

FISHCAKES & FENNEL SALAD

Crumbed line-fish cakes, fennel-apple-walnut salad, sauce tartare

95 | 135

Wine suggestion: *Kogelberg chenin blanc*

PERI-PERI CHICKEN LIVERS

Free-range livers, served with crispy naked onion rings and fresh artisan bread

75 | 95

Wine suggestion: *Viognier*

BURGER & FRIES

200g beef patty or cajun chicken breast artisan bun, lettuce, tomato, Emmental cheese, aioli & hand-cut, rustic cut fries

135

add bacon

25

Substitute potato chips for side salad

surcharge 18

Wine suggestion: *Red lady merlot*

SPINACH TAGLIATELLE (V)

Hand-rolled spinach tagliatelle, asparagus, peas, courgette, basil pesto, grana Padano shavings

85 | 35

Wine suggestion: *Barrique*

RUMP (250g)

220

SIRLOIN (250g)

220

FILLET (250g)

260

T-BONE (350g)

280

Char-grilled, seasonal vegetables, rustic cut fries.

Choose chimichurri or mushroom sauce or green peppercorn sauce

Wine suggestion: *Boet Erasmus*

SANDWICHES

served with side salad

Tikka chicken breast, cucumber ribbons, iceberg lettuce, aioli

& tomato on ciabatta

95

pear, rocket, walnut pesto, brie & green fig on sourdough

105

Franschhoek smoked salmon, deep-fried capers, lemon cream-cheese

& cucumber on rye

125

LUST

Bistro & Bakery

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**.

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.

TRADITIONAL BREAKFAST

(design-your-own)

egg (fried, poached, scrambled)	8 each
streaky bacon / beef breakfast sausage	25
herbed sautéed button mushrooms	35
blistered cherry tomatoes	25
oak-smoked Franschoek trout (50g)	65
rustic cut fries	25
classic hollandaise	25
spicy chicken livers	45
artisan bread basket	12
all-butter-croissant	22

FRUIT SALAD (V)

Seasonal fresh fruits, double-cream-greek-yoghurt, berry coulis & nutty granola

95

BLUEBERRY BUTTERMILK CRUMPETS (V)

Maple flavoured syrup & Chantilly cream

95

add streaky bacon 25

FILLED OMELETTE

Bacon, mushroom, white cheddar & tomato 95

Butternut, spinach, caramelized onion & chakalaka chevin (V) 95

Smoked haddock, lemon cream cheese, chives & rocket 110

EGGS BENEDICT

Two poached eggs, rosemary ham, classic hollandaise & toasted English muffin 98

EGGS FLORENTINE

Two poached eggs, oak-smoked Franschoek trout, wilted spinach, classic hollandaise, crispy deep-fried capers & toasted English muffin 105

MUSHROOMS ON TOAST (V)

Sautéed herbed button mushrooms, touch of cream, mushroom pâté, poached egg, classic hollandaise & grana Padano shavings 98

BREAKFAST BURGER

Sweet-potato-sourdough-bun, tomato-chili-relish, streaky bacon, fried egg, avocado & side salad 110

LUNCH

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

CORN & PRAWN SALAD

Charred corn, black beans, baby spinach, red onion, tomato, Danish feta, jalapeño & prawns. Tequila-lime dressing

135

Wine suggestion: Jess dry rosé

CRISPY BEEF & AVOCADO SALAD

Angus rump strips, avocado, root-vegetable-crisps, arugula, cucumber, green beans. Ponzu vinaigrette

135

Wine suggestion: Marguerite chardonnay

CHICKEN-ALMOND SALAD

Chicken breast, toasted almond flakes, bean sprouts, courgetti, carrot, edamame beans, cabbage. Tahini-yoghurt dressing

135

Wine suggestion: White mischief

GREEK SALAD & QUICHE

Mixed leaves, tomato, cucumber, olives, red onion, Danish feta, herb vinaigrette & quiche of the day

110

Wine suggestion: Anni sauvignon blanc

FRIED POLENTA CAKE (V)

Mushroom fricassee, wilted arugula, pine nuts & Gorgonzola cream sauce

85 | 110

Wine suggestion: Pinot noir

VREDE EN LUST WINES



150 ml glass or 750 ml bottle

ROSÉ

Jess dry rosé (pinotage, shiraz, grenache) 55 | 140

BUBBLY BY NATURE

Sarah (chardonnay, chenin) 240

WHITE UNWOODED

Anni Sauvignon blanc 60 | 150

Early mist Riesling 55 | 140

WHITE WOODED

White mischief (6 white cultivar blend) 60 | 150

Viognier 190

Marguerite chardonnay 220

Kogelberg chenin blanc 220

Barrique (semillon, sauvignon) 220

RED - BARREL FERMENTED

Red lady merlot 60 | 150

Ella (shiraz, grenache, viognier) 65 | 180

Lady J Syrah 220

Pinot noir 220

Boet Erasmus (cabernet, merlot, petit verdot, malbec) 325

PIZZA



Baked in our wood-fired oven.

BUILD YOUR OWN

28cm thin base 70

28cm gluten-free base 90

Fresh tomato | rocket | capers 8 | each

Caramelised onion | pineapple | olives | feta 10

Avo | ham | mushrooms | feta | gorgonzola | spinach | anchovies 20

Brie | salami | chevre | prosciutto | chicken | bacon 30

PLATTERS



We suggest any of our wines

CHEESE

Foxenburg chakalaka chevin (50g), Klein River Leyden (60g), 225

Dalewood winelands camembert (60g), green figs, kalamata olives, beetroot chutney, crackers and fresh bread

PLOUGHMAN

Foxenburg chakalaka chevin (50g), Klein River Leyden (60g), 325

Dalewood winelands camembert (60g), Prosciutto (50g), salami (50g), rosemary ham (60g), green figs, kalamata olives, beetroot chutney, crackers and fresh bread

DESSERTS



CRÈME BRÛLÉE

Classic brûlée, blueberry cheesecake gelato & seasonal berries 85

CRÊPES SUZETTE

With mascarpone mousse & Cointreau glaze 85

TARTE TATIN

Served with Chantilly cream 85

CAKES

55 | slice

BEVERAGES

DAIRY ALTERNATIVES: almond, macadamia, oat	surcharge 13
CAPPUCCINO (single espresso topped with stretched milk)	28 32
CORTADO (single espresso cut with equal amount of stretched milk)	25
CAFÉ LATTE (double espresso topped with stretched milk)	32
ESPRESSO	22 32
MACHIATTO (espresso stained with stretched milk)	25 35
AMERICANO (espresso with hot water & milk)	25 35
ICED COFFEE SLUSH (blended espresso, ice & honey)	35
COFFEE MILKSHAKE	55
BELGIAN DARK HOT CHOCOLATE	40
ENMASSE TEA	30
Connoisseur (organic rooibos)	
Green rooibos (unfermented & organic)	
Black breakfast (Vietnamese black tea)	
Earl grey (bergamot & black tea blend)	
HOT CROSS BUN CHAI LATTE (spiced chai with stretched milk. Caffeine free)	45
RED CAPPUCCINO	38 45
FRESHLY SQUEEZED (350 ml)	
100% orange	60
Orange, carrot and ginger	60
Green (granny smith, celery, cucumber, mint)	60

MILKSHAKE (350ml) Vanilla, chocolate, blueberry-cheesecake, white-choc-raspberry, coffee	55
SPARKLING WATER (330ml) 25 (1000ml) 45	
STILL WATER (330ml) 25 (1000ml) 45	
SOFT DRINKS Coke, coke zero, fanta orange, crème soda (300ml) Appletizer (275ml)	26 33
MIXERS (200ml) Lemonade, soda, ginger ale, bitter lemon, indian tonic, grapefruit tonic	23
CORDIALS (kola tonic, passion fruit, lime)	8
ROCK SHANDY (soda, ginger ale, lime cordial, bitters)	45

ALCOHOLIC BEVERAGES

House brands	28
Delux brands	35
Local craft gin	40
Grey Goose vodka	48
Remy Martin	65
Johhine Walker Black	45
Jamesons	38
Chivas Regal	60
Dom Pedro (Kahlua or Amarula)	65
Jameson's Irish coffee	65

CRAFT BEER

	300ml 500ml
Three oaks lager on tap	50 70
American pale ale on tap	60 80

LOCAL BEER / CIDER

Castle lite	35
Windhoek lager	38
Savanna dry / light	40

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