WELCOME TO LUST BISTRO AND BAKERY

You are about to choose from a variety of delectable dishes, made with the freshest local produce and a lot of South African heart.

You are about to taste authentic sourdough bread that was made with a live wild yeast culture, created and nurtured by patron chef, Jean Pierre Smith.

You are about to smell the heavenly scent of goods baked in a magnificent wood-fired hearth, the heart and soul of our kitchen.

You are about to sink your teeth into a breakfast that aspires to be served earlier and fresher than anywhere else in the winelands.

You are about to drink wine made on a farm that dates back to 1688, built on the foundation of family, quality and love.

You are about to enjoy hearty hospitality, wholesome, honest food and in true Bistro style, delicious daily chef’s specials.

You are about to experience... LUST.

“GOOD, FRESH FOOD, TAKES TIME TO PREPARE”

Kiddies menu available

Free Wi-fi available

Monday-Saturday: 7:30am - 5pm | Sunday & Public Holidays: 8am - 4pm

All hearth loaves are baked on the premises and available for sale in our bakery.

0218741456 | info@lustbistro.com / reservations@lustbistro.com / www.lustbistro.com
**Breakfast**

Gratuity is not included in your final bill and is left at your discretion.

<table>
<thead>
<tr>
<th>Traditional Breakfast (design-your-own)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Egg</strong> (fried, poached, scrambled)</td>
<td>8 /each</td>
</tr>
<tr>
<td>streaky bacon / beef breakfast sausage</td>
<td>25</td>
</tr>
<tr>
<td>herbed sautéed button mushrooms</td>
<td>35</td>
</tr>
<tr>
<td>blistered cherry tomatoes</td>
<td>20</td>
</tr>
<tr>
<td>oak-smoked Franschhoek trout (50g)</td>
<td>65</td>
</tr>
<tr>
<td>hand-cut, twice-fried potato chips</td>
<td>30</td>
</tr>
<tr>
<td>classic hollandaise</td>
<td>25</td>
</tr>
<tr>
<td>spicy chicken livers</td>
<td>35</td>
</tr>
<tr>
<td>artisan bread basket</td>
<td>12</td>
</tr>
<tr>
<td>all-butter-croissant</td>
<td>30</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Fruit salad (vegetarian)</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>seasonal fresh fruits, double-cream-Greek-yoghurt, berry coulis &amp; nutty granola</td>
<td>85</td>
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</table>

<table>
<thead>
<tr>
<th>Croissant Gratin (vegetarian)</th>
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<tbody>
<tr>
<td>savoury croissant-bread-and-butter ‘pudding’ with caramelised onion, gruyère, poached egg &amp; classic hollandaise</td>
<td>85</td>
</tr>
<tr>
<td>add avocado</td>
<td>30</td>
</tr>
<tr>
<td>add streaky bacon</td>
<td>25</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Blueberry Buttermilk Crumpets (vegetarian)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>maple flavoured syrup &amp; Chantilly cream</td>
<td>85</td>
</tr>
<tr>
<td>add streaky bacon</td>
<td>25</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Filled Omelette</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>pulled pork, caramelised onion, sun-dried tomato &amp; Danish feta</td>
<td>90</td>
</tr>
<tr>
<td>spinach, mushroom, white cheddar &amp; chèvre (vegetarian)</td>
<td>90</td>
</tr>
<tr>
<td>oak-smoked Franschhoek trout, wilted rocket, spring onion &amp; gruyère</td>
<td>110</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Eggs Benedict</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>two poached eggs, rosemary ham, classic hollandaise &amp; toasted English muffin</td>
<td>98</td>
</tr>
<tr>
<td>substitute ham for bacon @ no extra charge</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Breakfast Burger</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>sweet-potato-sourdough bun, tomato-chilli-relish, streaky bacon, fried egg, classic hollandaise, avocado &amp; side salad</td>
<td>105</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Eggs Florentine</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>two poached eggs, oak-smoked Franschhoek trout, wilted spinach, classic hollandaise, crispy deep-fried capers &amp; toasted English muffin</td>
<td>110</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Mushrooms on Toast (vegetarian)</th>
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<tbody>
<tr>
<td>sautéed herbed button mushrooms, touch of cream, mushroom pâté, poached egg, classic hollandaise &amp; grana Padano shavings</td>
<td>110</td>
</tr>
</tbody>
</table>
LUNCH

Gratuity is not included in your final bill and is left at your discretion.

PEAR & GORGONZOLA SALAD (vegetarian)  80 / 115
red wine poached pear, arugula, sunflower & pumpkin seed brittle, deep fried crumbed gorgonzola & black-pepper-balsamic-dressing
Wine Suggestion: Marguerite Chardonnay / Sarah Bubbly by Nature

4 GRAIN SALAD (vegetarian)  80 / 115
brown rice, kasha, quinoa, lentils, celery, peppers, roasted red onion, granny smith, mange-tout, Danish feta & raspberry vinaigrette
Wine Suggestion: Anni Sauvignon Blanc

CALAMARI SALAD  150
pan-fried tubes & tentacles, chorizo, olives, wild rocket, salsa verde
Wine Suggestion: Early Mist Riesling/Jess Rosé

CHICKPEA & AVOCADO SALAD (vegetarian)  80 / 115
cucumber, tomato, charred marinated peppers, avocado, greens, Danish feta & pomegranate vinaigrette
Wine Suggestion: Kogelberg Chenin Blanc

FISHCAKES  130
rye crumbed line-fish cakes, citrus-cumin yoghurt, side salad
Wine Suggestion: White Mischief

CHICKEN LIVERS  60 / 85
brandied livers, spicy tomato ragoût, crispy naked onions & fresh sourdough bread
Wine Suggestion: Viognier/Semillon

ACORN-FED PORKBELLY  195
scalloped potatoes, braised cabbage & tamarind-red-wine-glaze
Wine Suggestion: Pinot Noir

SOY-SESAME-BEEF-STIRFRY  140
aged sirloin, vegetables, wild mushrooms, scallions, soy-pomegranate-glaze & egg noodles
Wine Suggestion: Côtes de Savoye

AGED RIB-EYE / FILLET (250g)  220
char-grilled, greens, paprika butter & hand cut fries
add balsamic mushroom sauce  35
add green peppercorn sauce  35
Wine Suggestion: Boet Erasmus/Lady J Syrah

TAGLIATELLE  75 / 130
hand-rolled spinach tagliatelle, garden peas, asparagus, snap peas, courgette, basil pesto & grana Padano shavings
Wine Suggestion: Chardonnay - Semillon blend
BURGER & FRIES
coarse ground sirloin patty (200g) OR cajun chicken breast (RDW), sweet-potato-sourdough-bun, caramelised onion, emmental cheese, shredded lettuce, fresh tomato, sriracha aioli & hand cut fries or salad
Wine Suggestion: Malbec/Red Lady Merlot

SRI LANKAN CHICKEN CURRY
aromatic boneless curry, served with grilled naan, lime-tomato-salsa, cucumber raita & brinjal pickle
Wine Suggestion: Barrique

SANDWICH BOSS
Be the boss of your very own gourmet sandwich, using any of our artisan, hearth-baked breads, all-butter-croissant (subject to availability) and a variety of mouth-watering fillings

LUST FOR PIZZA
Create your own pizza, with your choice of toppings, baked in our wood-fired oven.

PLATTERS
(we suggest any of our wines with the platters)

PLoughMAN’S PLATTER
local artisan cheese, charcuterie, bacon jam, preserves, fruit & fresh breads

CHEESE PLATTER
local artisan cheese, red pepper hummus, preserves, fruit & fresh breads

DESSERTS
LUSTY ICE-CREAM SUNDAY
demerara sugar meringue, vanilla ice-cream, Belgian chocolate ganache, salted popcorn & dulce de leche

BELGIAN CHOCOLATE BROWNIE
coconut gelato, fresh berries, burnt orange

CINNAMON-STREUSEL
honey-comb gelato, fresh berries (seasonal) & butterscotch sauce

CAKES
Please see our display in the bakery
BEVERAGES

We do not use plastic drinking straws to cut down on pollution.
We do have eco-friendly straws available on request.

All coffees are prepared with Terbodore McEspresso blend

SOY MILK / ALMOND MILK

surcharge 10

CAPPUCINO (single espresso topped with stretched milk) standard 25 / large 42

CORTADO (single espresso cut with equal amount of stretched milk) standard 25

Café latte (double espresso topped with stretched milk) large 42

ESPRESSO

single 20 / double 32

MACCHIATO (espresso stained with stretched milk) single 22 / double 35

AMERICANITO (espresso with hot water & milk) standard 24 / large 37

ICED COFFEE SLUSH (blended espresso, milk, ice, honey) large 30

McEspresso coffee milkshake 50

ENMASSE TEA

Connoisseur (organic rooibos) 25
Green rooibos (unfermented & organic) 25
Black breakfast (Vietnamese black tea) 25
Earl grey (bergamot & black tea blend) 28

HOT CROSS BUN CHAI LATTE

(spiced chai with stretched milk. Caffeine free) large 38

RED ESPRESSO

single 22 / double 34

RED CAPPUCINO

standard 33 / large 47

BELGIAN DARK HOT CHOCOLATE

FRESHLY SQUEEZED (350ml)

100% orange 45
Orange (carrot, ginger, orange) 45
Red (beetroot, carrot) 45
Green (granny smith, celery, cucumber, mint) 48

SMOOTHIES

Banana & oat smoothie (honey, cinnamon, tahini & yoghurt) 55
Berry smoothie (mixed berries, yoghurt & orange juice)

MILKSHAKE

classic: vanilla, chocolate 45
specialty: red velvet berry 45
blueberry & coconut 50
adult: plum glühwein, McEspresso coffee 50
**Mineral sparkling water**  
(250ml) 20 / (750ml) 35

**Mineral still water**  
(250ml) 20 / (750ml) 35

**Soft drinks** (300ml)  
coke, coke zero, fanta orange, crème soda  
25

**Mixers** (200ml) Fitch & Leedes  
lemonade, club soda, ginger ale, bitter lemon, indian tonic, pink tonic  
23

**Cordials**  
(kola tonic, passion fruit, lime)  
6

**Rock Shandy**  
(soda, ginger ale, lime cordial, bitters)  
45

**Smith’s craft ginger beer** (330ml) – non-alcoholic  
lemon, rooibos, turmeric, hibiscus  
35

**Vrede en Lust Wines**

*Artisan wines are made in small quantities and sold exclusively on the estate & LUST Bistro*

**Rosé**

Jess Dry Rosé (pinotage, shiraz, grenache)  
100 / 35

**Bubbly by Nature**

Sarah (chardonnay, chenin, pinot noir)  
210 / 85

**White Unwooded**

Anni Sauvignon Blanc  
120 / 40

Semillon *  
150 / 50

Early Mist Riesling  
120 / 40

**White Wooded**

White Mischief (chenin, semillon, pinot gris, sauvignon, viognier, riesling)  
120 / 40

Viognier  
160 / 55

Marguerite Chardonnay  
190 / 65

Chardonnay / Semillon *  
210 / 70

Kogelberg Chenin Blanc – single vineyard  
190 / 65

Barrique (semillon, sauvignon)  
190 / 65
### RED – BARREL FERMENTED

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Lady Merlot</td>
<td>130 / 50</td>
</tr>
<tr>
<td>Malbec</td>
<td>140 / 55</td>
</tr>
<tr>
<td>Côtes de Savoye (shiraz, grenache, viognier)</td>
<td>140 / 55</td>
</tr>
<tr>
<td>Lady J Syrah</td>
<td>180 / 70</td>
</tr>
<tr>
<td>Merlot / Shiraz / Cabernet *</td>
<td>220 / 90</td>
</tr>
<tr>
<td>Boet Erasmus (cabernet, merlot, petit verdot, malbec,)</td>
<td>280</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>250</td>
</tr>
<tr>
<td>Napoleonsberg Cabernet Sauvignon *</td>
<td>360</td>
</tr>
<tr>
<td>Cabernet Franc *</td>
<td>360</td>
</tr>
</tbody>
</table>

### ALCOHOLIC BEVERAGES

#### DON PEDRO (Kahlua OR Amarula)
- 65

#### JAMESON’S IRISH COFFEE
- 65

#### JAMESON’S IRISH WHISKEY
- 35 / single

#### PREMIUM BRANDY
- 25 / single

#### LOCAL CRAFT GIN
- 40 / single

#### ABSOLUT BLUE VODKA
- 25 / single

### SPECIALTIES

#### GIN FLOAT (craft gin, indian lemon sorbet & ginger ale)
- 75

#### MOSCOW MULE (absolut blue vodka, lemon ginger beer & lime)
- 75

#### GINGER BEER LIME RICKEY non-alcoholic (hibiscus ginger beer, club soda, lime & grenadine)
- 50

#### THE FRANSCHHOEK CO. CRAFT BEERS
- Three Oaks Lager on tap
- Weiss 340ml
- La Saison 340ml
- (500ml / 300ml)
- 65 / 40

### LOCAL BEER / CIDER

#### CASTLE LITE
- 35

#### WINDHOEK LAGER
- 35

#### SAVANNA DRY / LIGHT
- 40