

LIGHT MEALS

SALADS

- Quinoa (v)** **85**
Pink quinoa, balsamic-poached baby beetroot, wild rocket, feta, and cherry tomatoes with a balsamic-ginger reduction
- Nicoise Salad** **80**
Lettuce, anchovies, cocktail tomatoes, green beans, boiled egg, olives, deep fried capers & baby potatoes, served with home made tuna dressing
- Calamari Salad** **89**
160g flash-fried calamari, mixed leaves, cucumber, tomato, red onion, fresh avocado (in season) and teriyaki dressing
- Cobb Salad** **98**
Grilled chicken, fresh avocado (in season), bacon, blue cheese, salad greens, tomato and red onion
- Caesar Salad** **85**
Pastis-style "Caesar Salad", served with bacon or chicken

OPEN SANDWICHES

All served on artisanal bread with chips -served until 17:00

- Bacon and Brie** **80**
With grilled brown mushroom and caramelised onion
- Pastis Chicken Mayo** **80**
House mayo, mixed baby salad, plum tomatoes, fine-shaved red onion, maple and chipotle grilled chicken breast, emmental cheese
- French Dip** **95**
French baguette topped with rare sirloin slices and fried onions, served with whole grain mustard and red wine jus.

DESSERTS

- Sticky Toffee Pudding** **56**
Rich caramel and toffee smothered sponge, served with whipped cream or vanilla ice-cream
- Classic Crème Brûlée** **52**
Served with home-baked almond biscotti
- Baked Cheesecake** **57**
New York baked cheesecake with a berry coulis
- Lemon Meringue Tart** **50**
A classic lemon curd tartlet with a Pastis biscuit base, accompanied by zesty Anglaise and fresh berries
- Chocolate Nemesis** **66**
Flour-less chocolate delight, served with chocolate sauce and vanilla ice-cream
- Wild Berry Pavlova** **51**
Baked meringue parcel, filled with wild forest berries in a berry Coulis

(v) = vegetarian

STARTERS

- Escargot** **74**
Your choice of either creamy garlic snails or a blue cheese sauce
- Fried / Grilled Calamari** **75**
Served with a side salad / chips and tartar sauce
- Salmon and Kingklip Fishcakes** **72**
Panko-crumbed and fried golden brown, served with a side salad
- Crumbed Camembert (v)** **69**
Panko-crumbed and flash-fried, served with green fig jam and wild berry sauce
- Stuffed Wild Mushrooms** **75**
Filled with spinach and feta cheese stuffing and bacon
Vegetarian option: Replace bacon with tomato
- Spinach and Feta Croquettes (v)** **65**
Golden fried croquettes, served with tomato butter, basil oil and a wedge of lemon
- Tian of Prawns** **82**
Layers of brinjal, avocado and tomato topped with three panko crumbed prawns, served with sweet chilli sauce and herb oil.

SIDE ORDERS

- Mediterranean Veg** **32**
- Creamed Spinach** **40**
- Seasonal Vegetables** **25**
- Chips** **25/45**
- Sauces** **25**
Mushroom, Pepper, BBQ, Cheese, Garlic Butter

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MAINS

- Matured Sirloin Steak** **165**
300g sirloin, mushroom or pepper sauce, seasonal vegetables and chips
- Roasted Duck Pasta** **130**
Slow roasted, pulled duck with a sticky stock based sauce, served with imported linguini
- Fillet au Poivre** **195**
220g Pan-fried Madagascan pepper fillet, flambèed with cognac and reduced with cream to create a rich sauce. Served with a side order of vegetables and frites
- Linefish** **SQ**
Fresh catch of the day, served with potato croquettes, caper cream and a tomato chutney
- Roasted Porchetta** **148**
200g rolled, roasted with crackling, wild mushroom ragout, green beans and crispy black pepper baby potatoes
- Chicken Curry** **120**
Mild chicken breast curry, served with rice, poppadums and home made chutney
- Paella** **160**
Calamari, prawns and mussels, steamed in white wine with peppers, mushrooms and chorizo sausage
- Steak and Calamari** **155**
Pastis version of Surf 'n Turf - sirloin strips, calamari and prawns, served with a side order of chips and tartar sauce
- Creamy Pesto Pasta (v)** **85**
Your choice of penne or linguini, in a creamy basil sauce with olives and sundried tomato
ADD: chicken or bacon **20**
- Duo of Pork Chops** **125**
2 x 150g pork chops. One grilled, one crumbed and fried, served with potato and green bean mash, seasonal veg and onion gravy
- Seafood Platter** **SQ**
3 prawns, starter calamari, linefish, garlic crusted mussels, chips and tartar sauce

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BURGERS

Pastis burgers are 100% handmade craft patties using 200g of the finest beef available

- Pastis Classic** **90**
200g crafted beef patty with mixed leaves, tomato, red onion "New York relish" and a specialty house basting (**add a sauce for an extra R20**)
- Bacon and Avo** **105**
200g crafted beef patty with mixed leaves, tomato, red onion, bacon, avo, "New York relish" and a specialty house basting (**add a sauce for an extra R20**)
- Bacon and Cheese** **98**
200g crafted beef patty with prime bacon, white cheddar, mixed leaves, tomato, red onion and a specialty house basting
- Crumbed Chicken** **90**
Panko-crumbed and golden-fried chicken breast fillet served on a sesame seed bun with crispy fresh lettuce leaves and a chili mayonnaise
- Topless Burger** **105**
2 x 100g patties, mixed leaves, onion, tomato served on ciabatta, topped with cheddar and bacon
- Kudu Burger** **110**
200g Kudu patty, mixed leaves, red onion, tomato, camembert, fig and bacon jam and chips
- Lamb Burger** **115**
200g gourmet lamb burger patty with emmental cheese, truffle aioli, red onion, fresh rocket and a tomato chutney. Served with Cajun seasoned fries
- Vegetarian Burger (v)** **70**
200g crafted falafel patty, mixed baby leaves, tomato and tzatziki