

| at the courtyard |

Bistro Menu

FEB 2024

 VEGETARIAN

 VEGAN

 GLUTEN FREE

appetisers

✓ **SALTY MELON** 65

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

✓ **GREEN BEAN** 78

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

BITTERBALLEN 75

a creamy, meaty filling these deep-fried dutch
meatballs, made with slow roasted oxtail, are
crispy little delights

pizza bianco

our pizza bianco (white pizza) are indivual pizzas without
cheese or tomato sauce
brushed with olive oil and garlic before baking

CLASSIC ✓ 65

olive oil, garlic + rosemary

AVO ✓ 75

avo, caramelised onion, feta + rocket

MUSHROOM ✓ 78

mushrooms, harissa + greek yogurt

PANCETTA 82

basil, pancetta, sundried tomatoes + parmesan

salads

GREEK 95

danish feta, baby tomatoes, olives, cucumber,
red onion, red wine vinegar
leaf free as the greeks do

GREEN 105

avo, rocket, baby spinach, sugar snap peas,
cucumber, charred corn, herb dressing

RUBY 119

lettuce, rocket, baby beetroot, roasted
butternut, danish feta, crispy onions, almond +
macadamia nut dressing

add chicken and bacon + 30

SUNSHINE 125

chickpeas, corn, sugar snap peas, coriander,
peppadews, pumpkin seeds, cashews, moroccan
dressing, danish feta + seasonal greens

MEDITERRANEAN MANGO 135

sunripened mango, deboned chicken thighs, fresh
greens, avo coriander from our garden, chilli

seafood

GRILLED KINGKLIP 195

Our linefish is low impact, wild caught by artisanal, handline fishermen off Struisbaai, Cape Point and up the west coast.
Served with crispy baby potatoes, grilled baby marrows, sugar snap peas, a gem squash croquette + garlic lemon butter sauce

PRAWN MALAI CURRY 155

An iconic bengalese curry - a medium heat creamy curry dish with prawns, coconut milk, chilli, onion, ginger, garlic, tomato + ground spices.

Malai meaning 'cream' /ma•lai/
Served with basmati rice + a poppadom

BEER BATTERED HAKE 145

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

beef

all of our hormone free, grass fed 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

FOREST RUMP 🌿 **220**

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

BORDELAISE RUMP **235**

with a velvety umami rich bone marrow pimped with oxtail bordelaise sauce, crispy gnocchi, a medly of veg - beans, patty pans, baby squash, tenderstem brocccoli, baby tomatoes

THE YARD BURGER **145**

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

pork

PORK BELLY ON THE BONE 🌿 **175**

juicy pork rib, root veg mash, fresh apple ringlets, tempura cauliflower, caramelized onion + apple cider glaze

lamb

LAMB CUTLETS 195

three lamb rib cutlets, slow roasted lamb bone + muscadel gravy, creamy parmesan + mustard mash, lemon butter dressed fine green beans

vegetarian

🌿 VEG STACK 155

our home made vegan patty (soya + preservative free) sits proudly on top of quinoa, sundried tomatoes, sugar snap peas + spring onions, topped with fried mushrooms, bean sprouts, sliced avo + our magnificent macadamia nut dressing

pizza

Listen up, pizza lovers! We've got a secret formula for our Neapolitan pizzas that we proudly stick to. To keep the taste buds singing in harmony, we can't allow any topping changes or swaps.

Made with simple, high-quality ingredients including Italian tomatoes, fior di latte mozzarella, fresh basil and olive oil. Neapolitan pizza is known for its thick, chewy crust and thin base

✓ **NEAPOLITAN 138**

fresh baby tomatoes, basil, olive oil

✓ **RAZZO 152**

basil pesto, rocket, parmesan shavings

✓ **CARCIOFO 152**

marinated artichoke, hint of chilli

✓ **FUNGI 152**

mushroom + roasted garlic

SALAME 165

italian salame

SALAME + OLIVE 165

calamata olives, italian salami, hint of chilli

✓ **PERA 165**

pear, walnuts, rocket

ANANAS + PANCETTA 185

pineapple + pancetta

BACON 175

crispy streaky bacon

FUNGI + BACON 185

mushroom, bacon

NAPOLI 185

capers + anchovies

FRUTTI DI MARE 185

shelled prawns, roasted garlic + a hint of chilli

pasta

BEEF RAGÙ TAGLIATELLE 155

fragrant, slow cooked, velvety classic with mushrooms, olives and steak mince

BEEF RAVIOLI 158

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

PARMESAN, CHICKEN + SPINACH GNOCCHI 138

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

CARBONARA LINGUINI 148

bacon, pecorino, parmesan, pepper, pinenuts

PRAWN, SUNDRIED TOMATO + PESTO LINGUINI 165

juicy shelled prawns, basil pesto, pinenuts, ashton creme in a roasted tomato sauce

SUNDRIED TOMATO + PESTO LINGUINI 145

basil pesto, pinenuts, ashton creme in a roasted tomato sauce

BASIL + RICOTTA RAVIOLI 148

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

dessert

CHOCOLATE BUBBLES 65

sensational dark chocolate mousse with a chocolatey biscuit base

ICE CREAM + HOT CHOCOLATE SAUCE 55

vanilla ice cream with meg's mom's best sauce

FRUIT SORBET 56

strawberry, mango + grandilla topped with berry coulis

TOASTED ALMOND + LEMON PAVLOVA 65

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

AFFOGATO 45

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

coffee

ESPRESSO 31

ESPRESSO CON PANNA 44

MACCHIATO 32

CORTADO 32

AMERICANO 32

FLAT WHITE 36

LATTE 38

MOCHA 44

IRISH COFFEE 56

HOT CHOCOLATE 38

TEA 22