



DINNER

Menu



www.burgundyrestaurant.co.za
028 312 2800



STARTERS | SMALL PLATES | PLATTERS

- V • Tomato & Barley Soup with sour cream | seed loaf **R95**
- Creamy abalone with sage and coconut jasmine rice **R160**
- Tiger prawn tempura with Japanese mayonnaise and sweet soya sauce **R155**
- Burgundy Fish Cakes with a sweet chilli mayonnaise and a side salad **R125**
- Springbok carpaccio with rocket, crispy capers, Gruberg shavings and cream cheese **R145**
- Bobotie Springrolls (2) with an asian dressing **R125**
- Kleinrivier Grüberg Cheese Croquettes (3) **R125**
- V • Jalapeño poppers (3) with cream cheese **R110**
- V • Classic Caprese with bocconcini balls **R155**



- V • **Vegan tasting platter** | Serves two **R285**
A selection of olives, marinated Artichokes, Falafel, Mung bean slider, pickled tomato, marinated baby mushrooms, fresh ciabatta and a vegan chilli mayo dip
- **Tapas tasting platter** | Serves two **R365**
A selection of olives, Artichokes, haloumi, a jalapeño popper, feta, pickled tomato, marinated baby mushrooms, ham, springbok carpaccio, salami and fresh ciabatta
- **Cheese Platter** **R215**
4 South African Cheeses, a Grüberg Croquette, crackers and preserves



SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice, pickled tomato & stem brocoli **R320**
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips **R110 | R205**
- Fresh **Mussels**, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta **R110 | R205**
- Grilled **Sole Meunière** with jasmine rice and green vegetables **R255**
- Fresh local **Line Fish** with parsley flavoured crushed potato, fresh salsa, grilled vegetables and a creamy lemon butter sauce **R265**
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R320**
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad **R165**
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R245**
 - Add prawns - each **R40**
- **Seafood platter** with Prawns (3), Fishcakes (3), Calamari tubes (120g), steamed Mussels, grilled or beer batter Hake, served with chips, jasmine rice and tartar sauce **R590**
 - Add a portion Line fish 230g **R135**



FROM THE GRILL (choice of one side)

- A-grade **Beef fillet** (pepper crust or basting) **150g R220**
300g R375
- Grilled **Ribeye** (matured for 28 days) **320g R330**
- Succulent **Pork spare ribs** **300g R175**
600g R310
- Lamb "**Soutribbetjies**" **500g R285**

Sides

onion rings | chips | potato wedges | grilled vegetables | green salad

each **R45**

Sauces

creamy mushroom | green peppercorn | hollandaise | peri peri

each **R45**

BURGERS | 180g patties

Delicious homemade burgers with crispy chips..

- V • Vegan Mung bean burger with pickled tomato **R165**
- Cheese Beef burger **R155**
- Chicken Schnitzel burger **R165**
- Full house burger with cheese, bacon & basil pesto **R185**

MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce **R195**
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables **R195**
- **Ostrich fillet** 220g served with potato & butternut croquette, grilled vegetables and a port reduction **R255**
- Spicy **Chicken wings**, (500g) served with crispy potato wedges and a creamy mushroom sauce **R165**



PASTA choice of penne, linguini

- Creamy seafood pasta with mussels, calamari, prawns and a red pepper cashew nut pesto **R255**
- Creamy Chicken liver & chilli pasta **R195**
- V • Gnocchi with baby spinach, baby peas, basil pesto and sprinkled with crispy onion and Grüberg cheese **R220**
- Asian Prawn stir fry, served with noodles, sesame, teriyaki, greens and toasted peanuts **R255**



DESSERTS

- Lemon Meringue **R65**
- Creamy New York style cheese cake **R70**
- Vanilla pod crème brûlée **R75**
- Cape date pudding with salted caramel **R85**
- Luxury chocolate mousse tart **R95**
- Apple & Almond crumble with marinated berries **R85**
- Dom Pedro's (ask your waiter)

TRY THE FAMOUS "Springbokkie"

Single R30
Double R50

BURGUNDY COCKTAILS

Pink Gintail	R95
Ice blended with strawberries, topped with double Gordons gin and pink tonic.	
BoBbi	R98
Bobbejaan herbal liqueur with grapefruit tonic, orange & fresh rosemary	
Strawberry Daiquiri	R115
Blended strawberries, ice, double Bacardi and grenadine	
Aperol Spritz	R110
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.	
Disaronno Mule	R95
Double shot Disaronno poured over ice, topped up with ginger ale and garnished with fresh lime	
Margarita	R98
Tequila, orange liqueur and fresh lime	
Piña Colada	R92
A Classic blend of coconut cream, pineapple, rum and ice	
Mojito	R95
Rum, mint, fresh lime juice, topped with soda water	
Kir Royal Cassis	R125
MCC Brut, Crème de Cassis	
Long Island ice tea	R115
The classic version with all the favourites and topped with Coca Cola	
Bloody Mary	R55
Rock Shandy	R65
Steelworks	R70

BEVERAGES

Cortado	R38
Filter coffee	R25 Large R30
Cappuccino	R38 Large R45
Café Latte, Red Cappuccino	R40
Espresso / Decaf espresso	R24
Double espresso	R28
Chococino	R40
Americano	R30 Large R36
Hot chocolate, Milo	R38
Rooibos tea, Five Roses	R24
English Breakfast tea, Earl Grey	R25
Camomile, Green tea	R25

SOFT DRINKS

Juices: Ask your waiter	R30
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic (200ml)	R27
Tomato Cocktail (300ml)	R34
Red Bull	R40
Soft Drinks (300ml)	R32
Bos Ice Tea (lemon or peach) (300ml)	R36
Red Grapetiser, Appletiser (300ml)	R39
Cordials	R10
Sparkling or Still water (500ml)	R28
Sparkling or Still water (1lt)	R45

BRANDIES

Wildebeest	R26
Wildebeest VS	R40
KWV 10	R34
Van Ryn 12	R55

WHISKY

Bells, J&B	R26
Jameson's	R34
Jack Daniels	R36
Johnny Walker Black	R38
Glenmorangie (Single Malt)	R55

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Six Dogs - Blue	R40
Gordon's	R22
Cruixland	R35
Inverroche - Amber	R38

VODKA

SKYY	R28
Count Pushkin	R23

RUM

Captain Morgan	R24
Spiced Gold	R24
Bacardi	R22

BEERS

Draught Beer

Devil's Peak Lager		300ml	R36
		500ml	R60
Stella Artois Draught		300ml	R40
		500ml	R65
Old Harbour Craft beer		300ml	R40
		500ml	R65
Bezwill Pale Wolf		440ml	R62

OTHER BEERS

Heineken	R36		
Devils Peak Zero	R36		
Black label	R30	Corona (355ml)	R36
Windhoek Lager (440ml)	R45	Savanna Dry, Light, Lemon	R42
Windhoek Draught (440ml)	R45	Flying Fish	R42

HOUSE WINE

White	500ml / 1000ml	R95 R190
Red	500ml / 1000ml	R95 R190

WHITE WINE SELECTION

Bouchard Finlayson Blanc de Mer	R195
Escape Sauvignon Blanc	R260 R65
Gabrielskloof Sauvignon Blanc	R230 R58
Hermanuspietersfontein Kaalvoetmeisie SB	R260 R65
Bouchard Finlayson Sans Barrique Chardonnay	R260 R65
Ataraxia Chardonnay	R630
Bosman Chardonnay	R385
Creation Chenin Blanc	R400 R100
Beaumont Chenin Blanc	R305 R76
Eagle's Cliff Chenin Blanc	R155

BUBBLY SELECTION

Benguela Cove Brut	R375 R94
Kloovenburg Grenache Brut Rosé	R255 R64
Cinzano Sparkling	R235 R58

CHAMPAGNE SELECTION

Veuve Clicquot	R1600
Moët & Chandon	R1400

PINK SELECTION

Hermanuspietersfontein Bloos	R255 R64
Gabrielskloof Rosebud	R225 R56

RED WINE SELECTION

Fryer's Cove Grenache Cinsault	R295 R75
Creation Syrah Grenache	R445
Domaine des Dieux Sangiovese	R425
Villion Cabernet Sauvignon	R395
Stettyn Cabernet Sauvignon	R185 R46
Vergelegen Cabernet Sauvignon Merlot	R355
Hermanuspietersfontein Posmeester	R265 R66
Escape Shiraz	R330
Arendskloof Shiraz	R285
Wildeckrans Pinotage	R285
Alvi's 221 Pinotage	R245 R62
Bosman Pinot Noir	R495
Ataraxia Pinot Noir	R630
Bouchard Finlayson Hannibal	R850

Corkage	R60
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SPECIAL BRANDY AND WHISKY

Glenmorangie Single malt	R55
Hennessy Cognac	R50
Van Ryn 12 Brandy	R55
Wildebeest Kamoevleer VS	R40
Bisquit & Dubouché VSOP	R60

LIQUEUR SELECTION

Peppermint	R24	Amarula	R32
Jägermeister	R26	Cointreau	R32
Bobbejaan	R28	Grappa	R35
EL Jimador Tequila	R32	Kahlúa	R32
Frangelico	R32	Old Brown sherry	R35 (50ml)