



# •THE BISTRO•

JUSTPURE

GOOD FOOD SINCE 2009

## appetisers

marinated olives	<b>R45</b>
spicy caramelised nuts	<b>R45</b>
cheese & charcuterie Board	<b>R175</b>

*served until 18h30*

## starters

soup of the evening	<b>R60</b>
classic prawn & avocado ritz	<b>R95</b>
smoked salmon carpaccio with lemon creme fraiche	<b>R110</b>
beef tagliata	
seared steak   rocket   rosa tomatoes   parmesan shavings   truffle oil	starter <b>R95</b> main <b>R155</b>
spiced calamari with fennel shavings and avocado	<b>R85</b>

## salads

classic roquefort salad	<b>R75</b>
artichoke, parmesan & avocado salad	<b>R95</b>
bistro garden salad with avocado or feta	<b>R75</b>

### Open 7 days a week:

Mon – Fri: 08h30 to 16h30

Sat, Sun & Public Holidays: 8h30 to 15h00

**Seasonal Evening Dining:** October to February

Wed, Thurs & Fri Evenings (Last orders by 21h00)

## mains

beef fillet Diane 200g with rustic handcut chips & roast seasonal vegetables	<b>R170</b>
slow-roasted lamb shank with potato mash & seasonal roast vegetables	<b>R175</b>
free range butter chicken curry with basmati rice, cucumber raita, tomato sambal & mango atchar	<b>R155</b>
fish of the evening	<b>sq</b>
vegetarian dish of the evening	<b>R125</b>

## just desserts

dessert of the evening	<b>R65</b>
trio of homemade ice cream: chocolate   vanilla   turkish delight	<b>R50</b>
crème brulee	<b>R50</b>
cheese plate	<b>R95</b>
irish coffee   dom pedro	<b>R55</b>

If you are following a low carb diet please  
enquire about our carb-free options.

We source the best quality seasonal ingredients,  
due to supply & demand this may mean we run  
out of certain dishes, we hope you understand.

A Service Charge of 10% will be added to  
your bill for tables of 6 or more.

[www.justpurebistro.co.za](http://www.justpurebistro.co.za) | [info@justpure.co.za](mailto:info@justpure.co.za) | 028 313 0060

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# just pure bistro bar

## **bottled beer & cider**

Windhoek Lager   Windhoek Light   Windhoek Draught   Heineken	<b>R25</b>
Peroni Nastro Azzurro	<b>R25</b>
Savannah Cider (Light/Dry)	<b>R25</b>
Old Harbour Craft Beer (award winning craft beer brewed in Hermanus)	<b>440ml R45</b>
Old Potters Brewhouse Plaas Japie Saison	<b>440ml R45</b>

## **methode cap classique/sparkling wine**

Stellar Organic Sparkling Wine	<b>R40/R145</b>
Domaine des Dieux Claudia Brut	<b>R295</b>
Villiera Tradition Brut	<b>R195</b>

## **white wines**

Creation Sauvignon Blanc	<b>R45/R175</b>
Gabrielskloof Sauvignon Blanc	<b>R40/R145</b>
Seven Springs Chardonnay	<b>R45/R155</b>
Cutters Cove Chenin Blanc	<b>R35/ R130</b>
Ashbourne Sauvignon Blanc/Chardonnay	<b>R130</b>
Reyneke Organic White Sauvignon Blanc/Semillon	<b>R40/R145</b>

## **rose**

Hermanuspietsfontein Bloos	<b>R40/ R155</b>
South Hills Dry Rose	<b>R35/R130</b>

## **red wines**

Gabrielskloof The Blend	<b>R40/R150</b>
Cutters Cove Shiraz Viognier	<b>R35/R125</b>
Newton Johnson Felicite Pinot Noir	<b>R40/R150</b>
Reyneke Organic Red Shiraz/Cabernet Sauvignon	<b>R45/R150</b>

## **spirits, liqueurs & fortified wines**

Gordons Gin	<b>R25</b>	Inverroche Amber Gin	<b>R40</b>
Musgrave Pink Gin	<b>R40</b>	Bacardi	<b>R25</b>
KWV	<b>R30</b>	Campari/Pimms	<b>R30</b>
Port	<b>R30</b>	Sherry	<b>R25</b>
Dessert Wine	<b>R40</b>	Bloody Mary	<b>R45</b>
Smirnoff Vodka	<b>R25</b>	Johnny Walker Black	<b>R40</b>
Jack Daniels	<b>R35</b>	Bells/J&B/Famous Grouse	<b>R25</b>
Jameson Whiskey	<b>R35</b>	Grappa/Tequila	<b>R30</b>
Hennesy Cognac	<b>R40</b>	Aperol	<b>R35</b>

corkage R40 per 750ml bottle – maximum 2 bottles per table  
enquire about our signature cocktail menu

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