

| at the courtyard |

Bistro Menu

**MON  
DAY  
MENU**



vegetarian



vegan



gluten free



pescatarian

## small plates

### **CAULIFLOWER TEMPURA**

light and crispy bites of cauliflower florets served with sushi mayo and a gently spicy sauce

**65**

### **GREEN BEAN**

fine green beans dressed in a zingy mustard lemon dressing with juicy cherry tomatoes, roasted almonds + creamy danish feta

**89**

### **SALTY MELON**

watermelon, olives, feta, red onion, italian parsley, a dash of lime juice, crack of black pepper and of couse a gulp of gorgeous olive oil

**85**

## salads

### **GREEK**

danish feta, baby tomatoes, olives, cucumber, red onion, red wine vinegar

**115**

### **GARDEN**

avo, fresh leaves, sugar snap peas, cucumber, charred corn, herb dressing

**125**

### **RUBY**

lettuce, rocket, baby beetroot, roasted butternut, danish feta, crispy onions + our magnificent nut butter dressing

**127**

## vegan

### **VEG STACK**

our home made vegan patty sits proudly on top of quinoa, sundried tomatoes, sugar snap peas + spring onions, topped with fried mushrooms, sprouts, avo + our magnificent nut dressing

**155**

## pasta

all of our pastas are made from imported italian typo '00" flour and are served with warm garlic bread

### **BEEF RAVIOLI**

roasted beef mince filled pasta pockets with creamy mushroom sauce + toasted walnuts

**158**

### **PARMESAN CHICKEN GNOCCHI**

cheesy, zesty, crispy and velvety, all at the same time, with baby spinach, an umami overload

**158**

### **BASIL + RICOTTA RAVIOLI**

basil and ricotta filled pasta pockets with butternut sage sauce + toasted walnuts

**148**

## Mains

all of our beef and lamb is free range, hormone free and grass fed. our steaks are prepared on the rare side of medium rare as suggested by our chef to get the most out of their mature, tender perfection unless otherwise requested

### **THE YARD BURGER**

a delicious 200g double cheesy smash beef burger with chips + beer battered onion rings  
**155**

### **LAMB CUTLETS**

three karoo lamb cutlets with parmesan mash, lemony fine green beans and a muscadel lamb sauce  
**245**

### **BEER BATTERED HAKE**

deep fried in our beer batter served with chips, peas + lime, chilli, coriander tartar sauce  
**145**

### **MALAI CURRY**

an iconic bengalese curry - a medium heat creamy curry dish  
malai meaning 'cream' /ma-lai/  
served with basmati rice + a poppadom

**PRAWN 155** 

**CHICKEN 145**

**VEGETARIAN 135** 

# dessert

## **ICE CREAM AND HOT CHOCOLATE**

vanilla ice cream + meg's mom's best chocolate sauce

**55**

## **CHOCOLATE BUBBLES**

housemade sensational rich chocolate mousse served with a timtam biscuit

**65**

## **TOASTED ALMOND + LEMON PAVLOVA**

a meringue pavlova with a creamy lemon curd filling topped with toasted almonds

**65**

## **AFFOGATO**

scoop of vanilla ice cream topped or "drowned" with a shot of hot espresso

**45**

## **DON PEDRO**

halfway between a dessert and a cocktail, the don pedro is a south african classic. Blended ice cream laced with alcohol is rich and creamy but lighter than a traditional dessert, your choice of single/double - whisky, amarula or kahlua

**65/85**

## CONNECT WITH US

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We gladly accommodate all dietary needs and allergies, any alterations to our menu will solely be made for these reasons.

We change our menu according to what is available to us seasonally and there may be minor changes on the menu when you dine with us to what is presented on our website.