn Linguine R125
Chef Bongani's signature dish:
Linguine pasta, white onion, garlic, prawn meat, white wine, wild rocket, Parmesan cheese, sundried tomato, lemon juice and parsley.

Braised Oxtail Tortellini..... R135
With tomato concasse sauce, grilled artichokes, shimiji mushrooms and Parmesan cheese.

Braised Pork Belly R175
With apple purée, green lentil braisé, apple brunoise, bacon bits, tomato, Bok choy and teriyaki sauce.

Boneless Chicken Roll R175
With passion fruit and butternut purée, pomme anna, butternut and mushroom braise, watercress and red wine jus.

Beef Rib Risotto R179
With 180g sirloin medallion, baby carrots, beef jus and hollandaise sauce.

Beef Fillet..... R185
With white onion purée, fondant potatoes, chorizo, broccolini, ratatouille vegetables and red wine jus.

Grilled Venison Loin..... R245
With pickled beetroot purée, truffled croquette, porcini and wild mushroom ragout, confit lime, baby carrots and peppered jus.

Pan Fried Sea Bass..... R249
With green herbed risotto, baby leeks, mushrooms, shaved fennel and olive salad with buerre Blanc.

DINNER MENU



Dessert

Minimum preparation time of 15 minutes.

Apple Crumble R49

With vanilla ice cream and mixed berry compote.

Banana Crème Brûlée R55

Salted caramel macaroon, espresso foam and chocolate soil.

Dish contains alcohol- Banana Liqueur.

Ice Cream Sandwich R55

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

Meringue Supreme R59

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

Adult Sunday R59

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

Cake of the Day R59

Peppermint Crisp Tart R59

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

Chocolate Fondant R59

Orange peel purée, chocolate soil and nutty ice cream.

Cheesecake R69

Blueberry cheesecake with chocolate shavings, raspberry gel, strawberry ice cream, salted caramel ganache and chocolate soil.

Kids

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

Extra Portion of Sides R25

Chips, vegetables, salad or fruit.

Fruit Tree R38

Seasonal fruit cuts with yoghurt.

Mac & Cheese (American Style) R40

Spaghetti Bolognese R45

Homemade Fish Fingers / Chicken Strips R55

BBQ Beef Sliders / Pork Ribs R59

Ice Cream R35

With strawberry, chocolate or caramel sauce.

Waffles R39

Cream or ice cream.

Sauces

Beer & Cheese R40

Gorgonzola R40

Cheese R35

Peri Peri R35

Creamy Garlic R35

Chimicurri R35

Creamy Dijon Mustard & Honey R35

Pepper R39

Monkeyland Sauce R39

Mushroom R40

Sides

Crispy Onion / Onion Rings R30

Coleslaw R30

Corn on the Cob with Chilli R30

Savoury Rice R35

Mash R35

Fries R35

Creamed Spinach R35

Truffle Mash / Garlic & Herb Potatoes R35

Seasonal Vegetables / Sautéed Mushrooms R40

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 (300ml)

Coke / Coke Zero / Coke Light / Crème 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. For reservation enquires please contact us at 012 004 0552.

