

# | at the courtyard |

## Bistro Menu

ACCESS OUR  
DIGITAL MENU



scan this QR code with your phone camera



vegetarian



vegan



gluten free



pescatarian



lactose free

Please let us know if you have any dietary restrictions, as we do not include a complete list of ingredients for each menu item.

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# small plates

## **WHIPPED FETA**

with fried pizza dough bites

**82**

## **CAULIFLOWER TEMPURA**

crispy cauliflower florets with japanese mayo +  
gently spicy sauce

**72**

## **GREEN BEAN**

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

**96**

## **BITTERBALLEN**

crispy dutch croquettes filled with slow-  
cooked oxtail + courtyard mustard

**96**

## **PIZZA BIANCO**

roasted garlic, red onion + fresh rosemary

**92**

# garden

## **ROOT**

sweet potato, chickpeas, artichoke, sugar snap peas, baby spinach, pomegranate, pumpkin seeds, tahini sour cream dressing

**152**

## **PEA + MINT**

bulgar wheat, baby peas, sugar snap peas, avocado, sprouts, roasted almonds, mint, basil, parsley, lemon dressing

**148**

## **VEG STACK**

house-made vegan patty, quinoa, sundried tomatoes, butternut, sugar snap peas + spring onions, fried mushrooms, sprouts, avo + our magnificent nut dressing

**192**

# pizza

neapolitan pizza made with italian tomatoes, fior di latte mozzarella and extra virgin olive oil.

neapolitan pizza is all about balance. for this reason we don't offer topping changes or swaps.


**NEAPOLITAN**   
baby tomatoes + basil  
**150**

**FUNGI + TRUFFLE**   
mushrooms, roasted  
garlic + truffle oil  
**170**

**FUNGI + BACON**  
mushrooms + bacon  
**180**

**SALAME**  
italian salami  
**165**



**SALAME + OLIVE**  
calamata olives, italian  
salami + chilli  
**178**

**NAPOLI**   
capers + anchovies  
**180**

**HOT HONEY, BACON + CHÈVRE**  
chilli infused honey, streaky  
bacon + goats cheese  
**192**

**LEMON, GRUYÈRE + SPINACH**   
parmesan, gruyère, baby  
spinach + lemon zest  
**192**

**BUTTERNUT BIANCO**   
roasted butternut, brown  
butter sage + goats  
cheese (tomato free)  
**178**

**AVO PIZZA BIANCO**    
olive oil + caramelised  
onion, avo, feta + rocket  
(tomato free)  
**165**

**VEGAN FUNGI**    
brown, portabello + exotic  
mushrooms  
(dairy free)  
**158**

# pasta

fresh egg pasta made in-house daily, served with  
warm garlic bread

## **ROSEMARY RUMP TAGLIATELLE**

rump steak, mushrooms, roasted garlic + walnuts

**218**

## **CARBONARA SPAGHETTI**

bacon, pecorino, parmesan, black papper, pine nuts

**162**

## **CHICKEN LIVER TAGLIATELLE**

chicken livers in a peri-peri tomato sauce

**170**

## **PARMESAN CHICKEN GNOCCHI**

chicken, parmesan cream, baby spinach, cracked  
black pepper + lemon zest

**172**

## **SPINACH + GRILLED BABY MARROW GNOCCHI**

baby spinach, grilled baby marrow, parmesan  
cream, fine green beans, cracked black pepper +  
lemon zest

**172**

## **BASIL PESTO SPAGHETTI**

baby tomatoes, sundried tomatoes and baby  
spinach, basil pesto, parmesan + toasted pine nuts

**162**

# seafood

## **GRILLED LINEFISH**

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

**285**

## **MARINIÈRE MUSSELS**

west coast mussels in white wine cream sauce with stone fired pizza bread  
'marinière' - like a sailor

**240**

## **HARRISSA PRAWNS + ORZO**

shell-off prawns in a warm harissa—lemon butter with garlic + paprika, served over herbed orzo with peas, mint, lemon zest + olive oil

**210**

# carné

all of our beef and lamb is free range, hormone free + grass fed.  
we recommend our steaks medium rare to showcase their flavour  
and tenderness.

## **STEAK BEARNAISE**

grass-fed beef steak on crushed baby  
potatoes with seasonal greens + bearnaise  
sauce

**295 200G FILLET**

**265 250G RUMP**

## **MUSHROOM STEAK**

grass-fed beef steak with potato pavé, baby  
tomatoes, young spinach + garlic mushroom  
sauce

**295 200G FILLET**

**265 250G RUMP**

## **LAMB CUTLETS**

three grilled karoo lamb cutlets, lemon-oregano  
potato croquette, fine green beans, courgette,  
with a rosemary, muscadel + mint jus

**290**

# dessert

## **COURTYARD CLOUD TIRAMISU**

espresso-soaked biscuit, mascarpone cream,  
cocoa swiss meringue  
contains a small amount of alcohol

**98**

## **LEMONLOVA**

lemon curd, toasted swiss meringue, sweet  
pastry twist

**98**

## **CHOCOLATE BUBBLES**

house-made rich chocolate mousse, tim tam  
biscuit

**98**

extra tim tam for sharing - **15**

## **BROWNIE POT**

warm chocolate brownie, vanilla ice cream,  
meg's mom's chocolate sauce

**98**

## **AFFOGATO**

vanilla ice cream "drowned" in hot espresso

**58**

## **IRISH ESPRESSO**

double espresso, irish whiskey, whipped cream  
let us know if youd like us to add a spoon or two of sugar

**55**