



Burgundy

RESTAURANT

AT NIGHT

The Old Harbour, Marine Drive, Hermanus

Tel: 028 312 2800

info@burgundyrestaurant.co.za

www.burgundyrestaurant.co.za





STARTERS

- Soup of the day R65
- V • Jalapeño poppers (3) with cream cheese R75
- Burgundy Fish Cakes with a tangy 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 R125
- Caesar salad with white anchovy and crispy bacon bits R85 | R105
- Kleinrivier Gruberg Cheese Croquettes (5) R110



TO SNACK....(PLATTERS)

- **Tapas tasting platter**
a selection of cold meats, artichoke, haloumi, fresh ciabatta, feta, pickled mushrooms and Kloovenberg olives. R295
- **Cheese Platter**
4 South African cheeses with crackers and preserves R155



SEAFOOD

- Creamy **Abalone** mince with fresh sage, served on coconut flavoured jasmine rice **R195**
- Patagonian **Calamari** grilled with peri peri and served with coconut infused jasmine rice or chips **R85 | R170**
- 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 **R205**
- Grilled wild LM **Prawns** with coconut infused jasmine rice, peri peri or lemon butter and a fresh green salad **R275**
- Grilled or beer batter deep-fried **Hake** with a choice of chips, coconut infused jasmine rice or salad **R115**
- **Combo** deep-fried hake and calamari with a choice of chips, coconut infused jasmine rice or salad **R175**
 - 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 **R395**



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 R175**
- Succulent **Pork spare ribs** **300g R140**
600g R240
- Spicy **Chicken wings** **500g R120**

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 **R135**
- Cheese Beef burger **R135**
- Chicken Schnitzel burger **R145**
- Full house burger with cheese, bacon & basil pesto **R165**

MEAT AND POULTRY

- **Chicken schnitzel** with chips, salad and a creamy mushroom sauce **R145**
- V • **Bobotie** (choice of meat or lentils) with pumpkin fritters, coconut infused jasmine rice and vegetables **R145**
- **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 red pepper pesto **R178**
- Creamy Chicken liver & chilli pasta **R145**
- 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

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

BURGUNDY COCKTAILS

Pink Gintail	R65
Pink tonic, fresh berries, double shot Gordons gin and ice	
Blue Gintail	R65
Blue tonic, fresh berries, double shot Gordons gin and ice	
Strawberry Daiquiri	R95
Blended strawberries, ice, double Bacardi and grenadine	
Aperol Spritz	R75
A refreshing cocktail made with prosecco, Aperol and soda water with an orange slice.	
Cosmopolitan	R78
Vodka, triple sec, topped with fresh cranberry and lime juice	
Margarita	R82
Tequila, orange liqueur and fresh lime	
Tropical Painkiller	R78
A contemporary approach to the classic Pina Colada	
Mojito	R75
Rum, mint, fresh lime juice, topped with soda water	
Kir Royal Cassis	R115
MCC Brut, Crème de Cassis	
Pimm's delight	R75
Pimms served with ginger ale and fresh summer fruit	
Topo Chico Hard Seltzer	R46
Choice of lemon & lime, Mango or Pineapple	
Bloody Mary	R45
Rock Shandy	R48

BEVERAGES

Cortado	R34
Filter coffee	R20 Large R25
Refill	R12 Large R15
Cappuccino	R32 Large R36
Café Latte, Red Cappuccino	R34
Espresso / Decaf espresso	R18
Double espresso	R24
Chococino	R36
Americano	R28
Hot chocolate, Milo	R32
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)	R20
Tomato Cocktail (200ml)	R24
Red Bull	R38
Soft Drinks (300ml)	R24
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

Klipdrift Premium 5	R22
Richelieu	R20
KWV 10	R25
Van Ryn 12	R55

WHISKY

Bells, J&B	R24
Jameson's	R32
Jack Daniels	R32
Johnny Walker Black	R40
Glenmorangie (Single Malt)	R48
Bains	R25

BEERS

Draught Beer

Castle Lite Draught		300ml	R35
		500ml	R48
Stella Artois Draught		300ml	R36
		500ml	R50
Old Harbour Craft beer		300ml	R36
		500ml	R50

OTHER BEERS

Heineken	R30
Becks - Non Alcoholic	R35
Windhoek Lager, Windhoek Light	R26
Savanna Dry, Light, Lemon (non alcoholic)	R35
Hunters Dry, Smirnoff Spin	R35
Cluver & Jack craft cider	R50

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Six Dogs - Blue	R40
Gordon's	R20
Crueland KWV	R35
Inverroche - Amber	R35

VODKA

Absolut	R25
Count Pushkin	R22

RUM

Captain Morgan	R22
Spiced Gold	R24



House wine

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

White wine selection

Pongracz Brut	R350 R90
Bouchard Finlayson Blanc de Mer	R185
Hermanuspietersfontein Kaalvoetmeisie	R195 R50
Gabrielskloof Sauvignon Blanc	R195 R50
Sophie Sauvignon Blanc	R185
Durbanville Hills Unwooded Chardonnay	R175 R44
Ataraxia Wooded Chardonnay	R525
Creation Viognier	R245
Nederburg Riesling	R170
Creation Chenin Blanc	R345 R85
Beaumont Chenin Blanc	R240 R60
Gabrielskloof Chenin Blanc	R220

Champagne selection

Veuve Clicquot	R1080
Moët & Chandon	R980

Pink selection

Pongracz Brut Rosé	R350 R90
Hermanuspietersfontein Bloos	R195 R50
Lomond Merlot Rosé	R145 R38

Red wine selection

Allesverloren Cabernet Sauvignon	R315
Durbanville Hills Cabernet Sauvignon	R185 R47
Hermanuspietersfontein Posmeester	R198 R50
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	R45
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