



PISTACHIO

*Elegant Dining*

# Starters

## **Trio of spring rolls 60**

Vegetable (V), chicken & shrimp spring rolls served with a sweet Thai peanut sauce

## **Venison Carpaccio 70**

Melba toast topped with biltong mousse served with Carpaccio, Rocket, parmesan & Pinotage Sorbet

## **Pistachio Escargots 60**

Baked Phyllo basket filled with buttered pan fried garlic snails, served with bread sticks

## **Pistachio Brie (V) 70**

Brie Layered with green fig preserve, wrapped in phyllo & served with a honey & thyme reduction (an old time favorite)

## **Beef Tongue 60**

Sliced & served cold with caramelized onion & Traditional Old style sweet mustard sauce

## **Mussels 75**

Served with a garlic flavored creamy white wine sauce and fresh coriander

## **Mushroom Stack 70 (V)**

Whole grilled black mushrooms topped with roasted tomato, cream cheese, potato rosti & garlic.

# Cocktails

## **Margarita 65**

Tequila, Tipple sec, Lime and lemon juice.

## **Cosmopolitan 65**

Vodka, tripple sec, Cranberry juice & orange zest

## **Mojito 55**

Rum & Vodka muddled with lime & mint leaves with crushed ice

## **French Mojito 70**

Sparkling wine with fresh strawberries and mint

## **Long Island Ice Tea 65**

The power of five spirits, lime and cola.

# LIVE MUSIC EVERY SATURDAY

ASK YOUR WAITRON FOR MORE INFORMATION

NOT VALID WITH ANY VOUCHERS, DISCOUNTS OR DEALS

# Main Course

All Main courses served with wedges and side vegetables of the day (unless shown otherwise)

## **Saltimbocca 150**

Beef cutlets pan fried in a Madeira sage sauce topped with gypsy ham & mozzarella served with butter Tagliatelle

## **Pork Belly 150**

Oven roasted pork belly served with mashed potato & cranberry sauce

## **Lamb Shank 160**

Oven roasted free range lamb shank with rosemary & garlic served with mashed potato & red wine jus

## **Duck al'orange 160**

Grilled Duck breast with Seville orange jus served with Green beans & baby potatoes

## **Pistachio Burger 90**

Beef or chicken topped with bacon, avo, (seasonal) brie, & fig preserve. With handmade stone flour rolls

None of our meat is hormone injected. All lamb and chicken dishes are free range

### **Poulet Roulade 140**

Oven roasted free range chicken breast, filled with mushroom, mozzarella & pesto. Wrapped in bacon and served with a mushroom sauce & option of mash or wedges.

### **Norwegian Salmon 180**

Seared salmon served with green beans & a savory rice stuffed roasted pepper with side salad, drizzled with Moroccan lime sauce

### **Kingklip Thermador 210**

Pan fried Kingklip fillet, covered & baked with a creamy mussel, and garlic sauce. Topped with a Tiger prawn.  
Served on Tagliatelle with a side salad.

### **Mushroom stroganoff (V) 120**

Variety of mushrooms, gently sautéed with sour cream & fresh herbs, served with buttered Tagliatelle

### **Bouillabaisse 175**

Prawns, Calamari, Fish, Mussels. Served with handmade stone flour bread

### **Oxtail 170**

Served with wholegrain mustard mash, an old time favorite!

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# Grills

**Sirloin** 200g – 130

**Rib eye** (served medium) 300g – 160

**Rump** 400g – 170

## **Fillet Mignon 300**

300g Fillet on a bed of mustard infused golden mash served with green & red pepper bow tie and a choice of pan-fried mushroom or caramelized onions

## **Extra's 25**

Brie cheese  
Avocado - seasonal  
Side salad  
Wedges  
Vegetables  
Mash

## **Additional sauces: 25**

Brandy peppercorn sauce  
Creamy mixed mushrooms  
Rosemary & mushrooms

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# Salads

## **Pistachio Chicken Salad 85**

Strips of Pan fried chicken breast on a bed of baby leaves, avocado, feta, crispy bacon & tomato

## **Caesar Salad 85**

Crispy bacon, egg, avocado, croutons, tempura anchovies & Parmesan shavings on a bed of butter lettuce and traditional Caesar dressing

**Additional bacon or chicken 25**

# Pasta

## **Bacon & Mushroom 95**

Creamy Bacon & Mushroom on Buttered Tagliatelle

## **Chicken pasta 85**

Creamy free range chicken, mushrooms, Parmesan cheese on buttered tagliatelle

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# Dessert

## **The Golden Pavlova 60**

Pavlova with layered berries, cream & fruit coulis covered with gold dust

## **Sticky toffee pudding 60**

Served with Vanilla ice cream

## **Gâteaubrésilien au chocolat noir 60**

Brazilian chocolate cake served with raspberry sorbet

## **Glace Pistachio 50**

Pistachio ice cream & brandy snap shards, dipped in dark chocolate

## **Crème Brûlée 50**

Classic homemade crème brulee, made with vanilla pods

## **Cheesecake 50**

Cheese cake served with vanilla pod ice cream  
Ask your waitron flavor of cheese cake

## **Chocolate Panna Cotta 50**

Creamy homemade chocolate panna cotta served with white chocolate



# Dom Pedro

With Kahlua / Frangelico / Nachtmuzic /Jameson  
Single R55, Double R75

# I rish coffee

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Single R55, Double R75

# Dessert Wines

Blaauwklippen Before & After (50ml) R40  
Fruit cake, nose and palate, complimented by addition of brandy.

Monis Pale Dry - Paarl (60ml) R25  
Monis Medium Cream - Paarl (60ml) R25  
Monis Full Cream - Paarl (60ml) R25

# Single & Classic Malts

Johnny Walker Red - 35

Johnny Walker Black - 50

The Macallan 12 year - 40

Chivas regal - 40

Jack Daniels - 45

Jameson - 35

Famouse grouse - 35

# Cognac & Brandy

Blaauwklippen Potstilled - 60

Oude Meester - 50

Klipdrift Gold - 40

KWV 15 Years - 70

KWV 20 Years - 120

Rémy Martin - 45