

the menu

Small bites

- Homemade crisps with basil mayo
120
- Marinated olives, roast nuts and Parmesan
360
- Artichoke, spinach and three cheese dip 340
- Thin crust pizzas
380
- Forest ham, mushroom, sage and truffle oil
Italian sausage, sweet onion, chili and
mozzarella*
- Spinach, goat's cheese, chili and garlic
Tomato, mozzarella, rocket and prosciutto*

Plates to share

- The Bistro mezze - *hummus, imam bayildi*
980
- and warm pita, baba ganoush, tabbouleh, koftas
with muhammara, spinach feta pie and tzatziki*
- Antipasti - *Italian cured meats, calamari frito*
1280
- marinated olives, tomato relish and pizza bianca*

Salads, soups and starters

- Tomato, basil and bread soup 340
- Red lentil and bacon soup
340
- Tiger prawn bisque 380
- Grilled squid, chorizo, roast tomato
and white bean salad 450
- Prawn cocktail 450
- Lamb koftas, tahini yoghurt sauce
520
- and fattoush salad
- Romaine, Parmesan and bacon salad 410
- Niçoise salad 480
- Pear, rocket, blue cheese and walnut salad
450
- Grilled octopus and potato salad, labneh,
690
- green chili and olive dressing
- Pickled beetroot and goats cheese salad,
460
- pomegranate and orange dressing
- Burrata, roasted tomatoes, rocket,
690
- and basil pesto
- Beef carpaccio, rocket, Parmesan, lemon
480
- and white truffle oil
- Garlicky portabella mushrooms and
goats cheese on toast 560

Light meals and pasta

- Croque-madame with French fries
520
- Toasted ham and cheese sandwich on
sour dough topped with a fried egg*
- Steak tartare with French fries 790
- Quiche of the day with a green salad 540
- Today's sandwich
440
- Twice baked prawn and dill soufflé
540
- Spaghettini, seafood, tomatoes and dill 650

- Casarecce with porcini, guanciale and
truffle cream 580
- Gnocchi with bacon, leeks, asparagus,
goats cheese and pangritata 540
- Spaghetti and meatballs 580
- Tagliatelle with tartufata butter, rocket
and prosciutto 590
- Penne, Italian sausage, tomatoes,
560
- oregano and chili

EXPRESS LUNCH
WEEKDAYS from 11.00 AM - 2.30 PM
3 course set lunch P740
please ask your waiter for details

Mains

- An Italian seafood and fish stew 980
*prawns, scallops, clams, octopus, squid,
sweet shrimps and white fish*
- Crispy skin salmon fillet 890
*with lemon saffron chili risotto
and sweet peperonata*
- Fillet of today's fish cooked in paper 740
- Duck leg confit 890
with Sarladaise potatoes and a green salad
- Slow roast beef brisket 890
with cauliflower cheese
- Braised lamb shank 980
with green beans and parmesan mash
- Angus Beef Shin and mushroom pie 780
- Chicken Cordon Bleu 750
with spinach, fontina, ham and porcini risoni
- Fish and chips 760
with tartare sauce and a green salad

Grill

- Australian Stockyard Angus ribeye 790 per
100g
Grain fed, full flavoured, tender
- Australian Mulwarra tenderloin 830 per 100g
Grass fed, lean and very tender
- SRF Black Wagyu striploin 920 per
100g
Grain fed, well marbled, rich flavor
- With your choice of twice cooked chips or mash,
creamy peppercorn sauce or
white truffle oil and rosemary salt*
- Grilled US Duroc pork chop 1640
*with Pommery mustard mash,
braised Puy lentils and roast apples*
- Grilled lamb saddle chop
1420
*with smoked eggplant mash and
spiced tomatoes*
- The Bistro beef burger 640
with gruyere, pickles, onion jam and chips
- ## Sides
- Rosemary roast baby potatoes 180
- Buttered green vegetables
180
- Truffle oil mashed potatoes 180
- A bowl of French fries 180

