



LONDON ROAD BISTRO

## LUNCH & DINNER MENU

### STARTERS

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<b>Chicken Livers</b>	<b>R 75</b>
Peri-Peri chicken livers served with fresh bread	
<b>Deep fried calamari</b>	<b>R 95</b>
Breaded Calamari with fresh lemon wedges & fries	
<b>Smoked Salmon Rosti</b>	<b>R105</b>
Smoked Salmon Rolled with Cream Cheese served on a Potato Rosti	

### SALADS & SANDWICHES

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<b>Hyde Salad</b>	<b>R 95</b>
Honey Mustard Chicken Strips, Bacon, Feta & mixed Greens	
<b>Greek Salad</b>	<b>R 95</b>
Tomato, Cucumber, Olives, Feta, Onions and Greens	
<b>Salmon Sensation Salad</b>	<b>R125</b>
Salmon, Lettuce, Tomato, Spring Onion & Avocado Served with a sticky Soya Sauce Dressing	
<b>Forrest Bagel</b>	<b>R 85</b>
Tomato, Lettuce, Avo, Cheddar Cheese & Onions	
<b>Chicken Busser</b>	<b>R115</b>
Chicken Mayonnaise, Bacon & Cheddar Tramezzini	
<b>Club Sandwich</b>	<b>R135</b>
Bacon, Egg, Tomato, Grilled Onions, Cheddar Cheese & Mayonnaise	



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## BURGERS

(Choice 200gm Beef Patty, 200gm Chicken Breast with rustic fries or salad)

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<b>Cheese Burger</b>	<b>R125</b>
Cheddar Cheese, Lettuce & Tomato	
<b>Mushroom Burger</b>	<b>R125</b>
Lettuce, Tomato served with Creamy Mushroom Sauce	
<b>Dagwood</b>	<b>R155</b>
Bacon, Egg, Cheddar Cheese, Lettuce & Tomato	

## MAINS

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<b>Pasta Carbonara</b>	<b>R130</b>
Tagliatelle, creamy garlic sauce with bacon & mushrooms	
<b>Chicken Schnitzel</b>	<b>R145</b>
Succulent crumbed chicken schnitzel served with rustic fries	
<b>Rump Steak &amp; Fries</b>	
200gm	<b>R170</b>
300gm	<b>R230</b>
<b>Seafood Platter for 1</b>	<b>R210</b>
Battered Hake, Creamy Mussels, Grilled Prawns, Calamari Strips served with freshly baked bread & Fries	
<b>Lamb Shank</b>	<b>R235</b>
A slow-braised lamb shank in red wine & rosemary jus served on garlic mash and oven roasted vegetables	
<b>Sauces</b> (Mushroom / Pepper / Cheese)	<b>R 35</b>
<b>Extra Fries</b>	<b>R 30</b>

## DESSERTS

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Vanilla Ice Cream	<b>R45</b>
Kahlúa & Frangelico Dom Pedro	<b>R45</b>
Chocolate Brownie	<b>R65</b>



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## BEVERAGE LIST

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### Beers and Ciders

Black Label	R 38
Castle Lager / Castle Lite	R 38
Castle Free	R 35
Windhoek Lager	R 42
Windhoek Draught	R 45
Heineken	R 45
Carona Cerveza	R 49
Hunters Dry	R 45
Savanna Light / Dry / Non Alcoholic	R 45
Smirnoff Spin	R 45

### Soft drinks

Coke / Coke Light	R 28
Crème Soda / Fanta Orange	R 30
Soda Water / Lemonade	R 28
Pink Tonic / Indian Tonic	R 28
Dry Lemon / Ginger Ale	R 28
Lemon Ice Tea	R 29
Appetizer / Red Appetizer	R 35
Red Bull / Sugar free / Watermelon	R 45

### Water

Still / Sparkling 500ml	R 28
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### Brandy

Klipdrift Premium	R 25
Richelieu	R 25
Van Rhy'n's 10 Year	R 40
Remy Martin VSOP	R100

### Rum

Bacardi Superior Rum	R 25
Captain Morgan Dark Rum	R 25
Captain Morgan Spiced Gold	R 20
Malibu	R 20

### Vodka

Absolut Vodka	R 30
Skyy Vodka	R 30

### Gin

Gordon's	R 20
Inveroché Verdant	R 50
Hendricks	R 50
Wilderer	R 42



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### Whiskey

Jack Daniels	R 35
Johnny Walker Black	R 40

### Creams & Liqueurs

Frangelico	R 30
Amarula Cream	R 20
Kahlua	R 30
Campari	R 35

### CLASSIC COCKTAILS

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Screwdriver	R 75
Pina Colada	R 85
Strawberry Daiquiry	R 95
Mango Daiquiry	R 95

### ON TAP

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Noongun Lager/ IPA	R 40
Noongun Ginnic Rose	R 45

### HOUSE WINE

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<u>Director's Choice</u>	<b>Bottle</b>	<b>Glass</b>
Chardonnay 2019	R 175	R 48
Rose 2020	R 155	R 42
Red Blend 2020	R 195	R 49

### WHITE WINE

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<b>Chardonnay</b>	<b>Bottle</b>	<b>Glass</b>
<b>Eikendal Unoaked Janina</b>	R 340	R 90

The Janina exudes rich honey flavours with notes of sweet apple, orange peel and lemon zest.

<b>La Motte</b>	R 410
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Fruity lemon and nectarine on the nose, with hints of cashew nut.

<b>Chenin Blanc</b>	<b>Bottle</b>	<b>Glass</b>
<b>Cederberg</b>	R 285	R 75

Offers beautiful layers of melon, grapefruit and fleshy white pear.



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<b>Kleine Zalze Selection</b> Tight with flavours of melon, peach, guava and a hint of minerality.	R 225	R 62
<b>Spier 21 Gables</b> Flavours of caramelised black cherries, hints of dark spice and dark chocolate.	R 710	
<b>Sauvignon Blanc Spier – Signature</b> Intense aromas of gooseberries, passion fruit, green and yellow peppers.	<b>Bottle</b> R 210	<b>Glass</b> R 58
<b>Cederberg</b> Freshly crushed gooseberry aromas, tropical fruit, gooseberry and mineral flavors.	R 355	R 90
<b>La Motte – Pierneef</b> This ample bodied wine shows intense lemon, melon and green apple flavours complemented by aromas from the natural flora ("fynbos").	<b>Bottle</b> R 390	<b>Glass</b>
<b>Ghost Corner</b> Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate.	R 670	
<b>White Blends Spier Creative Block 2</b> Tropical notes of gooseberry, lime and white peach. Subtle hints of fynbos, Blackcurrant leaf and a touch of white asparagus deliver depth.	<b>Bottle</b> R 355	<b>Glass</b> R 90
<b>Ghost Corner - The Bowline</b> Green fig and dusty elements from the Semillon complement the ripe asparagus notes.	R 670	
<b>ROSÉ Wolftrap Rosé</b> The palate shows red apple and nectarine flavours with hints of green plum & citrus rosewater.	<b>Bottle</b> R 170	<b>Glass</b> R 45
<b>Spier Chardonnay/Pinot Noir</b> Aromas of strawberries and yellow apple, with a crisp fruit finish.	R 210	R 58
<b>SPARKLING WINE JC Le Roux Non-Alcoholic</b> It reveals fruity flavours with hints of strawberry and plum.	<b>Bottle</b> R 185	<b>Glass</b>



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**Durbanville Hills Sauv Blanc OR Rose** R 260 R 58  
A delightful bouquet of green pepper, kiwi fruit, passion fruit, melon, ripe figs and gooseberries.

**Simonsig Kaapse Vonkel** R 485  
This MCC with its fine persistent mousse displays aromas of white peach, fresh apple and pear.

**Pongracz brut & rose** R 445  
This Cap Classique Rosé It imparts a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

**Moet & Chandon - Brut** R1800  
The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers

## RED WINE

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	<b>Bottle</b>	<b>Glass</b>
<b>Merlot</b> <b>Porcupine Ridge</b> A classic nose shows red plums, cranberry, cinnamon, cloves and nutmeg at play with intriguing whiffs of rosemary, thyme & oregano.	R 195	R 55

<b>Spier Signature</b> Aromas of ripe red and blackberries, pomegranate and cherry, complemented by a subtle mint flavour.	R 270	R 70
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<b>Hermanus Pieters Fontein</b> <b>Posmeester</b> Red and purple fruit such as raspberries and blueberries, showing milk chocolate undertone.	R 360	
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	<b>Bottle</b>	<b>Glass</b>
<b>Pinotage</b> <b>Durbanville Hills</b> Combination of sweet red fruit such as cherry, aspberry, strawberry, prunes and plums with sweet wood spice and undertones of vanilla.	R 280	R 70

<b>Beyerskloof</b> Strong blackberry flavours with velvety tannins.	R 290	
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<b>Nederburg Winemasters</b> Generous aromas of succulent dark berries and juicy red fruit with a subtle hint of oak.	R 335	
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	<b>Bottle</b>	<b>Glass</b>
<b>Shiraz / Syrah</b> <b>Porcupine Ridge</b> Powerful and full bodied with concentrated flavours of black pepper, raspberry, mulberry and liquorice.	R 225	R 60



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<b>Arra</b> Ruby garnet with deep purple core. Beautiful spice on the nose – cloves, cardamom and cracked black pepper.	R 815		
<b>Mullineux Roundstone</b> This is the most structured Syrah in our Single Terroir range. On the nose there are notes of black pepper, black fruit and spices	R 1100		
<b>Cabernet Sauvignon Durbanville Hills</b> This wine holds a delightful aroma of sweet ripe plums and prunes with dark chocolate, cigar box and hints of cinnamon	<b>Bottle</b> R 280	<b>Glass</b> R 75	
<b>Warwick - The First Lady</b> Deep dark fruits dominate with blackberry compote and black plum complimented with spicy aromatics of clove and cinnamon and a lovely hint of dried herb.	R 330	R 90	
<b>Boekenhouts Kloof Cab</b> Typical blackberries, cedar and cigar box dominate the nose with fennel, nutmeg and cloves developing in the glass	R 815		
<b>Red Blends Wolftrap</b> The wine is fresh, plummy and vibrant with hints of fennel seed, orange peel, cloves and black pepper lingering on a juicy finish	<b>Bottle</b> R 220	<b>Glass</b> R 55	
<b>Alto Rouge</b> Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins	R 360	R 90	
<b>Springfield - A work of Time</b> It displays an array of aromas: dark berries, smoke, cedar, iron, tobacco, pepper and liquorice.	R 655		
<b>The Chocolate Block</b> The nose is dark and brooding and entices with its black fruit aromas and hints of pepper and spice.	R 775		



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## NON-ALCOHOLIC BEVERAGES

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### Speciality Hot Beverages

Americano	R 25
Single Espresso	R 25
Double Espresso	R 30
Cappuccino	R 30
Café Latte	R 30
Hot Chocolate	R 35
Choco chino	R 35
Baby Chino	R 15
Rooibos, Camomile, Green, Earl Grey or Peppermint Tea	R 25

### Frappe Shakes

Vanilla Shake	R 45
Chocolate Shake	R 45
Butterscotch Shake	R 45
Butter biscuit Shake	R 60
Crème Brule Shake	R 60
Salted Cookie Shake	R 60
Mango Shake	R 60
Strawberry Shake	R 60

### Speciality Cold Beverages

Classic Iced Coffee	R 55
Vanilla Iced Coffee	R 55
Hazelnut Iced Coffee	R 55
Shortbread Cookie Iced Coffee	R 55
Iced Mocha	R 55
Butterscotch Iced Coffee	R 55
Salted Caramel Iced Coffee	R 55