



021 870 1550
thebistro@pearlmountain.co.za

BLACKSMITH'S KITCHEN



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



Pearl Mountain

STARTERS

Tataki of beef

Lightly seared beef crusted on sesame seeds, served with wild rocket, parmesan shavings, crispy capers and Balsamic vinaigrette. R85

Calamari 2-ways

Grilled tubes and fried heads served on citrus butter sauce. R75

Blacksmith kitchen Quiche (V)

Parmesan pastry with a seasonal vegetable filling. R75

Potato croquettes(V)

Filled with loads of cheese, crumbed and deep-fried served with a spicy tomato relish. R59

Brinjal bake (V)

Slow roasted brinjal rounds, crusted with toasted seeds and nuts, gratinated with feta and served with a warm spiced honey. R70

SALADS

Chicken Caesar

Cos lettuce with crispy bacon, crunchy croutons, anchovy fillets, parmesan shavings and classic caesar dressing, topped with grilled chicken and a soft cold poached egg R89

Caprese (V)

Bocconcini, tomato and basil pesto, served on slices of orange with toasted coriander seeds. Splashed with olive oil and a drizzle of balsamic syrup. R75

Roots and All (V)

Roasted winter root vegetables served warm on a candied nuts and seeds tabbouleh, with a poppyseed dressing. R65

From the garden (V)

Calamata olives, rainbows of tomato, red onion, mint, cucumber, fried feta. Dressed with olive oil and balsamic vinegar. R65

BOARDS TO SHARE

Antipasti board

Calamari 2-ways, potato croquettes and grilled lamb koftas, served with homemade hummus, crispy bits, calamata olives, sun dried tomato and feta. R195

Basic Foccacia; Baked base with herbs and olive oil. R40
Simple Foccacia; Baked base with herbs, feta, garlic and olive oil. R55

Grande Foccacia: baked base with herbs, olive oil, garlic, caramelized onion, bocconcini and blue cheese, topped with fresh rocket. R85

CheeseBoard (V)

A selection of 4 locally made cheeses served with preserved and fresh fruit, and house made lavosh. R140

THIN-CRUST, WOOD-FIRED PIZZAS

Margarita (V)

Just tomato, mozzarella and basil. R75

Spanish Pig

Spicy chourizo, chopped ham, crispy bacon, peppadews, olives. R130

Meaty melanzane

Grilled steak strips, roasted brinjal, bocconcini, caramelized onion. R135

Capricciosa

Grilled chicken, mushrooms, artichokes, anchovy, roast tomato, basil pesto. R125

FAB

Feta, avo, crispy bacon. R125

Quatro Verdura (V)

Spinach, artichokes, roasted belle peppers, wild rocket. R110

EXTRAS

ROCKET | CARAMELISED ONION | SUNDRIED TOMATOES
| OLIVES | CAPERS | MUSHROOMS | PEPPADEWS | R20

BLUE CHEESE | DANISH FETA | PARMESAN |
MOZZARELLA | AVOCADO (*subject to availability*) | R25

ARTICHOKE | BACON | R30





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MAINS

Mushroom Risotto (V)

Exotic mushroom, Parsley, parmesan, Truffle oil, warm mix mushroom salad. R125

Chicken Penne

Grilled chicken breast, chourizo, calamata olives, garlic, chili, broccoli, Napoletana sauce and just a dash of basil pesto, served with penne. R135

Seafood Pasta

Mussels, prawns, Patagonia calamari, linefish flashed in a hot pan with garlic, white wine, a light touch of chili and chopped parsley. Finished with a Napolitana sauce and a small splash of cream served with linguine. R175

Lamb Burger

Tzatziki, grilled feta, harissa, pickled cucumber, and a spicy tomato relish. Served with housecut chips. R135

Grilled Ribs **

Basted with a very special Stubborn man Shiraz basting. R190

Peppered Beef **

Fillet 200g R198

Sirloin 300g R190

Black pepper crusted, then cooked on the flame grill. Served with a green peppercorn Jus.

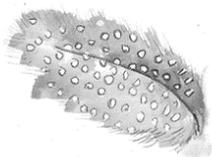
Ostrich 200g **

Cooked on the flame grill, served with Cape gooseberry and Amarula sauce, and crispy ginger crisps. R198

Linefish **

Grilled with a herb dust, served with Citrus butter sauce. R175

(** served with our famous hand cut crispy fried chips and seasonal vegetables)



SWEETS

Citrus Cheesecake

Baked on a biscuit base, flavoured with just a squeeze of lime, topped with zest. R65

Crème brulee

Flavour of the day, served with a sweet biscuit. R50

Chocolate Duo

Warm chocolate brownie served with a chocolate sauce and vanilla ice cream. R50

Clafoutis

Boozey cherries, baked in a light batter, served with a dollop of whipped cream. R50

Pear and Apple tart

That old classic; baked layered apples and pears, finished with Chantilly cream and vanilla ice cream. R55

COLD, on a stick R45

Vanilla Ice cream balls served on cherry sauce, butterscotch sauce and chocolate sauce

Please feel free to explore our garden, please be respectful of the space.

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.

Corkage will be charge of R45 per bottle per 4 guests, R95 for every bottle thereafter.

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

Artworks in the restaurant are for sale, please ask your waiter for details.

