

starters

MEAT

WINE RECOMMENDATION

GLASS: LA MOTTE CABERNET SAUVIGNON

BOTTLE: THELEMA THE ABBEY

PANKO WINGS

R85

Crispy fried chicken wings, Asian coleslaw, spicy peanut satay sauce

BEEF CARPACCIO

R95

Thinly sliced mustard cured beef fillet, avocado, rocket, parmesan, crispy onions and lemon vinaigrette

LAMB TAIL

R125

Apricot & ginger grilled lamb tails, sundried tomato & sweetcorn croquette, aubergine chutney

LAMB RIBS

R115

Lemon pepper crusted lamb ribs, parmesan fried aubergine, cous cous, roasted peppers, salsa Verde

MUSHROOM TART

R95

Puff pastry tart filled with truffled mushrooms, chorizo, caramelized onions, gorgonzola, Dukkha crumble



SALAD

WINE RECOMMENDATION

GLASS: VERGELEGEN CHARDONNAY

BOTTLE: GHOST CORNER SEMILLON

HALLOUMI BEEF

R125

Grilled beef fillet strips, herb cous cous, avocado, pickled vegetables, olives, fried halloumi & toasted sesame seeds

BEETROOT LABNEH

R95

Sumac beetroot, pickled aubergine, avocado, rocket & labneh with harissa flatbread

CHICKEN CAESAR

R125

Lemon grilled chicken fillet, bacon, avocado, boiled egg, anchovy, basil croutons & parmesan shavings

BUTTERNUT CHORIZO

R115

Char-grilled butternut, chorizo, rocket, Spanish onions, sundried tomato, feta & pumpkin seeds



FISH

WINE RECOMMENDATION

GLASS: HFP KAALVOETMEISIE SAUVIGNON BLANC

BOTTLE: RAINBOW'S END ROSE

CALAMARI CHORIZO R105

Grilled calamari and chorizo in saffron tomato broth, egg noodles, spring onion, coriander, toasted cashews and crispy squid heads

GARLIC SNAILS R95

Snails in garlic parsley velouté, creamed spinach, feta mozzarella gratinate, toasted ciabatta

SALMON TROUT MILLE FEUILLE R135

Layers of baked phyllo pastry, smoked peppered trout, cream cheese, avocado, apple, microgreens, horseradish dressing



*Good food,
good mood!*

'Food is our common ground, a
universal experience.'

James Beard



main course

FROM THE GRILL

SIRLOIN ON THE BONE - 400g R225

Roasted bone marrow, cumin & cheese polenta chips, brandy peppercorn sauce

Bottle/glass: Guardian Peak Shiraz

BEEF FILLET - 300g R235

Brie, bacon jam, rocket, garlic crushed potatoes, port jus

Glass: La Motte Cabernet Sauvignon

Bottle: Boschkloof Cabernet

LAMB CUTLETS - 400g R255

French trimmed loin cutlets, butternut & sundried tomato risotto, mint jus

Glass: HPF Posmeester Merlot

Bottle: Le Bonheur Merlot

FILLET ON THE BONE - 450g R255

Gratinated with cheesy bechamel & rosemary crumbs, fries, sauce Bearnaise

Glass: Beyerskloof Pinotage

Bottle: Kevin Arnold Shiraz

TOMAHAWK - 1kg  Allow 45min R475

28 days dry aged, pepper crusted, fries, brandy peppercorn jus, chermoula

Glass: La Motte Cabernet Sauvignon

Bottle: Rust & Vrede Cabernet Sauvignon

COMFORT FOOD

GRILLED BARRAMUNDI FISH R255

Pesto baby potatoes, rocket, sesame green beans, tomato caper salsa, sauce Americaine

Glass: AA Badenhorst Secateurs Chenin Blanc

Bottle: Jordan Inspector Peringuey Chenin Blanc

TERIYAKI GLAZED SALMON R295

Citrus sweet potato, pickled cucumber & ginger, lemon Beurre Blanc

Glass: Jakkalsvlei Pink Moscato

Bottle: Hamilton Russel Pinot Noir

PRAWN & CHORIZO TAGLIATELLE R215

Prawn tails & grilled chorizo in tomato, green olive, chili, basil tagliatelle, Danish feta, crispy capers & rocket

Glass: Protea Pinot Grigio

Bottle: Eagles Nest Viognier

OXTAIL R205

Slow braised in lentil & bean ragout, basmati rice, atchar & poppadum

Glass: HPF Posmeester Merlot

Bottle: Tamboerskloof Syrah

MISO & HONEY PORK BELLY ROLL R205

Stuffed with caramelized onion & mustard seeds, apple sultana sweet potato galette, citrus jus

Glass: HPF Bloos

Bottle: Terra del Capo Sangiovese

COMFORT FOOD

MOROCCAN LAMB SHANK

R255

buttered mashed potato, gremolata,
rosemary jus

Glass: Guardian Peak Shiraz

Bottle: Tamboerskloof Syrah

BABY CHICKEN SKEWER

R205

Flame grilled harissa baby chicken skewer,
warm tabouleh, paprika pineapple & red onion
salsa, Chipotle sauce

Glass: Protea Pinot Grigio

Bottle: Ludite Saboteur White

VEGETARIAN

PESTO & FETA GNOCCHI

Starter

Homemade gnocchi, Danish feta, basil pesto
cream, sundried tomato, toasted almonds

R85

Main

Glass: Vergelegen Chardonnay

Bottle: Stellenbosch Reserve Chardonnay

R165

BUTTERNUT RISOTTO

Starter

Roasted butternut, baby marrow, sundried
tomato risotto, pumpkin puree, goats cheese &
dulkah crumble

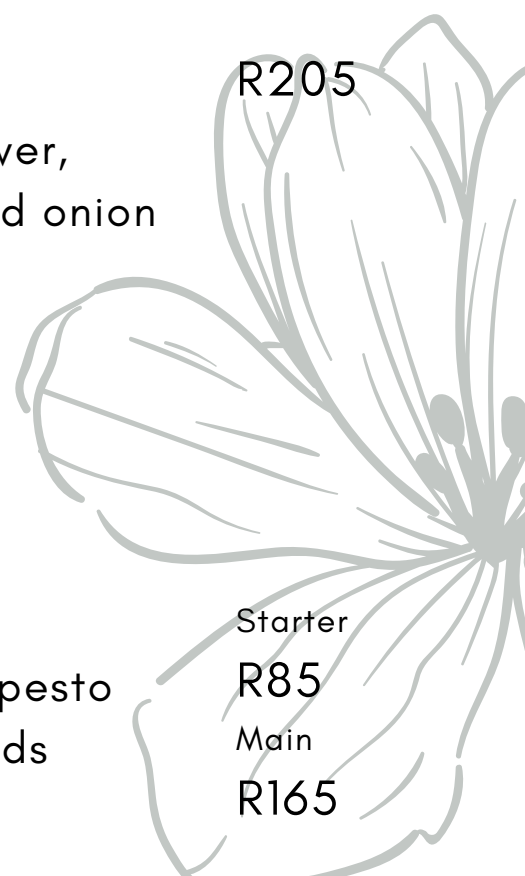
R95

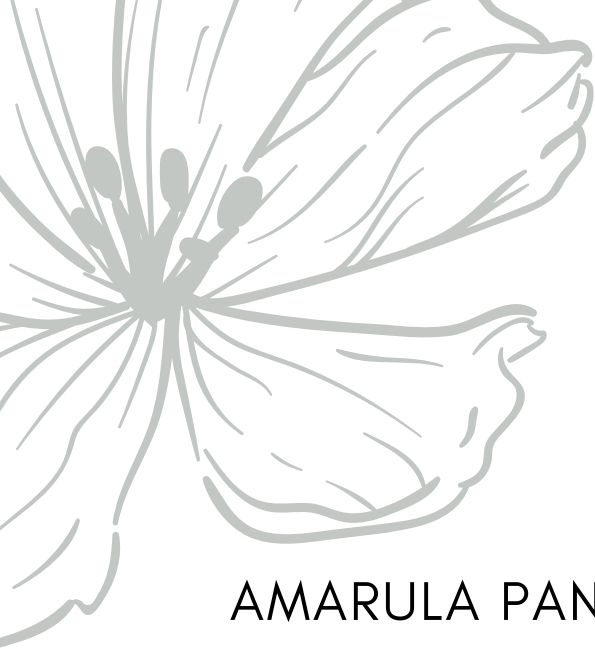
Main

Glass: Ken Forrester Petit Natural Sweet

Bottle: Ataraxia Chardonnay

R185





dessert

AMARULA PANNA COTTA

R85

Summer berries, berry sorbet, meringue shards

Wine recommendation: Jordan Millifera Natural
Sweet

BAKED SALTED CARAMEL

R85

CHEESECAKE

Chocolate ice cream

Wine recommendation: Frangelico Liqueur

PECAN PINEAPPLE PUDDING

R85

Crème anglaise, Madagascan vanilla ice cream

Wine recommendation: Benguela Cove NLH

LEMON TART

R85

Baked lemon tart, burnt meringue, thyme shortbread, passion fruit sorbet

Wine recommendation: Cointreau Liqueur

MANGO COCONUT CREME BRULEE

R95

Brandy snap cigar, mango sorbet

Wine recommendation: Amaretto

TRIO OF SORBET

R85

Granadilla, berry & mango sorbet with fresh berries

Wine recommendation: Drambuie Liqueur

dessert continued...

CHEESE & PRESERVES R115

Selection of local goats', brie, gorgonzola & cheddar cheese, preserves, crackers & melba toast

Wine recommendation: Allesverloren Port

JAMESONS IRISH COFFEE R75

AFTER DINNER DOM'S

Whisky Dom Pedro R75

Kahlua Dom Pedro R75

Amarula Dom Pedro R75

Frangelico Dom Pedro R75

WE TRUST YOU HAD A GREAT DINING EXPERIENCE AND THANK YOU FOR YOUR PATRONAGE.

Out of respect for our resident guests, and getting our staff home at a reasonable hour, the restaurant closes at 22h00 without exception.

Thanking you for your co-operation in advance.

TRADING HOURS:

MONDAY - SATURDAY 08H00 - 21H30 | CLOSED ON SUNDAYS

CONTACT: 074 637 0067

OUR SPECIALISED TEAM OF CHEFS ARE ALSO AVAILABLE FOR PRIVATE CATERING,
EVENT CATERING & WEDDINGS

ENQUIRIES: lizelle@zestrestaurant.co.za