

## OPEN SANDWICHES

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

- Bacon and Brie** 83  
With grilled brown mushroom and caramelised onion
- Pastis Chicken Mayo** 83  
House mayo, mixed baby salad, plum tomatoes, fine-shaved red onion, maple and chipotle grilled chicken breast, emmental cheese
- French Dip Sandwich** 98  
French baguette topped with rare sirloin slices and fried onions, served with whole grain mustard and red wine jus.

(v) = vegetarian

## SIDE ORDERS

- Mediterranean Veg** 35
- Creamed Spinach** 43
- Seasonal Vegetables** 28
- Chips** 28/48
- Sauces** 28  
Mushroom, Pepper, BBQ, Cheese, Garlic Butter

## DESSERTS

- Classic Crème Brûlée** 55  
Served with home-baked almond biscotti
- Baked Cheesecake** 60  
New York baked cheesecake with a berry coulis
- Lemon Meringue Tart** 53  
A classic lemon curd tartlet with a Pastis biscuit base, accompanied by zesty Anglaise and fresh berries
- Chocolate Nemesis** 69  
Flour-less chocolate delight, served with chocolate sauce and vanilla ice-cream
- Wild Berry Pavlova** 54  
Baked meringue parcel, filled with wild forest berries in a berry Coulis
- Trio of Sorbet** 55  
A scoop of three seasonal sorbets will be served
- Seasonal Fruit Tartlet** 63  
Homemade short-crust tartlet filled with creme patissiere and topped with fresh seasonal fruit

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## STARTERS & SALADS

- Trinchado** 78  
Spicy cream based sauce, sirloin strips served with frites
- Escargot** 77  
Your choice of either creamy garlic snails or a blue cheese sauce
- Fried / Grilled Calamari** 78  
Served with a side salad / chips and tartar sauce
- Salmon and Kingklip Fishcakes** 75  
Panko-crumbed and fried golden brown, served with a side salad
- Crumbed Camembert (v)** 72  
Panko-crumbed and flash-fried, served with green fig jam and wild berry sauce
- Stuffed Brown Mushrooms** 78  
Filled with spinach and feta cheese stuffing and bacon  
**Vegetarian option:** Replace bacon with tomato
- Spinach and Feta Croquettes (v)** 68  
Golden fried croquettes, served with tomato butter, basil oil and a wedge of lemon
- Tian of Prawns** 91  
Layers of brinjal, avocado and tomato topped with three panko crumbed prawns, served with sweet chilli sauce and herb oil
- Chilli Poppers** 68  
Stuffed with bacon, feta, cream cheese, cheddar and served with a mustard mayo
- Quinoa Salad (v)** 93  
Pink quinoa, balsamic-poached baby beetroot, wild rocket, feta, and cherry tomatoes with a balsamic-ginger reduction
- Calamari Salad** 92  
160g flash-fried calamari, mixed leaves, cucumber, tomato, red onion, fresh avocado (in season) and teriyaki dressing
- Cobb Salad** 108  
Grilled chicken, fresh avocado (in season), bacon, blue cheese, salad greens, tomato and red onion
- Caesar Salad** 93  
Pastis-style "Caesar Salad", served with bacon or chicken
- Sesame Citrus Chicken Salad** 93  
Mixed leaves, cocktail tomatoes, red onion, cucumber, feta, avo, sesame chicken strips and orange segments
- Spicy Sirloin Salad** 108  
Spicy sirloin cubes, fig segments, almonds. mixed leaves, cocktail tomatoes, cucumber, red onions and radishes

# MAINS

- Matured Sirloin Steak** **168**  
300g sirloin, mushroom or pepper sauce, seasonal vegetables and chips
- Mussels** **138**  
Creamy garlic and white wine sauce, served with frites
- Crispy Portugese Calamari** **118**  
served with salad, frites and portugese sauce
- Linefish** **SQ**  
Fresh catch of the day, served with potato croquettes, caper cream and a tomato chutney
- Roasted Porchetta** **155**  
200g rolled, roasted with crackling, wild mushroom ragout, green beans and crispy black pepper baby potatoes
- Chicken Curry** **123**  
Mild chicken breast curry, served with rice, poppadums and home made chutney
- Paella** **168**  
Calamari, prawns and mussels, steamed in white wine with peppers, mushrooms and chorizo sausage
- Creamy Pesto Pasta (v)** **88**  
Your choice of penne or linguini, in a creamy basil sauce with olives and sundried tomato  
**ADD: chicken or bacon** **25**
- Duo of Pork Chops** **128**  
2 x 150g pork chops. One grilled, one crumbed and fried, served with potato and green bean mash, seasonal veg and onion gravy
- Fillet au Poivre** **198**  
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
- Chefs Pasta** **88**  
Spicy cream based sauce, linguini with fresh vegetables  
**ADD: chicken or bacon** **25**
- 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** **93**  
200g crafted beef patty served on a homemade sesame seed roll with mixed leaves, mayonnaise, tomato, red onion "New York relish" and a specialty house basting  
**(add a sauce for an extra R25)**
- Bacon and Avo** **108**  
200g crafted beef patty served on a homemade sesame seed roll with mixed leaves, mayonnaise, tomato, red onion, bacon, avo, "New York relish" and a specialty house basting  
**(add a sauce for an extra R25)**
- Bacon and Cheese** **101**  
200g crafted beef patty served on a homemade sesame seed roll with prime bacon, white cheddar, mayonnaise, mixed leaves, tomato, red onion and a speciality house basting
- Crumbed Chicken** **93**  
Panko-crumbed and golden-fried chicken breast fillet served on a homemade sesame roll with crispy fresh lettuce leaves and a chili mayonnaise
- Lamb Burger** **118**  
200g gourmet lamb burger patty served on a homemade sesame roll with emmental cheese, truffle aioli, red onion, fresh rocket and a tomato chutney. served with cajun seasoned fries
- Vegetarian Burger (v)** **75**  
200g crafted falafel patty served on a homemade sesame roll, mayonnaise, mixed lettuce leaves, tomato and tzatziki
- Pulled Pork Burger** **98**  
Succulent BBQ pulled pork served on a homemade sesame roll, chipotle mayonnaise, fresh mixed leaves, tomato and mustard slaw
- Guinness Braised Brisket Burger** **99**  
Guinness braised pulled brisket served on a homemade sesame roll, smoked paprika mayonnaise, rocket, fresh tomato, crunchy fresh red onion and caramelized sweet onions
- Stacker** **101**  
200g gourmet beef patty topped with beer battered onion rings and smoked bacon served on a homemade sesame roll, fresh mixed leaves, fresh tomato and whole grain mustard mayonnaise