

# M E N U

## TO SHARE

**ANTIPASTI BOARD** **R192**  
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 carrot hummus and black olive tapenade with pizza crisps

**WINELANDS CHEESEBOARD** **R110**  
A selection of local cheeses, wholegrain crackers, melba toast, and seasonal fruit

**FOCACCIA WITH DANISH FETA** **R52**  
Topped with fresh garlic and organum

## STARTERS

**WATERMELON CAPRESE (V)** **R62**  
Interlaced slices of watermelon and Danish feta, with Bocconcini, cherry tomato, toasted pine nuts, garden basil pesto, mint, fresh basil and wild rocket

**HOME-CURED BEEF CARPACCIO** **R85**  
Air-dried fillet, served with shimeji mushrooms, confit garlic, wild rocket, shaved parmesan, and white truffle vinaigrette

**SMOKED SALMON TERRINE** **R80**  
Served with tomato concasse, chives, citrus yoghurt dressing and melba toast

**MELANZANE (V)** **R52**  
Grilled aubergine topped with tomato, mozzarella and organum

**FRESH WESTCOAST MUSSELS** **R75**  
In a creamy garlic and white wine sauce, with house-made bread rolls (subject to availability)

## SALADS

**GARDEN SALAD (V)** **R65**  
Chef's creation, with seasonal produce from the Pearl Mountain garden

**GRILLED SPRINGBOK SALAD** **R90**  
Served with red wine poached pear, apricots, pickled beetroot and raspberry

**HOUSE-SMOKED CHICKEN SALAD** **R84**  
Served with nectarine, garden veg, and mint vinaigrette

## MAINS

**CRISPY PORK BELLY** **R172**  
Served with carrot puree, fennel bulb, garden beetroot, baby apple and honey dressing

**OVEN ROASTED BEEF FILLET (200G)** **R195**  
Wet-aged beef fillet served with slow cooked marrow in the bone, crisp fondant potatoes, cherry tomatoes, tempura fine beans and red wine demi-glace

**FLAME GRILLED BASTED SIRLOIN (300G)** **R188**  
Wet-aged sirloin served with authentic house-cut chips, oven roasted seasonal vegetables and mild Madagascan green peppercorn sauce

**FRESH WESTCOAST MUSSELS** **R125**  
In a creamy garlic and white wine sauce, with house-made bread rolls (subject to availability)

**PAN FRIED FRESH LINEFISH** **R172**  
Served on buttered tagliatelle, sautéed green julienne vegetables and Wakame seaweed, in a prawn & lobster bisque

**SEARED NORWEGIAN SALMON** **R178**  
Served on Mediterranean Tabbouleh with beetroot puree, strawberry, rainbow carrots, cherry tomatoes and snow peas

**BLACKSMITH'S LAMB BURGER (180G)** **R118**  
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

**WILD MUSHROOM RISOTTO (V)** **R115**  
with white truffle oil, and topped with fried shimeji mushrooms and parmesan shavings

## SIDES

**HOME-CUT CHIPS** **R22**  
**SWEET POTATO CHIPS** **R22**  
**SAUTÉED VEGGIES** **R25**  
**SIDE SALAD** **R30**





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# BLACKSMITH'S KITCHEN



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



Pearl Mountain

## THIN-CRUST, WOOD-FIRED PIZZAS

<b>MARGHERITA</b>	<b>R70</b>
<i>Mozzarella and Italian herbs</i>	
<b>POLLO</b>	<b>R125</b>
<i>Mozzarella, house-smoked chicken, avocado, Danish feta and minted apricot sauce</i>	
<b>BIG CHEESE</b>	<b>R125</b>
<i>Mozzarella, Bocconcini, blue cheese, parmesan, fresh rosemary, and house-pickled artichoke</i>	
<b>PESCE</b>	<b>R125</b>
<i>Mozzarella, prawn, fried chorizo, Cajun spices, and fresh coriander</i>	
<b>STACK</b>	<b>R120</b>
<i>Mozzarella, asparagus, artichoke, goat's cheese, courgette ribbons, cherry tomatoes, roasted mushrooms, wild rocket, toasted pine nuts, and basil pesto</i>	
<b>POTBELLY</b>	<b>R125</b>
<i>Mozzarella, pulled pork, fried chorizo, peppadews, and smoked paprika</i>	

## EXTRAS

<b>ROCKET   PEPPADEWS   CHERRY TOMATOES OLIVES   MUSHROOMS</b>	<b>R15</b>
<b>ARTICHOKE   BLUE CHEESE   DANISH FETA PARMESAN   CHORIZO   BOCCONCINI SMOKED CHICKEN   AVOCADO</b> (subject to availability)	<b>R25</b>

## SWEETS

<b>TRIO OF SORBET</b>	<b>R42</b>
<i>Choice of artisanal sorbets in fresh summer flavours</i>	
<b>DARK CHOCOLATE AND OLIVE OIL MOUSSE</b>	<b>R48</b>
<i>Made with Belgian dark chocolate, Pearl Mountain extra virgin olive oil, whipped cream and berries</i>	
<b>BELGIAN WHITE CHOCOLATE CHEESE CAKE</b>	<b>R58</b>
<i>with Oreo crust and berry sauce</i>	
<b>ROOIBOS AND HONEY CRÈME BRULEE</b>	<b>R48</b>
<i>Served with Scottish shortbread biscuit</i>	
<b>VANILLA POD PANNA COTTA</b>	<b>R52</b>
<i>with berry compote and fresh summer fruit</i>	
<b>BLACKSMITH'S SHAKE</b>	<b>R46</b>
<i>with Oreo and peanut butter</i>	

All our food is prepared in a kitchen where nuts, gluten and other allergens are present; 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.

