

| at the courtyard |

Bistro Menu

ACCESS OUR
DIGITAL MENU



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 vegetarian

 vegan

 gluten free

 pescatarian

small plates

CAULIFLOWER TEMPURA

light and crispy bites of cauliflower florets served with japanese 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

BITTERBALLEN

a delightful treat with wonderfully crispy coating and inside, they are filled with tender oxtail enveloped in a smooth, hot gravy, served with a tangy mustard sauce.

85

HUNGARIAN MUSHROOM SOUP

spiced with sweet paprika and served with garlic bruschetta

75

salads

GREEK

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

125

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

125

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

ROSEMARY RUMP TAGLIATELLE

tagliatelle with a generous portion of tender and juicy sliced rump steak, tossed together with mushrooms, roasted garlic, rosemary and walnuts

178

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


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

ANANAS + PANCETTA
pineapple + pancetta
ham
158

seafood

GRILLED SWORDFISH

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

235

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 

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

245 200G FILLET
220 250G RUMP

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

245 200G FILLET
220 250G RUMP

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

IRISH COFFEE

espresso, whipped fresh cream + irish whisky

55

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