

Kids

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

Extra Portion of Sides	R18
Chips, veg, salad or fruit.	
Homemade Fish Fingers	R40
Mac & Cheese (American Style) / Spaghetti Bolognese	R40
Chicken Strips / BBQ Beef Sliders / Pork Ribs	R45
Fruit Tree	R35
Seasonal fruit cuts with yoghurt.	
Ice Cream	R35
With strawberry, chocolate or caramel sauce.	
Waffles	R35
Cream or ice cream.	

Starters

Bone Marrow	R50
Roasted marrow bones, with bruschetta and a fine herb salad. (Minimum 15 mins preparation time)	
Something To Nibble	R65
Toasted pita bread served with a trio of dips.	
Smoked Pork Knuckle	R75
With duck liver pâté, pickled black cherry gel, gooseberry and naartjie compote and a ciabatta wafer.	
Creamy Garlic Snails	R76
100g snails with creamy garlic sauce, Parmesan cheese and bruschetta.	
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.	
Crispy Vietnamese Calamari	R89
Served with Asian greens, Prego ponzu, wasabi mayo and shoestring fries.	
Oxtail & Pea Risotto Bon Bon	R89
With peas and basil sauce and sundried tomato and wild mushroom ragout.	
Beef Fillet Tartare	R105
200g lean beef fillet tartare with crispy capers, sesame oil, red onion, mustard mayo, gherkins, pommes frites, quail egg and hollandaise sauce.	

Burgers

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

Smoked Pork Neck	R95
Red cabbage and apple slaw, Emmenthal cheese and thousand island mayo.	
The Mexican	R95
Guacamole, sour cream, chilli relish and cheddar. 🌶️	
Pure Indulgence	R98
Cheese and lager sauce, bacon bits, spring onion and shoestring fries.	
Biltong	R99
Biltong patty, avocado, feta, tomato and spring onion with a creamy biltong sauce.	
Biltong & Blue Cheese	R115
Biltong and blue cheese burger with tomato, monkey gland sauce, bacon bits, blue cheese, biltong powder and crispy onion.	

Flavoured Butters for Grills

Garlic & Herb / Gorgonzola / Biltong	R12
Lemon, Herb & Chilli / Roasted Red Pepper	R12

Grills

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

All grills are served with a choice of side salad, chips or vegetables.

Sirloin	R130 (300g)
Rump (Matured*)	R135 (300g) / R255 (600g)
Fillet	R135 (200g) / R230 (400g)
Fillet (Bone In)	R235 (400g)
Eisbein	R140 (800g)
With sauerkraut and a honey & mustard sauce. (Minimum of 15 mins preparation time)	
Ostrich Fillet	R155 (250g) / R285 (500g)
Smoked Pork Loin Ribs	R170 (500g) / R300 (1kg)
With a choice of BBQ or peri peri basting.	
T-Bone (Matured*)	R185 (500g)
Rib-Eye (Matured*, A Cl.)	R215 (300g)
Rib-Eye (Bone In, Matured*)	R230 (500g)
Lamb Chops	R215
Four 95g chops grilled with lemon and herbs.	

Specialities

Traditional Lamb Curry	R145
Potato, peas, tomato salsa and a poppadum wafer. 🌶️	
Beef Rib Risotto	R150
Beef rib risotto with 180g sirloin medallion, risotto rice, braised beef cubes, tarragon, baby carrots, hollandaise sauce and red wine jus.	
Braised Pork Belly	R150
Chef Malebo's Speciality: Pearl barley, corn, spring onion, sweet potato purée, sautéed bok choy and teriyaki sauce.	
Crusted Beef Fillet	R165
Mushroom crusted 200g beef fillet with parsnips purée, ratatouille vegetable, grilled broccoli, oxtail bon bon and red wine jus.	
Asian Chicken & Prawn Curry	R165
Served with aromatic basmati rice and poppadum wafer.	
Caveman Steak	R175
500g braised short rib of beef with roasted sweet potato and seasonal vegetables.	

Pasta

Pasta Arriabiata	R55
Napolitana sauce, garlic, chilli, confit tomato and basil.	
Chicken and Mushroom Alfredo	R85
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	R99
Light garlic & fresh green herb sauce with cherry tomatoes and bocconcini.	
Shredded Braised Lamb Shoulder	R170
Tempura potato gnocchi, green beans, garlic & lime purée, spinach shoots and red wine jus.	

DINNER MENU



Salads

Citrus & Beetroot Salad R69

Chef Happiness's speciality: Crispy salad leaves, carrots, pickled beetroot, pumpkin seeds, sesame seeds, citrus segments, goat's cheese croûtons, crumbled feta cheese and hazelnuts. Drizzled with a pineapple salad dressing.

Why Not? Salad R69

Crispy salad greens with avocado, cucumber, roasted almonds and slow roasted strawberries. Served with croûtons and feta cheese. Drizzled with a light balsamic and strawberry sauce.

Add Grilled Chicken Strips R25

Add Smoked Chicken R28

Add Smoked Salmon R50

Grilled Haloumi Salad R89

Lettuce, baby spinach, wild rocket, roasted mixed nuts, tomato, red onion, carrots and honey & mustard dressing.

Fleisherei Roquefort Salad R95

Crispy rocket and salad greens with grainy mustard and creamy blue cheese steak strips. Grilled aubergine slices, beetroot chips, red onion, cherry tomatoes and cucumber. Drizzled with a light lemon infused, balsamic reduction.

Chicken & Bacon Salad R105

Grilled chicken strips, bacon bits, avocado, baby spinach, haloumi cheese, toasted nuts and a honey & mustard dressing.

Biltong & Brie Salad R109

Crispy salad greens and rocket with shaved biltong, Brie cheese, sweet corn, pumpkin seeds, avocado, spring onion. Drizzled with a herbed salad dressing.

Salmon con la Fresa R109

Crispy salad greens, smoked salmon with grilled green apple, avocado, pecorino cheese, crispy capers, macerated exotic tomatoes. Drizzled with a honey and dill salad dressing.

Fleisherei Signature Salad R110

Mixed herbs served with a juicy bacon wrapped chicken breast; stuffed with dried figs, ricotta and thyme. With crispy onion, roasted nuts, cucumber and cherry tomatoes. Accompanied by a local apricot dressing.

Dessert

Minimum preparation time of 15 minutes.

Ice Cream Sandwich R49

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

Cake of the Day R65

Adult Sunday R55

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

Banana Crème Brûlée R60

Salted caramel macaroon, espresso foam and chocolate soil.
Dish contains alcohol.

Chocolate Fondant R65

Orange peel purée, chocolate soil and deep fried ice cream.

Peppermint Crisp Tart R68

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

Meringue Supreme R68

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

Cheesecake R72

Blueberry cheesecake with chocolate shavings, pomegranate gel, strawberry, granadilla and litchi sorbet. Served with champagne foam and honeycomb.

Cheese Board R125

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

Sauces

Pepper / Cheese / BBQ / Peri Peri / R20

Creamy Garlic / Chimichurri R20

Mushroom / Creamy Dijon Mustard & Honey R25

Beer & Cheese R28

Gorgonzola R30

Sides

Onion Rings / Coleslaw R20

Corn on the Cob with Chilli R20

Seasonal Vegetables / Garlic & Herb Potatoes R25

Savoury Rice / Mash / Fries / Creamed Spinach R25

Sautéed Mushrooms R25

Truffle Mash R30

Coffees / Teas / Hot Drinks

Filter Coffee / Single Espresso R18

Five Roses Ceylon / Rooibos / Earl Grey R18

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

Double Espresso / Macchiato R22

Milo / Hot Chocolate R25

Café Latte / Cappuccino / Café Mocha R28

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 R25

Juices (300ml)

Strawberry / Mango / Orange / Fruit Cocktail R22

Mineral Water

500ml Valpré Still / Sparkling R20

1l Valpré Sparkling R30

1,5l Valpré Still R32

Milkshakes

Frulata / Oreo / Peppermint Crisp / Milo R40

Bubblegum / Chocolate / Banana / Strawberry / Lime R40

Cordials

Kola Tonic / Passion Fruit / Lime R12

Rock Shandy R30

Soda water, lemonade and bitters.

Malawi Shandy R30

Ginger ale and kola tonic.

Steelworx R35

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

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.

