

| at the courtyard |

# Bistro Menu

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DIGITAL MENU



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vegetarian



vegan



gluten free



pescatarian



lactose free

## small plates

### **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

**65**

### **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**

### **PIZZA BIANCO**

our neaploitan pizza dough base with roasted garlic, red onion and fresh rosemary

**85**

## salads

### **GREEK**

danish feta, baby tomatoes, olives,  
cucumber, red onion, red wine vinegar  
leaf free in true greek fashion

**135**

### **GARDEN**

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

**135**

### **RUBY**

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

**135**

## 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

**165**

# pizza

Made with passionately sourced ingredients including Italian tomatoes, fior di latte mozzarella + extra virgin 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**

**FUNGI + BACON**  
mushroom, bacon  
**165**


**SALAME**  
italian salami  
**150**

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



**NAPOLI**   
capers + anchovies  
**165**


**ANANAS + HAM**  
pineapple + gypsy  
ham  
**158**

**HOT HONEY, BACON + CHÈVRE**  
chilli infused honey, streaky  
bacon and goats cheese  
**175**

**LEMON, GRUYÈRE + SPINACH**   
parmesan, gruyère and fior  
di late cheeses, baby spinach  
and grated lemon rind  
**160**

**BUTTERNUT BIANCO**   
roasted butternut, brown  
butter sage, fior di latte  
mozzarella + goats cheese  
(tomato free)  
**165**

**AVO PIZZA BIANCO**    
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**

# pasta

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

## **ROSEMARY RUMP PAPPARDELLE**

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

**198**

## **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**

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

lemony, lightly crisped and beautifully creamy,  
parmesan-rich, with baby spinach, grilled baby  
marrow and fine green beans

**158**

## **BUTTERNUT RAVIOLI** ✨

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

**148**

## seafood

### **GRILLED LINEFISH**

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

**220**

### **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

**190**

*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**

### **THE BEAR** 🌿

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

**255 200G FILLET**  
**230 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

**255 200G FILLET**  
**230 250G RUMP**

### **LAMB CUTLETS** 🌿

three karoo lamb cutlets with parmesan mash, lemony fine green beans and a muscadel lamb sauce  
**255**

## dessert

### **LEMONLOVA**

creamed lemon curd filling wrapped in a sweet pastry ring, topped with swiss meringue and a sprinkle of toasted almond flakes

**95**

### **CHOCOLATE BUBBLES**

housemade sensational rich chocolate mousse served with a timtam biscuit

**75**

### **ICE CREAM AND HOT CHOCOLATE**

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

**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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