

| at the courtyard |

Bistro Menu

ACCESS OUR
DIGITAL MENU



scan this QR code with your phone camera



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

PUMPKIN FRITTERS

Our take on one of favourite South African Specialities Can be enjoyed as a starter or dessert

75

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

seafood

GRILLED LINEFISH

served with crispy baby potatoes, grilled baby marrows, sugar snap peas, a gem squash croquette + garlic lemon butter sauce.

when available

235

BEER BATTERED HAKE

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

145

MARINIÈRE MUSSELS

west coast mussels in white wine cream sauce served with your choice of chips or stone fired pizza bread

'marinière' - like a sailor

175

curry

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 


pizza


Made with passionately sourced ingredients including Italian tomatoes, fior di latte mozzarella, fresh basil + olive oil. Neapolitan pizza is known for its thick, chewy crust and thin base. To keep the taste buds singing in harmony, we can't allow any topping changes or swaps.

NEAPOLITAN 
baby tomatoes, basil
137

FUNGI + TRUFFLE 
mushrooms, roasted garlic
+ truffle oil
155

BUTTERNUT BIANCO 
roasted butternut, brown
butter sage, fior di latte
mozzarella + goats cheese
(tomato free)
145

AVO PIZZA BIANCO 
stone fired individual pizza
bases brushed with olive oil
+ caramelised onion,
topped with avo, feta +
rocket (tomato free)
150

VEGAN FUNGI 
tomato base topped with a
brown, portabellini + exotic
mushrooms (dairy free)
145

FUNGI + BACON
mushroom, bacon
165

SALAME
italian salami
150

SALAME + OLIVE
calamata olives, italian
salami, hint of chilli
162

NAPOLI 
capers + anchovies
165 when available

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

CARBONARA LINGUINI

bacon, pecorino, parmesan, pepper, pinenuts

148

CHICKEN LIVER PAPPAREDELLE

A robust and zesty tomato-based sauce with free-range chicken liver. Perfectly paired with our handmade pappardelle, this dish is a delightful fusion of flavors and textures

155

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

carne

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 thier mature, tender perfection unless otherwise requested

THE YARD BURGER

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

BEARNAISE 🌿

succulent beef steak on crushed baby potatoes, with seasonal greens and dressed in decadent bearnaise sauce

195 150G FILLET
220 250G RUMP
320 300G FILLET

FUNGI FOREST 🌿

succulent beef steak nestled on top of grilled baby tomatoes + young spinach, crushed baby potatoes, dressed in a dreamy creamy decadent garlic mushroom sauce

195 150G FILLET
220 250G RUMP
320 300G FILLET

LAMB CUTLETS 🌿

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

245

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

 @at_the_courtyard

 /at_the_courtyard

 atthecourtyard.co

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.