



*Burgundy*

RESTAURANT

AT NIGHT

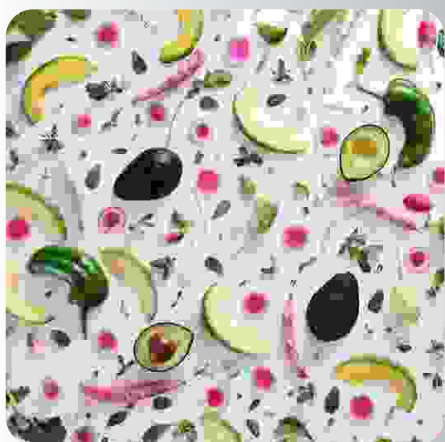
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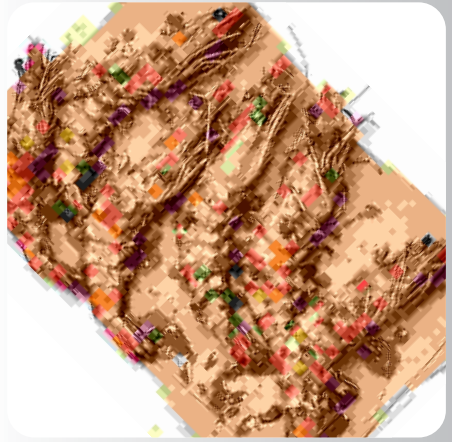
## STARTERS

- Soup of the day R55
- Skilpadjies (lamb liver wrapped in caul fat) on a hot rock,  
with a port reduction R75
- Burgundy Fish Cakes, with a tangy mayonnaise and a side salad R65
- Springbok carpaccio with rocket, crispy capers,  
Gruberg shavings and cream cheese R85
- Bobotie Springrolls with an Asian dressing R75
- Tiger prawn tempura with Japanese mayonnaise and  
sweet soya sauce R115
- Caesar salad with white anchovy and crispy bacon bits R75/R125
- Caprese salad with buffalo mozzarella and basil pesto R95



## TO SNACK...(PLATTERS)

- **Mezze Platter** with gypsy ham, olives, fresh ciabatta, preserved figs,  
carpaccio, crackers, sun-dried tomatoes, smoked mozzarella,  
camembert, basil pesto and pickled mushrooms R165
- **Cheese Platter** with 4 cheeses, crackers and preserves R140
- **Springbok carpaccio** with rocket, gruberg, cream cheese R85  
and fresh ciabatta
- V • **Crumbed camembert** on bruchetta with fig and tomato chilli preserves R105



## SEAFOOD

- Creamy Abalone mince with fresh sage, served on coconut flavoured jasmine rice R185
- Patagonian Calamari grilled with peri peri and served with coconut infused jasmine rice R85 / R160
- Fresh Mussels, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta R85 / R160
- Fresh Local Line Fish with coconut infused jasmine rice, basil pesto, tomato and olive salsa and grilled vegetables R185
- Grilled wild LM Prawns with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad R260
- Seafood Platter with prawns, grilled fish, calamari and freshly steamed mussels with coconut infused jasmine rice, chips and a fresh side salad R295 / R550
- Grilled or beer batter deep-fried hake with a choice of chips, coconut infused jasmine rice or salad R105
- Combo deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad R165
  - Add a portion of fresh Line fish R90
  - Add prawns - each R30

## MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce R135
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables R135
- **Asian pork fillet** noodle bowl with steamed greens R155
- **Braised lamb shank** (450g - 500g) with creamed potato and vegetables R220
- **Ostrich** (200g) served with a butternut croquette, vegetables and port reduction R195

## PASTA

- Creamy seafood pasta linguini with mussels, calamari, prawns and red pepper pesto R165
- Prawn noodle stir-fry with soy, teriyaki and fresh coriander R175
- Gnocchi with basil pesto and crispy bacon or R135
- V with a creamy wild mushroom pesto and Gruberg cheese R145
- Creamy chicken liver & chilli linguini R125
- V • Curried lentils served with steamed vegetables and grilled haloumi cheese R145



## FROM THE GRILL (choice of one side)

- A-grade Beef fillet (pepper crust or basting) 150g R160
- Succulent Pork spare ribs 300g R280
- Lamb soutribbetjies 300g R125
- Lamb soutribbetjies 600g R215
- Lamb soutribbetjies 300g R175
- Lamb soutribbetjies 600g R295

### Side

onion rings/chips/potato wedges/grilled vegetables/side salad each R35

### Sauce

creamy mushroom sauce/green peppercorn sauce/hollandaise/peri peri each R30

## BURGERS

Delicious homemade beef burgers with crispy chips and tomato smoor.

- V • Vegan Mung Bean Burger with pickle tomato and chips R125
- Cheese burger R125
- Full house burger with bacon, cheese and basil pesto R145
- Chicken schnitzel burger R135
- V • Mediterranean grilled vegetable burger with pesto & pickle R125
- Camembert and onion marmelade Burger R135



## DESSERTS

- Creamy baked lemon torte and berries R65
- Vanilla pod crème brûlée R65
- Cape date pudding with salted caramel R65
- Luxury chocolate mousse tart R75
- Apple & Almond crumble with marinated berries R65
- Dom Pedro's (ask your waiter)

## BEVERAGES

Cortado	R32
Filter coffee	R20 Large R25
Refill	R8 Large R10
Cappuccino, Decaff Cappuccino	R28 Large R34
Café Latte, Red Cappuccino	R30
Espresso / Decaf espresso	R18
Double espresso	R24
Chococino	R34
Americano	R28
Hot chocolate, Milo	R32
Rooibos tea, Five Roses	R16
English Breakfast tea, Earl Grey	R18
Camomile, Honeybush, Green tea	R18

## SOFT DRINKS

Juices: Ask your waiter	R22
Dry Lemon, Ginger Ale, Lemonade, Tonic Water, Soda Water, Pink tonic, Blue tonic (200 ml)	R20
Tomato Cocktail (200 ml)	R24
Red Bull	R38
Soft Drinks (300 ml)	R22
Bos Ice Tea (lemon or peach) (275 ml)	R30
Grapetiser Red, Appletiser (300 ml)	R28
Cordial mix: Bitters, Kola Tonic, Lime, Passion Fruit	R8
Sparkling or Still water (500 ml)	R18
Sparkling or Still water (1 lt)	R34
San Pellegrino Sparkling Water (500 ml)	R30
San Pellegrino Sparkling Water (1 lt)	R40

## BRANDIES

Klipdrift Premium 5	R20
Richelieu	R18
KWV 10	R25
Van Ryn 12	R55
Joseph Barry XO	R50

## WHISKY

Bains (Single Grain)	R26
Bells, J&B	R24
Jameson's	R32
Jack Daniels	R32
Johnny Walker Black	R40
Glenmorangie (Single Malt)	R48

## RUM

Don Papa	R32
Captain Morgan	R22
Spiced Gold	R24

## BEERS

### Draught Beer

Castle Lite Draught



300ml R32  
500ml R45

Stella Artois Draught



300ml R36  
500ml R50

### Our local Craft Beers

Burgundy Amber Ale	440ml	R50
Birkenhead Lager	340ml	R40
Burgundy Pale Ale	440ml	R50
Cluver & Jack Cider	330ml	R45

## OTHER BEERS

Castle Lager	R25
Windhoek Lager, Windhoek Light	R25
Savanna Dry, Light	R32
Hunters Dry, Hunters Gold, Smirnoff Spin	R34
Heineken	R30
Becks - Non Alcoholic	R32

## BURGUNDY COCKTAILS

**Craft Gin tasting platter** R135

Six dogs, Ginologist and Inverroche Amber, paired with Fitch & Leedes Indian Tonic

**Tropical Painkiller** R75

A contemporary approach to the classic Pina Colada

**Mojito** R68

Rum, mint, fresh lime juice, topped with soda water

**Sapphire perfection** R78

Bols blue, Vodka, dry lemon and lime

**Kir Royal Cassis** R85

MCC Brut, Crème de Cassis

**Pimm's delight** R70

Pimms served with ginger ale and fresh summer fruit

**Sour Appletini** R65

Apple sours shaken up with vodka

**Bloody Mary** R45

**Rock Shandy** R42

**Aperol Spritz** R75

<b>Corkage</b>	Per bottle	R45
House wine per carafe	500ml/1000ml	
White		R75/R150
Red		R75/R150
<b>METHODE CAP CLASSIQUE</b>		
Pongracz - Brut Rosé		R330 glass R85
Claudia - Brut		R395
Moët et Chandon		R1135
<b>SAUVIGNON BLANC</b>		
Lomond		R195
Ataraxia		R250
Gabriëlskloof		R195 glass R50
Hermanuspietersfontein - Kaalvoet Meisie		R190 glass R48
<b>CHARDONNAY</b>		
Ataraxia (Wooded)		R495
Bouchard Finlayson – Sans Barrique (Unwooded)		R345
Bosman (Slightly Wooded)		R295 glass R74
Durbanville hills		R165
<b>CHENIN BLANC</b>		
Creation (cool climate)		R335
Beaumont		R220
Durbanville hills		R165 glass R42
<b>OTHER WHITE</b>		
Bouchard Finlayson - Blanc de Mer		R235
Whalehaven-Viognier (Unwooded)		R195 glass R50
Ashbourne - Sauvignon blanc / Chardonnay		R175
Villion - Blanc de L'atlantic		R245
<b>ROSÉ</b>		
Hermanuspietersfontein - Bloos		R190 glass R48
Gabriëlskloof - Rosebud		R165
Lomond		R205
<b>CABERNET SAUVIGNON</b>		
Benguela Cove		R360
Spookfontein		R245
Durbanville hills		R180 glass R45
<b>MERLOT</b>		
Lomond		R255
Hermanuspietersfontein - Posmeester		R190 glass R48
Durbanville hills		R180
<b>SHIRAZ / SYRAH</b>		
Villion		R255
Wijnskool		R235 glass R58
Bruce Jack		R145
<b>PINOTAGE</b>		
Beaumont		R450
Wildekrans		R230
Durbanville Hills		R180 glass R45
<b>PINOT NOIR</b>		
Bouchard Finlayson - Galpin Peak		R630
Creation		R395
Ataraxia		R525
Bosman		R365 glass R92
<b>OTHER REDS</b>		
Ashbourne - Pinotage, Cinsault		R175
Bouchard Finlayson - Hannibal		R570
Ataraxia - Serenity		R395
Creation - Syrah / Grenach		R380
Newton Johnson - Full Stop Rock		R340
<b>LIQUEURS</b> -ask your waitron		