

THE BISTRO

GRANDE PROVENCE

1694

First Pickings TO START

Naked oysters: 3/ 6	135/270
Dressed Oysters (ponzu, sesame, mignonette): 3/ 6	150/285
Trout tartare Avocado, cucumber, citrus, trout caviar	175
Classic seared beef carpaccio Rocket, truffle aioli, pine nuts, shaved parmasan	165
Chicken liver parfait Caramelised onions, crispy pancetta, dukkah served with grilled ciabatta	150
Bocconcini and tomato salad Basil, estate olives, mustard leaf, seed loaf	150
Pulled Asian pork bao buns Fermented pepper, sriracha aioli, coriander, tariyaki sauce	155

Garden & Bowl SALADS

Poke bowl Pickled ginger, cucumber, carrot, radish, sesame, avocado, cabbage, edamame beans, sushi rice, soy dressing (Trout, prawn, or halloumi)	195
Crab & avo salad Cucumber, carrots, pickled ginger, wasabi, soy sauce	175
Prawn salad Avo, tomato, papaya, corn, spring onion, chilli caramel	195
Mexican chicken & corn salad Shredded roast chicken, cucumber, cabbage, beans, tortillas, buttermilk dressing	185
Salad of Beetroot Cranberry, red onions, sour fig dressing	175
Classic Caesar Cos lettuce, egg, croutons, anchovy, parmesan, classic ceasar dressing Add chopped chicken breast	165 +25

Between the Bun BURGERS

Beef burger Double patty, mature cheddar, brisket and tomato jam, sweet mustard, hand-cut fries	265
Buttermilk crumbed chicken burger Gherkin, Emmental, pineapple, bacon, ranch dressing, hand-cut fries	245
Halloumi burger Lettuce, crumbed mushroom, gherkins, tomato, mature cheddar, kimchi aioli, sweet potato fries	235
Pulled pork burger Pickle onion, gherkin, Asian slaw, sriracha mayo, sweet potato fries	255

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From Land & Sea MAINS

Local line fish Snap pea, rice vermicelli, pak choi, coriander and lime sauce	275
Pub-style beer-battered fish & chips Tartar sauce, mushy peas, hand-cut chips & salad	230
West Coast mussels White wine sauce, served with grilled ciabatta	240
Calamari Chilli, lime, coriander, sun-dried tomato	220
Pasta of the day	195
Corn risotto Baby corn, chevin, sorghum, lemon truffle	220
Choose cuts of the day. Green peppercorn sauce/ mushroom sauce	
Ribeye 250g	265
Beef fillet 200g	250
Teriyaki-glazed lamb chops	265
Sticky Asian Pork belly Fried rice and pak choi	240

On the Side - R60

Shoestring fries with bistro sauce
Hand-cut chips with roasted garlic aioli
Cream spinach
Seasonal salad
Bistro potato salad
Sweet potato, with chilli & lime

A Sweet Finish DESSERT

Ice cream Hot chocolate sauce	115
Baked cheesecake Mint, mixed summer berries	120
Milktart Citrus peels, orange, cinnamon ice cream	120

Grande Provence is a cashless estate and therefore accepts card and contactless payments only. Please note that we are not pet-friendly. All prices exclude gratuity. Our dishes may vary in line with seasonal availability.