



**THE OTHER SIDE  
COUNTRY RESTAURANT**

*By Pigalle*

**MENU**

## STARTERS

### Mixed Garden Salad 120

Mixed Lettuce | Marinated Artichoke | Sun Ripened Tomato | Olives | Toasted Seeds | Cucumber | Soft Feta | Lemon Vinaigrette

### Fresh Mussels 120

West Coast Mussels | Creamy Broth | Ciabatta

### Beef Carpaccio 135

Parmesan Shavings | Radish | Truffle Mayonnaise | Pickled Mushrooms | Croutons

### Caprese Salad 149

Plum Tomato | Basil | Buffalo Mozzarella | Basil Pesto | Balsamic Reduction

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## ASIAN INSPIRATION

### Crispy Fried Asian Calamari Starter 129

Asian Dressing | Japanese Mayo

### Salmon Sashimi Starter 149

Lightly Seared Salmon | Nước Chấm | Cucumber Spheres | Angel Hair Pastry | Chive & Sesame Salsa | Red Radish

### Salmon Poke Bowl 195

Norwegian Salmon | Sushi Rice | Edamame | Shredded Carrots | Red & White Cabbage | Avocado | Pickled Ginger | Nori - Japanese Mayonnaise | Asian Dressing

### Korean Chicken 149

Korean Gochujang Fried Chicken | Egg Noodles

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## MAINS

### Fettuccine Frutti Di Mare 249

Fresh Mussels | Prawns | Calamari | Chilli | Garlic White Wine | Parsley | Extra Virgin Olive Oil | Butter | Lemon Zest

### Fettuccine Pomodoro & Bufala 185

Basil & Sun Ripened Tomato Pesto | Buffalo Mozzarella | Parmigiano

<b>Spaghetti &amp; Meat Balls</b>	<b>160</b>
Slow cooked beef meat balls, homemade Napoletana sauce, Parmigiano	
<b>Beef Fillet 250g</b>	<b>270</b>
Beef Fillet Grilled   Thyme & Bone Marrow Jus   Sweet Carrots   Thick Cut Fries	
<b>Striploin on the bone</b>	<b>295</b>
600g Prime Chalmar Beef	
<b>Prawns Aguilio</b>	<b>259</b>
Prawns   Citrus Peri-Peri Sauce	
<b>Kingklip</b>	<b>259</b>
Pan fried Kingklip   Mussel Velouté   Wilted Spinach   Roasted Baby Potatoes	
<b>Fish and Chips</b>	<b>149</b>
Beer battered hake   Mushy Peas   Tartar Sauce   Homemade Triple Cooked Chips	
<b>Peri-Peri Baby Chicken</b>	<b>199</b>
Served with Chips	
<b>Pollo Parmigiano</b>	<b>189</b>
Crumbed Chicken Fillet   Napolitano   Mozzarella and Parmesan   Garlic & Cherry Tomato Salsa   Choice of Side	
<b>BBQ Beef Burger</b>	<b>119</b>
180g Pure Beef Burger   Served with a side of thick cut fries	
<b>Chicken Burger</b>	<b>119</b>
Parmesan & Panko Crumbed Chicken   Tomato & Basil Jam   Dressed Rocket	

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## SIDES

<b>Thick Cut Fries</b>	<b>50</b>
<b>Garden Salad</b>	<b>70</b>
<b>Silky Mashed Potato</b>	<b>50</b>
<b>Tender Stem Broccoli</b>	<b>60</b>

## KIDS MEALS

Mini Margherita	55
Chicken Strips	89
Spaghetti & Meat Balls	95
Penne Panna & Mozzarella	85
Mini Beef Burger with Crispy Smiles	89

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## PIZZA'S

To ensure pizza's are served hot they will arrive at your table as soon as they have been prepared

<b>Focaccia</b>	55
<b>Focaccia &amp; Cheese</b>	70
<b>Margarita</b>	95
<b>Hawaiian</b>	110
<b>Regina</b>	110
<b>Pepperoni</b>	140
<b>GBT</b>	89
Gorgonzola   Tomato   Rocket	
<b>Short Rib</b>	175
Braised short rib and caramelised onions	
<b>Pollo Pepato e Feta</b>	160
Chicken   Peppadew   Feta   Sweet Chilli	
<b>Quattro Stagioni</b>	165
Artichokes   Mushrooms   Calamata Olives   Hickory ham	
<b>Bacon, Avo &amp; Feta</b>	160
Bacon   Avocado   Feta Cheese	

## DESSERTS

### **Orange & Cointreau**

**99**

Macerated oranges | Cointreau Syrup | Ice Cream

### **Ice Cream & Chocolate Sauce**

**89**

Vanilla Ice Cream served with our inhouse  
Bar One Sauce

### **Crème Brûlée**

**119**

### **Banoffee Pie**

**89**

Banana | Whipped Cream | Caramel

# WINE MENU

## WHITE WINES

<b>Bouchard Finlayson</b>	<b>69</b>	<b>230</b>
<i>Hemel en Aarde Sauvignon Blanc</i>		
<b>Porcupine Ridge</b>		<b>150</b>
<i>Franschoek Sauvignon Blanc</i>		
<b>Hermanuspietersfontein</b>		<b>350</b>
<i>Hemel en Aarde Sauvignon Blanc</i>		
<b>Adi Badenhorst Secateurs</b>	<b>75</b>	<b>220</b>
<i>Swartland Chenin Blanc</i>		
<b>Ken Forrester Petit</b>		<b>170</b>
<i>Stellenbosch Chenin Blanc</i>		
<b>Haute Cabriere</b>		<b>260</b>
<i>Franschoek Pinot Noir / Chardonnay</i>		
<b>Tokara</b>	<b>99</b>	<b>295</b>
<i>Stellenbosch Chardonnay</i>		
<b>Babylonstoren</b>		<b>795</b>
<i>Paarl Chardonnay</i>		
<b>Ken Forrester FMC</b>		<b>1400</b>
<i>Stellenbosch Chenin Blanc</i>		
<b>Springfield Method Ancienne</b>		<b>825</b>
<i>Robertson Chardonnay</i>		
<b>De Wetshof Limestonehill</b>		<b>250</b>
<i>Robertson Unwooded Chardonnay</i>		

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## BUBBLES & CO

<b>Krone Brut Rose</b>		<b>395</b>
<b>L'ormarins Brut Rose</b>		<b>420</b>
<b>Veuve Clicquot Yellow Label Brut</b>		<b>1600</b>
<b>Moët &amp; Chandon Rosé</b>		<b>1750</b>
<b>Moët &amp; Chandon Nectar</b>		<b>1750</b>

## RED WINE

<b>Klein Zalze</b>	<b>69</b>	<b>230</b>
<i>Stellenbosch Cellar Collection Cabernet</i>		
<b>Springfield Wholeberry</b>		<b>460</b>
<i>Robertson Cabernet</i>		
<b>Springfield Method Ancienne</b>		<b>950</b>
<i>Robertson Cabernet Sauvignon</i>		
<b>De Toren Delicate</b>		<b>450</b>
<i>Stellenbosch Bordeaux Blend</i>		
<b>De Toren Fusion V</b>		<b>1700</b>
<i>Stellenbosch Bordeaux Blend</i>		
<b>Rupert &amp; Rothschild Classique</b>		<b>425</b>
<i>W.O. Western Cape Bordeaux Blend</i>		
<b>Hartenberg</b>	<b>90</b>	<b>289</b>
<i>Cabernet Shiraz</i>		
<b>Villeria</b>		<b>295</b>
<i>Stellenbosch Merlot</i>		
<b>Adi Badenhorst Secateurs</b>	<b>99</b>	<b>290</b>
<i>Swartland Shiraz Cab Cinsaut Blend</i>		
<b>The Chocolate Block</b>		<b>595</b>
<i>Franschoek Rhone Blend</i>		
<b>Simonsig</b>		<b>295</b>
<i>Stellenbosch Pinotage</i>		
<b>Oak Valley "Sound of Silence"</b>		<b>330</b>
<i>Elgin Pinot Noir</i>		
<b>Mariana Red</b>		<b>350</b>
<i>Alentejano, Portuguese</i>		
<b>Neethlingshof</b>		<b>349</b>
<i>Stellenbosch, Malbec</i>		

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## ROSÉ

<b>Babylonstoren</b>		<b>365</b>
<b>Delaire Graff</b>		<b>390</b>
<b>HPF Bloos</b>	<b>85</b>	<b>249</b>
<b>Mateus</b>		<b>285</b>

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## VINTAGE SPECIALS

<b>NR's Limited Collection</b>	<b>99</b>	<b>299</b>
<i>Robertson, 2017 Shiraz</i>		