



021 870 1550  
thebistro@pearlmountain.co.za

# BLACKSMITH'S KITCHEN



TUES - SAT:  
12:00 - 22:00  
SUN:  
11:30 - 16:00



## STARTERS

### BEEF FILLET CARPACCIO

Beef Carpaccio, served with shimeiji mushrooms, confit garlic, wild rocket, shaved parmesan, and white truffle vinaigrette. R85

### SMOKED SALMON TOPPED ROSTI

Smoked Salmon Ribbons on a crisp potato rosti with garden leaves, salmon roe, bacon, kewpie (sushi) mayo and micro herbs R76

### STUFFED RED PEPPER (V)

Stuffed roasted red pepper layered with hummus, tabbouleh, seasonal garden vegetables and vegetable pickles. R63

### MELANZANE (V)

Grilled aubergine topped with tomato, mozzarella and organum. R52

### FISH GOUJONS

Tempura battered fish goujons served with house made roast garlic aioli. R67

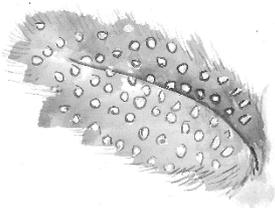
### LAMB BASKET

Phyllo basket layered with hummus, tabbouleh, Pulled 12 hour slow roasted Lamb shoulder, shaved carrot salad with preserved lemon and mint. R60

*All our food is prepared in a kitchen where, nuts, gluten and other allergens are present; our menu descriptions do not contain all ingredients.*

*Please be aware that a gratuity fee of 10% will be added for tables of 8 persons or more.*

*For security reasons, the farm gate is locked at 11.00pm.*



## SALADS

### WATERMELON CAPRESE (V)

Interlaced slices of watermelon and Danish feta topped with Bocconcini, cherry tomato, toasted pine nuts, garden basil pesto, mint, fresh basil and wild rocket. R62

### CHIC PEA (V)

Chic pea, bulgur wheat, sun dried tomato pesto, chunky roasted vegetables, baby spinach, toasted seeds & nuts. R55

### CAJUN CHICKEN SALAD

Sautéed Chicken fillet strips, gently seasoned and served on Wild rocket, avo, cherry tomatoes crunchy croutons, boiled egg, red onion and drizzled with classic Caesar dressing. R85

### HERB CRUST (V)

Herb crusted Grilled Butternut, sliced on garden veg salad of asparagus, rainbow carrots, artichokes, cherry tomatoes, baby marrow ribbons, veg pickles, wholegrain mustard dressing. R65  
ADD: Roast beef fillet(60g) R30

## SWEETS

### TRIO OF SORBET

A choice of artisanal sorbets in fresh summer flavours. R42

### BELGIAN WHITE CHOCOLATE CHEESE CAKE

with Oreo crust and berry sauce. R65

### HOUSE MADE CRÈME BRULEE

Flavours change, please ask your waiter for details. R48

### VANILLA POD PANNA COTTA

With berry compote and fresh summer fruit. R55

### CHOCOLATE PEANUT BUTTER BROWNIE

Served with vanilla ice cream. R50

### FRUIT SALAD

A selection of fresh seasonal fruits R45

Add Ice cream R15





021 870 1550  
thebistro@pearlmountain.co.za

# BLACKSMITH'S KITCHEN



TUES - SAT:  
12:00 - 22:00  
SUN:  
11:30 - 16:00



## BOARDS TO SHARE

### ANTIPASTI BOARD

Lamb koftas, fishcakes with tomato salsa, potato rosti with sour cream and chives, spanakopita, Danish Feta and olives, seasonal fruit, Parma ham wrapped sweet melon, home-made butternut hummus and black olive tapenade with pizza crisps. R192

**FOCACCIA PIZZA WITH DANISH FETA (V)**  
Topped with fresh garlic and organum. R52

**WINELANDS CHEESEBOARD (V)**  
A selection of local SA cheeses, Camembert, Chevin, Blue rock and Boerenkaas, preserved fig, fresh fruit and cracker. R110

## THIN-CRUST, WOOD-FIRED PIZZAS

**MARGHERITA (V)**  
Mozzarella and Italian herbs. R75

**3 LITTLE PIGS**  
Mozzarella, pulled pork, salami, peppadews, and smoked paprika. R115

**HEN AND HAM**  
Cajun chicken strips with avocado and smoked bacon. R125

**PRIMAVERA (V)**  
Mozzarella, camembert, mushrooms, caramelized onion, artichoke. R110

**HALF-BAKED**  
Oven roasted margherita, topped with fresh onion, rocket, basil pesto, plum tomatoes and gypsy ham. R110

**STEAK STRIP**  
Beef Fillet strips(100g), mozzarella, blue cheese, red onion and fresh rocket. R125

## EXTRAS

ROCKET | MOZZARELLA | PEPPADEWS | CAMELISED ONION  
R15

SUNDRIED TOMATOES | OLIVES | CAPERS | MUSHROOMS

ARTICHOKE | BLUE CHEESE | DANISH FETA  
R20

PARMESAN | BACON

AVOCADO (subject to availability) | R20

## MAINS

**OVEN ROASTED BEEF FILLET (200G)**  
Wet-aged beef fillet, served with hand cut chips, seasonal vegetables and mild Madagascan peppercorn sauce. R178

**FLAME GRILLED CHALMAR SIRLOIN STEAK (300G)**  
Wet-aged sirloin, served with authentic house-cut chips, oven roasted seasonal vegetables and mild Madagascan green peppercorn sauce. R175

**PAN FRIED FRESH LINEFISH (200G)**  
Freshly caught, pan fried with butter and lemon, served with sautéed seasonal vegetables, hand cut chips and Citrus butter sauce. R175

**BLACKSMITH'S LAMB BURGER (180G)**  
Seasoned with fragrant Moroccan spices, flame grilled, and served on a fresh sesame seed bun with rocket, sun dried tomato pesto, Danish feta, sliced tomato, and pickled cucumber spaghetti, with house-cut chips and mild tomato chilli chutney. R125

**WILD MUSHROOM RISOTTO (V)**  
Served with a selection of wild mushrooms white truffle oil, and topped with fried shimeji mushrooms and parmesan shavings. R130

**PORK BELLY RIBS**  
Basted in Blacksmith's sauce, served with sautéed seasonal vegetables, hand cut chips. R160

**KAROO OSTRICH FAN FILLET (200G)**  
Marinated in Dukkah, Grilled and served with sautéed seasonal vegetables, hand cut chips and Madagascan pepper sauce. R160

**SEAFOOD TAGLIATELLE**  
Calamari goujons, half shell mussels and prawn tails served in a beautiful emulsion sauce of Danish feta, fresh chilli, white wine, squeezed lemon, olive oil, fresh herbs, cherry tomatoes, butter and folded through tagliatelle pasta. R145

## SIDES

HOME-CUT CHIPS R25

SWEET POTATO CHIPS R30

SAUTÉED VEGGIES R25

SIDE SALAD R25

