

Dinner Menu

(18h00 – 22h30)

BISTRO 31
BAR & EATERY

TAPAS

Beef short-rib pot stickers Umami chilli dip	R148
Crispy panko pork belly Sweet & sour dip	R146
Lamb Bitterballen Pomegranate Teriyaki	R156
Spicy buffalo wings Smoked Adobo chilli sauce	R158
Prawns 3-Way 5 spice Kataifi Poha Tempura Fragrant Thai coconut sauce	R186
Spanish style baby squid Lemon aioli	R152
Fish Tacos Chimichurri Avocado Butter lettuce Chipotle aioli	R168
Edamame beans (VG) Spicy garlic, ginger & sesame	R128
Smoked Overberg cheese croquettes (V) Red onion jam Truffle aioli	R126
Patatas Bravas Smoked paprika Fried Chorizo Jalapeno mayo Chipotle aioli	R128
Garlic & rosemary flatbread (VG)	R98

CHEFS CHOICE

Slow roasted lamb shoulder Merlot & thyme Lamb jus Honeyed baby carrots Sauté potato Shallots	R258
Char Siu pork belly Sesame Pak Choi Fragrant Jasmine rice	R246
Line caught fish Charred baby leeks Mustard croquette Pickled jalapeno mayo Leek ash	R278
Teriyaki beef short rib Sweet potato puree Teriyaki jus Lager shallots Honeyed baby carrots	R256
Fiery Hunan beef stir fry (N) Jasmine rice Crunchy greens Cashews Chilies Sesame Tofu can be substituted for a plant-based option (VG)	R208

(N) - Contains nuts / (V) - Vegetarian item / (VG) - Vegan item

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CHEFS CHOICE (continued)

- Vietnamese chicken (N)** R214
Crying tiger greens | Roasted cashews | Fragrant Jasmine rice
- Miso & wild mushroom fettuccine (V)** R216
Truffle & Pecorino cream
- Sweet Harissa roasted cauliflower (VG) (N)** R186
Tahini yogurt | Mint Chermoula | Hazelnut Dukkah | Pomegranate
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BURGERS

Hand cut chips

- Upper Eastside burger** R168
100% pure beef patty | Smokey BBQ basting
- Chefs' burger** R194
Double smash 100% pure beef patty | Double Gouda | House dill pickles | Tomato relish | Onion | Tomato | Butter lettuce | Dijon mayonnaise
- OMG burger** R194
100% pure beef patty | Smoked cheese sauce | Grilled bacon bits | Caramelized onions | Chipotle aioli
- Buffalo chicken burger** R164
Ranch dressing | Tomato | Butter lettuce
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GRILL

- Beef fillet [250g]** R238
- Rump [300g]** R178
- Tomahawk steak [800g]** R372
Cajun Bourbon butter
- Sticky Jack Daniel BBQ ribs** R212
- Lamb loin chops [3 x 90g]** R212

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SAUCES

Chimichurri Peri-peri Chipotle aioli	R32
Dashi infused pepper & wasabi Truffle aioli Miso cream	R36
Teriyaki jus Lamb jus Cajun Bourbon butter	R46

SIDES / ADD ONS

Chopped chilies Chopped garlic	R12
Hand cut chips Jasmine rice Skinny fries	R26
Sauté potato Jalapeno cauliflower Side salad Wok fried greens	R36
Honeyed baby carrots Grilled chicken breast strips (150g)	R42
Grilled beef fillet strips (120g)	R95

DESSERTS

Chocolate Nemesis slice (N) Hazelnut praline Milk chocolate mousse	R92
Blackberry & apple crumble Milk tart ice cream	R84
Choux au Craquelin Miso & white chocolate mousse Chantilly cream Salted caramel	R92
Irish Baileys baked cheesecake Dark caramel drip	R86
Madagascan vanilla panna cotta Candied fruit Citrus sauce	R82
Passionfruit & Madagascan vanilla Crème Brulee (N) Pistachio Biscotti	R92
Cheese board Local Cape cheese Preserves Biscuits Grapes	R182
Sliced seasonal fruit plate	R88

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Wine List

SPARKLING WINE & CHAMPAGNE

Weltevrede Entheos Cap Classique	(G) R110.00 R380.00
Aurelia Brut Rose Cap Classique	(G) R125.00 R430.00
Le Lude Cap Classique	NV R730.00
Moët & Chandon	NV R1480.00
Veuve Clicquot	NV R1680.00

WHITE WINE

Chardonnay

Anura Unwooded	(G) R68.00 R220.00
Fresh and juicy with flavours of lime, citrus followed on the palate with hints of honey & spice, nicely integrated by subtle French oak.	
Springfield Wild Yeast Unwooded	R360.00
The perfect wine for the cooler autumn days! Wild Yeast Chardonnay is fermented using the native, wild yeasts that may occur naturally on the skins of the grapes.	
Journey's End	R385.00
Delicate citrus, orange blossom with a mineral finish.	

Sauvignon Blanc

Zevenwacht 7even	(G) R62.00 R190.00
Elegant, refreshing but with fruit driven wine, perfect combination of greener sweeter fruits and a beautiful density on the palate, with a zesty lime citrus finish.	
Iona Sophie	(G) R72.00 R245.00
Fresh, crisp, balanced, accessible, playful and delicious! Vibrant pure fruit of cut green apples, zesty limes, gooseberries and tropical notes with white flowers and subtle mineral undertones.	
Newton Johnson	R325.00
Shy on the nose with aromatics of yellow grapefruit, ripe citrus & lemon blossom, the palate comes to life with a lovely creamy texture narrowing to a grainy finish of crushed stones and grape tannins.	
Ataraxia	R335.00
Hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity succulent texture. A wine of substantial poise, length and charm.	

Wine List

WHITE WINE

Sauvignon Blanc (continued)

Sea Salter

Captivating notes of black current, stone fruit and green apple together with hints of fynbos and kelp, flinty minerality and a touch of oak.

R370.00

Rickety Bridge Pauline's Reserve

Tropical fruit, blackcurrant, and lime. The Walker Bay component adds minerality, flintiness and great acid balance.

R450.00

Chenin Blanc

Remhoogte First Light

A classic dry South African Chenin Blanc with aromas of apricot, green apple, and melon. Bright acidity and a medium body make it an excellent alternative to both Sauvignon Blanc and Chardonnay.

(G) R72.00 | R230.00

Secateurs

Has a lot of structure on its own, but we have added just a tiny bit of Semillon and Grenache Blanc to the wine to round it off.

(G) R68.00 | R215.00

Mulderbosch Steen op Hout

Smith apple, peaches and then growing to show more white pear and lovely ripe summer melon. The aromas are complex and evolve to portray a very wide spectrum of wonderful flavours.

(G) R68.00 | R215.00

Mullineaux Kloof Street

Pale straw colour, this wine has a nose of sun ripened pears and wet granite, the palate has a vibrant acidity balanced by soft, round texture and some pithy character.

R285.00

Blends

Rickety Bridge Foundation Stone

A rich elegant blend with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A well-structured wine that finishes with freshness on the palate.

(G) R88.00 | R280.00

De Kleine Wijn Debutant Semillon

Notes of nuts, floral hint of honeysuckle & subtly spice accompanied by limey, zesty freshness on the finish.

R360.00

Wine List

WHITE WINE

Other Varietals

Thelema Riesling

Made in off dry style, showing fragrant spice on the nose and flavours of yellow fruit and lime on the palate. The wine shows delicate balance and sweetness.

R285.00

Rickety Bridge Pauline's Reserve Semillon

Lime and apple aromas layered with nuances of honeyed beeswax. The rich elegant palate of honey and citrus is perfectly balanced with well-integrated oak notes, minerality and a delightful lingering creamy finish.

R430.00

David Niewoudt Semillon

An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristics of the cool climate in Elim. A distinct minerality with a slight earthiness on the nose.

R460.00

Cape Point Isliedh

Isliedh is an iconic blend of Sauvignon Blanc & Semillon offering beautiful floral notes of white orchid, rose and peach blossom. The fruit leaps from the glass unveiling a harmonious blend of white fruits, ripe nectarine, pink grapefruit, figs and lemon curd.

R650.00

Rosé

D 'Aria Blush

Ripe red berries and tropical flavours, carry this wine with a fresh zesty palate and juicy finish.

(G) R62.00 | R195.00

Quando Mourvèdre Rosé

Opulent red berry, cassis and rose petal on the nose reminiscent of candy floss & strawberries following through with juicy fruitiness' and velvety aftertaste.

(G) R62.00 | R190.00

Wine List

RED WINE

Cabernet

M.A.N Ou Kalant

(G) R62.00 | R190.00

Garnet & deep-purple with ruby-red rim, this is a bold and juicy wine. Aromas of mint and pencil shavings, cigar box and dark cherries followed by cassis and red fruit flavours on the palate.

Maastricht

R345.00

A Medium to full-bodied wine, reflecting an intense ruby red colour. Flavours of blackcurrant, pencil shavings and spice are evident on the nose.

Zevenwacht

R365.00

The wine is classic and powerful with intense aromas of blue berries and black currant and dark chocolate. Oak aromas are well integrated and add to the complexity of the wine with underlying graphite and cigar box notes.

Lievland Cabernet

R385.00

Hints of pencil shavings, blueberries and ripe plums are evident on the nose, while the palate boasts dark blackberry fruit with fine lingering and an elegant, polished finish.

Arendsig

R495.00

Dark fruit, berries, plums & herbaceous spice. Medium to full-bodied, fruit forward with juicy and smooth, elegant tannin structure and long lingering finish.

Stark Conde

R660.00

Blackberry fruit aromas with tea-leaf and cedar notes. The palate is rich and polished with dark fruit and mocha flavours and a finely balanced acidity. Long finish with the fine tannins typical of a Jonkershoek Valley wine.

Merlot

Weltevrede Cherry Choc

(G) R72.00 | R235.00

Deep colour red, on the nose you get prominent notes of ripe cherries and chocolate, mid palate is chunky with intense flavours of cherries, plums bitter espresso and a pleasant, dry finish of black pepper and dark chocolate.

Canto

R340.00

The nose shows notes of oak, violets, plums and cherry. It has a subtle taste of black berries, plums and a deep earthy taste. Beautiful soft tannins combine with the rich ripe fruit flavours ending in a wine with great balance and elegance.

Journey's End

R470.00

Ruby, clear and bright. Blackcurrants and raspberries, a hint of violets, with the French oak well balanced to allow the fruit to shine. It shows nutmeg, vanilla, and white pepper perfume, and finishes with just enough grip.

Wine List

RED WINE

Shiraz

Noble Hills Field Atlas Syrah

(G) R88.00 | R270.00

Field Atlas reminds us of fresh black cherries, liquorice, and black pepper. The wine is delicate, smooth and balanced.

La Mond

R285.00

Rich fruit with hints oak spice, white pepper and floral notes Rich and intense. Bold flavours of dark chocolate, spice and red fruit.

Journey's End Spekboom

R300.00

It's dry, bold, full bodied, earthy with a silky smooth finish. It has great depth and it's a long bodied wine that keeps those lovely aftertaste.

Cederberg

R495.00

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose. Well-balanced with elegant oaking expressing hints of sweet spice.

Pinotage

Doolhof Mountain Range

(G) R76.00 | R270.00

Light to medium body with firm, well integrated tannins. Lovely fruit and wood balance, this wine is made to enjoy young.

Remhoogte

R425.00

Ruby red in colour, it driven by concentrated flavours of raspberry, delicate floral notes of violet with a natural earthy depth.

Spier 21 Gables

R750.00

Deep ruby red with a vibrant red hue. Taste flavours of caramelised black cherries, hints of dark spice and dark chocolate.

Wine List

RED WINE

Blends

Groote Post Old Man's

A down to earth, ripe fruit driven blend. Cherry, mulberry and cedar wood are prominent on the nose with soft tannins on the palate.

(G) R72.00 | R250.00

Mulderbosch Faithful Hound

With notes of bramble berry, baked rhubarb, and dense/ripe plum. Licorice and a faint inkling of earthy and herbaceous fynbos all lead you to explore more.

R390.00

Raka Quinary

This Bordeaux blend reveals a complex nose of blackberries and cherries with spice on the nose. The palate is well structured with fruitcake and a vanilla.

R335.00

De Kleine Wijn Kreatuur Red

Cranberries, cherries and red berries dominate the nose with underlying spicy nettle characteristics. Rooibos tea, wildflowers and spice. Medium-bodied freshness with a velvety smooth finish.

(G) R115.00 | R365.00

Bruwer Raats Jasper

Blackberry, black cherry and bramble, subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured.

R570.00

Other Varietals

La Brune The Valley Pinot Noir

It's all about strawberries and cherries, some citrus notes with a fresh and pure profile. Linear, tight with red fruit and beautifully soft texture with a long pure finish.

R395.00

Anura Malbec

Sweet plums, mulberry and marzipan aromas with a rich mouth-feel and a long, smooth finish underlined by licorice spice and dried peach tones.

R450.00

Bruwer Raats Dolomite

The nose shows dark and red cherry. Dark berries, spiciness and herbs linger on the palate. The wine has great purity of fruit with a hint of wet-stone minerality and a velvet soft finish.

R395.00

Doolhof Single Vinyard Malbec

Intense garnet to dark purple in colour with vibrant aromas of violets, cocoa and black pepper. The palate shows richness and roundness with flavours of blackberries and plum.

R485.00

Journey's End Cab Franc

This wine displays intense ripe cherry, savoury olive and wild fynbos characters on the nose rounded up by a sweet cinnamon spice from generous oak maturation.

R460.00

Newton Johnson Walker Bay

Perfumed layers of red fruits; the warm, rich spice and woody notes mingle with earthy mushroom and dried flower characters.

R620.00

Cocktail Menu

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Glenmorangie Delight Glenmorangie, Disaronno Amaretto, Monin Lemon, Lemon juice, topped with Fitch & Leeds Ginger Ale	R118.00
Smashed Gin Hendricks Gin, Fresh basil, Fresh strawberry, Mixed berries, Lemon/Lime juice, topped with Fitch & Leeds Lemonade	R92.00
Let's Go Caribbean Malibu Rum, Spiced gold, Orange juice, Pineapple juice, Grenadine, Blue Curacao	R68.00
Peach Sidecar Hennessy VS, Monin Triple Sec, Monin Peach Puree, Lemon Juice	R105.00
Tennessee Mojito Gentleman Jack, Chambord, Mint leaves, Lime wedgers, Gomme, topped with Fitch & Leeds Soda	R88.00
Monkey Colada Monkey Shoulder, Malibu, Pineapple Juice, Lemon juice, Simple syrup, Mint leaves	R84.00
Irish Legend Tullamore Dew, Disaronno Amaretto, Cloudy Apple juice, Lemon juice, Rosemary Simple syrup, Egg white, Crème De Cassis	R76.00
Wonderland Cosmo Belvedere Pure, Monin Elderflower, Ginger liquor, Cranberry juice, Lime wedge	R98.00
Royal Espresso Martini Finlandia Vodka, Chambord, Tia Maria Coffee Liquor, Shot espresso	R98.00
Italian Kiss Disaronno Amaretto, Jasmine & Thyme simple syrup, Lemon juice, topped with Fitch & Leeds Soda	R88.00
Irish Coffee Tullamore Dew, One cup of coffee, Fresh cream	R75.00
Lynchburg Lemonade Gentleman Jack, Monin Triple Sec, Lemon juice, topped with Fitch & Leeds Lemonade	R98.00
Turkish Delight Hendricks Gin, Monin Rose, Monin white Chocolate, Lemon juice, Cranberry juice	R92.00
Cranberry Vodka Spritzer Finlandia Vodka, Monin Elderflower, Lemon juice, topped with Fitch & Leeds Soda	R78.00
Spicy Paloma El Jimador Blanco, Grapefruit juice, Simple syrup, Lemon juice, Pineapple Juice, Chilli flakes, Paprika	R92.00

*All classic cocktails are available, please enquire with your waiter or our barmen.