

BLACKSMITH'S KITCHEN

🕒 Tues - Sat: 11:30 - 21:30
Sun: 11:30 - 16:00
☎ 021 870 1550
✉ thebistro@pearlmountain.co.za
🌐 blacksmithskitchen.co.za
#blacksmithskitchen



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 bread sticks, home-made butternut hummus and black olive tapenade with pizza crisps – R192

**Stubborn Man Rosé / Stubborn Man Unwooded
Chardonnay Stubborn Man Red Blend*

Focaccia Pizza with Danish Feta – topped with fresh garlic and oreganum – R52

Small Plates and Salads

Melanzane - grilled aubergine topped with tomato, mozzarella and oreganum – R48

**Stubborn Man Sauvignon Blanc / Stubborn Man Chenin*

Crumbed Thai Salmon fish cakes, served on pickled cucumber spaghetti, garden greens, Asian dressing – R68

**Stubborn Man Rosé / Stubborn Man Chenin Blanc*

Baked Camembert – wrapped in phyllo pastry with home-made tomato jam, mixed nuts, wild rocket & crisp melba toast brushed with fig syrup – R60

**Retief Chardonnay / Retief Merlot*

Pizza oven roasted brown field mushrooms, filled with Danish feta, spinach and peppadew – R58

**Stubborn Man Chenin Blanc / Stubborn Man Red Blend*

Free Range Chicken Livers, flambéed with brandy, served in a spicy Napolitana sauce with Blacksmith's bread rolls – R60

**Stubborn Man Merlot / Retief Shiraz*

Mains

Honey Glazed Pork Belly with Teriyaki braised red cabbage, King oyster mushroom, toasted cashew nuts, pineapple, sweet and sour sauce – R169

**Retief Chardonnay / Retief Shiraz*

Grilled Rump (300g) with Madagascan green peppercorn or mushroom sauce, grilled Mediterranean vegetables and hand cut chips - R176

**Retief Cabernet Sauvignon / Stubborn Man Merlot*

Parma Ham Wrapped Chicken Roulade with cauliflower rice, sautéed vegetables and a Provençal sauce– R145

**Stubborn Man Sauvignon Blanc / Stubborn Man Rosé*

Braised Lamb Shank –served with burnt sage butter and butternut mash, roast vegetables and lamb jus – R192

**Retief Shiraz / Stubborn Man Merlot*

Seafood Tagliatelle – with calamari, prawns and mussels, tossed with garlic, coriander, chilli and olive oil and feta – R118

**Stubborn Man Rosé / Stubborn Man Chenin Blanc*

Wild Mushroom Risotto with white truffle oil and parmesan shavings– R115 (350g)

**Retief Chardonnay*

SIDES

Home-cut Chips (200g) - R22 / (400g) - R38

Cauliflower Rice - R22

Home-cut sweet potato chips - R30

Side Salad | Sautéed Veggies - R25

Thin-crust, Wood-fired PIZZAS

Margherita - mozzarella and Italian herbs – R65

**Stubborn Man Rosé*

Tuscan– mozzarella, anchovies, capers, peppers, olives - R95

**Stubborn Man Sauvignon Blanc*

Gypsy – mozzarella, Gypsy ham, artichoke, mushrooms and olives – R98

**Stubborn Man Red Blend*

Three Little Pigs - mozzarella, bacon, salami, pulled pork and rocket – R105

**Stubborn Man Chenin Blanc*

Farmyard - mozzarella, Danish feta, bacon, caramelised onions – R96

**Retief Avis*

Pollo – mozzarella, Cajun grilled chicken, button mushrooms, peppadew, Danish feta - R98

**Stubborn Man Rosé*

PTO

***Our perfect match**

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.

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EXTRA

Rocket | mozzarella | peppadews | caramelised onion | sundried tomatoes | olives | capers | parmesan | mushrooms | pineapple – R15

Salami | artichoke | blue cheese | green fig | bacon | Danish feta | avo (when available) | – R20

Camembert | Prosciutto | Cajun Chicken – R30

MAKE YOUR PIZZA GLUTEN FREE | R25

Kiddies' Meals

Crumbed Chicken Strips with chips and tomato sauce – R60

**Blacksmith's Shake with Oreo and peanut butter*

Kiddies' Hawaiian Pizza with bacon and pineapple – R65

**Appetizer / Grapetizer*

Tagliatelle with *Napolitana* and *Mozzarella* – R65

Vanilla Ice Cream and Chocolate Sauce – R37

**Blacksmith's Shake / Kiddies Hot Chocolate*

Sweet Treats

Belgian White Chocolate Cheese Cake with Oreo crust and berry sauce – R55

**Relief Chardonnay / Nelson Estate Noble Late Harvest*

Chocolate Duo – Belgian Chocolate (70%) Crème Brûlée, decadent chocolate brownie with vanilla pod ice cream & espresso syrup -R58

**KWV Cape Tawny Port*

Cape Brandy Pudding – with vanilla pod ice cream and orange custard – R45

**KWV 20 Year*

Blacksmith's Shake with Oreo and peanut butter - R35

HOT BEVERAGES

Coffee	R20
Caffe Latté	R22
Espresso Single	R16
Espresso Double	R20
Tea (see waiter)	R18
Macchiato	R18
Cappuccino	R22
Red Cappuccino	R24
Red Latté	R24
BSK Hot Chocolate	R35
Irish Coffee	R35 / R45
Kahlua Coffee	R35 / R45

COLD DIGESTIVES

Don Pedro's:

Kahlua	R34 / R45
Whiskey	R35 / R45
Amarula	R35 / R45
Peppermint	R35 / R45

DIGESTIVES

KWV Cape Tawny	R36
KWV Brandy 20 year	R65
Glenmorangie 10 Year	R35
Wilderer Grappa Fynbos	R45
Nelson Estate NLH	R32
Jagermeister	R30
Tequila Gold	R30
Johnny Walker Black	R30
Kahlua liquor	R25
Frangelico	R25

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