

M E N U

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 melon, home-made butternut hummus and black olive tapenade with pizza crisps. R198

WINELANDS CHEESEBOARD

A selection of local cheeses, wholegrain crackers, melba toast, and seasonal fruit. R150

FOCACCIA WITH DANISH FETA

Topped with fresh garlic and origanum. R52

STARTERS

SPICY CHICKEN LIVERS

Flash fried with onion and splashed with Napolitano sauce, fresh chilli, lemon, fresh herbs, crispy bacon and served with Blacksmith's Home baked bread rolls. R65

MELANZANE (V)

Grilled aubergine topped with tomato, mozzarella and organum. R58

THAI SALMON SPRING ROLLS

Filled with gently spiced Norwegian salmon and served with garlic mayo and sweet chilli dressing. R55

SALADS

GARDEN SALAD (V)

Mediterranean Tabbouleh served on warm butternut puree with sautéed Tender stem broccoli, shaved garden vegetables, slow roasted sweet cherry tomatoes and toasted pumpkin seeds. R55

CAJUN CHICKEN SALAD

Sautéed Chicken fillet strips, served on wild rocket, avo, cherry tomatoes, crunchy croutons, boiled egg, red onion and drizzled with classic Caesar dressing. R84

MAINS

RIGATONI TOSCANA

Local Olives, cherry tomatoes, Danish feta, fresh garden basil and parmesan served in Blacksmith's Napolitano sauce with Rigatoni pasta and basil pesto. R95

WILD MUSHROOM RISOTTO (V)

With white truffle oil, and topped with fried shimeji mushrooms and parmesan shavings. R120

CREAMY BEEF STROGANOFF TAGLIATELLE

Beef fillet strips sautéed with onion, button mushrooms and served in a creamy mushroom, white wine and smoked paprika sauce and tagliatelle pasta. R120

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

OVEN ROASTED BEEF FILLET (200G)

Wet-aged beef fillet served with authentic house-cut chips, oven roasted seasonal vegetables and mild Madagascan green peppercorn sauce. R195

FLAME GRILLED BASTED SIRLOIN (300G)

Wet-aged sirloin served with authentic house-cut chips, oven roasted seasonal vegetables and mild Madagascan green peppercorn sauce. R185

BLACKSMITH'S LAMB BURGER (180G)

Homemade lamb patty 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. R115

FLAME GRILLED PORK BELLY RIBS (500g)

With Sweet and Spicy Asian basting served with authentic house-cut chips and oven roasted seasonal vegetables. R160





021 870 1550

thebistro@pearlmountain.co.za

BLACKSMITH'S KITCHEN

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

Pearl Mountain

THIN-CRUST,

WOOD-FIRED PIZZAS

MARGHERITA	R70
<i>Mozzarella and Italian herbs</i>	
POLLO	R125
<i>Mozzarella, house-smoked chicken, avocado, Danish feta and minted apricot sauce</i>	
BIG CHEESE	R125
<i>Mozzarella, camembert, blue cheese, bacon, and fig</i>	
STANDARD	R125
<i>Mozzarella, salami, caramelised onion, and avocado</i>	
STACK (V)	R120
<i>Mozzarella, asparagus, artichoke, goat's cheese, courgette ribbons, cherry tomatoes, roasted mushrooms, wild rocket, toasted pine nuts, and basil pesto</i>	
POTBELLY	R125
<i>Mozzarella, pulled pork, fried chorizo, peppadews, and smoked paprika</i>	

EXTRAS

ROCKET | PEPPADEWS | CHERRY TOMATOES R15
OLIVES | MUSHROOMSARTICHOKE | BLUE CHEESE | DANISH FETA R25
PARMESAN | CHORIZO | SMOKED CHICKEN | AVOCADO
(subject to availability)

SWEETS

BELGIAN WHITE CHOCOLATE CHEESE CAKE	R60
<i>with Oreo crust and berry sauce</i>	
ROOIBOS AND HONEY CRÈME BRULEE	R55
<i>Served with Scottish shortbread biscuit</i>	
BLACKSMITH'S SHAKE	R46
<i>with Oreo and peanut butter</i>	
DARK CHOCOLATE AND PEANUT BUTTER BROWNIE	R50
<i>Served warm with Vanilla pod ice cream and toffee sauce</i>	
CLASSIC MALVA PUDDING	R50
<i>Served with Amarula Crème Anglaise</i>	

SIDES

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

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.

