



Burgundy

RESTAURANT

AT NIGHT

The Old Harbour, Marine Drive, Hermanus

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www.burgundyrestaurant.co.za





STARTERS

- Soup of the day R65
- Kleinrivier Gruberg Cheese Croquettes (5) R110
- v • Jalapeño poppers (3) with cream cheese R75
- Burgundy Fish Cakes with a sweet chilli mayonnaise and a side salad R65
- Springbok carpaccio with rocket, crispy capers, Gruberg shavings and cream cheese R95
- v • Bobotie Springrolls (2) with a side salad and an asian dressing R85
- Tiger prawn tempura with Japanese mayonnaise and sweet soya sauce R135
- Caesar salad with baby coss lettuce, anchovy and crispy bacon bits R85 | R110



TO SNACK...(PLATTERS)

- **Tapas tasting platter**
a selection of cold meats, artichoke, haloumi, fresh ciabatta, feta, pickled mushrooms and Kloovenberg olives. R315
- **Cheese Platter**
4 South African cheeses with crackers and preserves R155



SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice **R120 | R195**
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips **R90 | R180**
- Fresh **Mussels**, steamed with Sauvignon Blanc or Indian coconut style and served with ciabatta **R85 | R170**
- Fresh local **Line Fish** with coconut infused jasmine rice, basil pesto, tomato and olive salsa and grilled vegetables **R225**
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R285**
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad **R125**
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R185**
 - Add a portion of fresh Line fish **R90**
 - Add prawns - each **R30**
- **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 **R450**



FROM THE GRILL (choice of one side)

- A-grade **Beef fillet** (pepper crust or basting) **150g R175**
- **300g R300**
- Grilled **Sirloin** (matured for 28 days) **300g R185**
- Succulent **Pork spare ribs** **300g R155**
- **600g R260**
- Spicy **Chicken wings** **500g R140**
- Lamb **"Soutribbetjies"** **500g R255**

Sides

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

each **R40**

Sauces

creamy mushroom | green peppercorn | hollandaise | peri peri

each **R35**

BURGERS

Delicious homemade burgers with crispy chips and tomato smoor.

- V • Vegan Mung bean burger with pickled tomato **R145**
- Cheese Beef burger **R145**
- Chicken Schnitzel burger **R155**
- Full house burger with cheese, bacon & basil pesto **R175**

MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce **R155**
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables **R155**
- **Ostrich fillet** 220g served with potato & butternut croquette, grilled vegetables and a port reduction **R225**



PASTA choice of penne, linguini or gnocchi

- Creamy seafood pasta with mussels, calamari, prawns and a red pepper cashew nut pesto **R215**
- Creamy Chicken liver & chilli pasta **R155**
- V • Black olive & basil pesto pasta with pickled tomato **R120**
 - Add bacon **R25**
 - Add mediterranean vegetables **R25**
- Asian Prawn stir fry, served with noodles, sesame, teriyaki, greens and toasted peanuts **R195**
- V • Curried lentils served with steamed vegetables and grilled haloumi cheese **R145**



DESSERTS

- Milktart pancake with vanilla ice cream **R65**
- Creamy baked lemon torte and berries **R65**
- Vanilla pod crème brûlée **R65**
- Cape date pudding with salted caramel **R75**
- Luxury chocolate mousse tart **R85**
- Apple & Almond crumble with marinated berries **R75**
- Dom Pedro's (ask your waiter)

BURGUNDY COCKTAILS

Pink Gintail

Pink tonic, fresh berries, double shot Gordons gin and ice

R65

Blue Gintail

Blue tonic, fresh berries, double shot Gordons gin and ice

R65

Strawberry Daiquiri

Blended strawberries, ice, double Bacardi and grenadine

R95

Aperol Spritz

A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.

R75

Cosmopolitan

Vodka, triple sec, topped with fresh cranberry and lime juice

R78

Margarita

Tequila, orange liqueur and fresh lime

R82

Piña Colada

A Classic blend of coconut cream, pineapple, rum and ice

R78

Mojito

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

R75

Kir Royal Cassis

MCC Brut, Crème de Cassis

R115

Pimm's delight

Pimms served with ginger ale and fresh summer fruit

R75

Long Island ice tea

Bloody Mary

Rock Shandy

R95

R45

R48

BEVERAGES

Cortado	R36
Filter coffee	R20 Large R25
Refill	R12 Large R15
Cappuccino	R35 Large R40
Café Latte, Red Cappuccino	R36
Espresso / Decaf espresso	R18
Double espresso	R24
Chococino	R36
Americano	R28
Hot chocolate, Milo	R34
Rooibos tea, Five Roses	R20
English Breakfast tea, Earl Grey	R22
Camomile, Green tea	R24

SOFT DRINKS

Juices: Ask your waiter	R22
Dry Lemon, Ginger Ale, Lemonade, Tonic Water,	
Soda Water, Pink tonic (200ml)	R22
Tomato Cocktail (200ml)	R24
Red Bull	R38
Soft Drinks (300ml)	R25
Bos Ice Tea (lemon or peach) (300ml)	R30
Red Grapetiser, Appletiser (300ml)	R28
Cordials	R8
Sparkling or Still water (500ml)	R20
Sparkling or Still water (1lt)	R36

BRANDIES

Wildebeest	R24
Richelieu	R20
KWV 10	R28
Van Ryn 12	R45

WHISKY

Bells, J&B	R24
Jameson's	R32
Jack Daniels	R34
Johnny Walker Black	R36
Glenmorangie (Single Malt)	R48
Bains	R26

BEERS

Draught Beer

Castle Lite Draught



300ml R36

Stella Artois Draught



500ml R50

Old Harbour Craft beer



300ml R36

500ml R55

300ml R36

500ml R55

OTHER BEERS

Heineken	R32
Becks - Non Alcoholic	R35
Windhoek Lager	R28
Windhoek Draught (440ml)	R42
Savanna Dry, Light, Lemon (non alcoholic)	R36
Hunters Dry, Smirnoff Spin	R36
Cluver & Jack craft cider	R50

HOUSE WINE

White	500ml / 1000ml	R80 R160
Red	500ml / 1000ml	R80 R160

WHITE WINE SELECTION

Pieter Cruythoff Brut (Sparkling)	R185
Pongracz Brut	R360 R92
Bouchard Finlayson Blanc de Mer	R195
Hermanuspietersfontein Kaalvoetmeisie	R215 R52
Gabrielskloof Sauvignon Blanc	R195 R50
Sophie Sauvignon Blanc	R185
Durbanville Hills Unwooded Chardonnay	R175 R44
Ataraxia Wooded Chardonnay	R525
Creation Viognier	R255
Creation Chenin Blanc	R345 R85
Beaumont Chenin Blanc	R250 R64
Gabrielskloof Chenin Blanc	R230

CHAMPAGNE SELECTION

Veuve Clicquot	R1080
Moët & Chandon	R980

PINK SELECTION

Pongracz Brut Rosé	R360 R92
Hermanuspietersfontein Bloos	R195 R50
Lomond Merlot Rosé	R145 R38

RED WINE SELECTION

Allesverloren Cabernet Sauvignon	R315
Durbanville Hills Cabernet Sauvignon	R185 R47
Hermanuspietersfontein Posmeester	R215 R54
Lomond Merlot	R265
Wijnskool Shiraz	R245
Villion, Zak Skobbejak Shiraz	R180 R45
Beyerskloof Pinotage	R195
Ataraxia Pinot Noir	R525
Bosman Pinot Noir	R400
Newton Johnson Full Stop Rock	R395
Bouchard Finlayson Hannibal	R570
Creation Syrah Grenach	R375

Corkage	R50
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LIQUEUR SELECTION

Peppermint	R22
Jägermeister	R25
Pernod	R25
Campari	R26
Omega Tequila	R25
Frangelico	R30
Amarula	R30
Cointreau	R30
Grappa	R30
Kahlúa	R30

SPECIAL BRANDY AND WHISKY

Glenmorangie Single malt	R48
Laphroaig Single malt	R55
Glenlivet Single malt	R42
Hennessy Cognac	R52
Van Ryn 12 Brandy	R45